



## VANCOUVER ISLAND CONFERENCE CENTRE

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*Welcome to Personal Service and Attention to Detail*

*Our catering menus have been created to guide you in preparing for your special event. We pride ourselves on using local ingredients and products wherever possible and having a strong dedication to the environment. We work with local suppliers for eggs, dairy, lettuces, potatoes, vegetables, meat, poultry, seafood, local beverages, including Island Good Brand products. Plus using 100% compostable plates and flatware for boxed lunch events, our focus on reducing our carbon footprint is always in mind.*

*From coffee breaks to luncheons, unique gourmet dinners to gala events, our Chef has prepared a menu that promises to help make your event successful. Have some ideas? Our Executive Chef will design a menu specifically tailored for your needs.*

*Whether it is a convention, annual board meeting, banquet, wedding, or any other important activity, allow us to make your function memorable. From small groups of 10 or a Gala reception for over 1400 we have just the right space, menu, and service to suit your requirements.*

*Welcome to the Vancouver Island Conference Centre  
We look forward to serving you!*

*- The VICC Team!*

**Contact Vancouver Island Conference Centre at:**

**(250) 244-4050**

**101 Gordon Street**

**Nanaimo BC**

**V9R 5J8**

***www.viconference.com***





VANCOUVER ISLAND  
CONFERENCE CENTRE

## **BREAKFAST BUFFET STYLE SELECTIONS**

### **THE WAKE-UP CALL**

*Assortment of Freshly Baked Muffins, Danish Pastries & Croissants  
Fresh Seasonal Fruit, Selection of Chilled Apple, Cranberry, Grapefruit  
& Orange Juice Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Traditional & Herbal Teas*

**\$16 per person**

### **THE HEALTHY CHOICE**

*Freshly Baked Carrot & Bran Muffins  
Assortment of Fresh Seasonal Fruit & Berries  
House made Granola & Dried Fruits, Assorted Cold Cereals  
Selection of Chilled Apple, Cranberry, and Grapefruit & Orange  
Juices  
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

**\$18 per person**

### **THE BASTION**

*Minimum of 30 Guests  
Denver Style Scramble (Scrambled eggs, Ham, Peppers, Onion and Cheddar)  
Yukon Gold Potatoes  
Assorted Breakfast Pastries and Croissants  
Seasonal Fresh Fruit & Berries  
Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juice  
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

**\$21 per person**

### **THE EXECUTIVE BUFFET**

*Minimum of 25 Guests  
Assortment of Freshly Baked Muffins, Danish pastries & Croissants  
Scrambled Eggs, Bacon, Maple Pork Sausage, Yukon Gold & Yam Fried Potatoes  
Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juices  
Assortment of Mini Fruit Yoghurts, Seasonal Fresh Fruit & Berries  
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

**\$24 per person**



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**BREAKFAST BUFFET STYLE SELECTIONS CONTINUED**

**THE GOURMET BRUNCH BUFFET**

*Assortment of Freshly Baked Muffins, Danish Pastries & Croissants*  
*Assorted Cold Cereals & House made Granola*  
*Poached Eggs Benedict on an English muffin, Fire Grilled Asparagus, Roasted Red Pepper Hollandaise*  
*French toast, Grand Marnier Maple Syrup*  
*Alberni Sliced Ham, Maple Pork Sausage, Home-Fried Potatoes Lemon*  
*Pepper Crusted Baked Wild BC Salmon, Citrus Vinaigrette*  
*Oven Baked 3 Cheese Penne Pasta, Sundried Tomato Pesto Sauce*  
*Oven Roasted Herb-Crusted Breast of Chicken, Chive Cream Sauce*  
*Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juices*  
*Assortment of Fruit Yoghurts, Seasonal Fresh Fruit and Berries & Assorted Pastries*  
*Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

**\$35 per person**

**ADDITIONAL ITEMS TO ENHANCE YOUR BREAKFAST**

Market Fresh Whole Fruit	<b>\$36 per dozen</b>
Individual Cold Cereals & Milk	<b>\$48 per dozen</b>
Selection of Fresh Fruit & Berries	<b>\$60 per dozen</b>
Maple Pork Sausage (3)	<b>\$48 per dozen</b>
Strips of Canadian bacon (3)	<b>\$48 per dozen</b>
Scrambled Eggs (2)	<b>\$36 per dozen</b>
Pineapple & Melon Skewers with Minted Yoghurt (2)	<b>\$60 per dozen</b>
West Coast Smoked Salmon, Capers & Red Onion Confit	<b>\$84 per dozen</b>
Coffee and Tea Service (1 hour unlimited)	<b>\$48 per dozen</b>

**BAKERY**

Jumbo Butter Croissants	<b>\$42 per dozen</b>
French Vanilla Yoghurt & Granola Parfait	<b>\$60 per dozen</b>
Freshly Baked Muffins	<b>\$42 per dozen</b>
Gluten Free Cookies	<b>\$42 per dozen</b>
Gluten Free Muffins	<b>\$42 per dozen</b>
White Chocolate, Berry or Cheddar Cheese Scones	<b>\$42 per dozen</b>
Assorted Biscotti	<b>\$42 per dozen</b>
Assorted House Made Granola Bars	<b>\$42 per dozen</b>
Banana Bread Loaf	<b>\$30 per loaf</b>



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## **Break Alternatives**

*All Break Services Are 30 Minutes*

### **The Traditional Coffee Break**

*Assortment of Freshly Baked Gourmet Cookies  
Assortment of Chilled Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Traditional & Herbal Teas*  
**\$11 Per Person**

### **Heart Smart**

*Selection of House Made Granola Bars  
Assortment of Freshly Sliced Seasonal Fruit  
Assortment of Chilled Juices*  
**\$12 Per Person**

### **Afternoon Tea**

*A Selection of Traditional & Herbal Teas  
Freshly Baked Whole Wheat Raspberry, Blueberry  
or Cheddar Cheese Scones  
Served with Devonshire  
Cream  
Butter & Premium Fruit Preserves*  
**\$16 Per Person**

### **Summer Break**

*A Selection of Fresh Season Fruit & Berries  
Individual Ice Cream Bars  
Ice Cold Lemonade & Iced Tea*  
**\$16 Per Person**

### **Premium Coffee and Tea**

*Coffee and Selection of Teas*  
**\$4 Per Person**

### **Fit for You**

*House Made Granola Bar & Assorted Low-Fat Mini  
Yoghurts Whole Fresh Fruit  
Assortment of Chilled Juices*  
**\$14 Per Person**

### **Chocoholic Break**

*Minimum 20 Guests  
Chocolate Fondue with Fruit Skewers  
Assorted Biscotti  
House Made Nanaimo Bars, Chocolate Dipped  
Strawberry Hot Chocolate & Fresh Brewed Coffee,  
Decaffeinated & Assorted Teas*  
**\$18 Per Person**

### **Signature Afternoon Suggestions**

Vegetable Antipasto & Toasted Focaccia Bread  
Artichoke Cream Cheese Dip, Toasted Focaccia Bread  
Smoked Salmon

**\$8 Per Person**

**\$8 Per Person**

**\$9 Per Person**

### **Snack Food Items**

Premium Selection of Individual Packets of Kettle Potato Chips  
Premium Bar Nuts (Serves 10)  
Pretzels (Serves 10)

**\$5 Per Bag**

**\$50 Per Basket**

**\$35 Per Basket**



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# Working Lunches

All Working Lunches Have A Service Time Of 1.5 Hours

Let Us Choose for You

## Chef's Choice

### House Made Fresh Daily Soup

All Our Soups Are Made in House and Fresh Daily.

### A Selection of Chef's Choice Sandwiches and Wraps

House Made Breads and High-Quality Ingredients

### Chef's Choice Salad

### Assorted Fresh Made Dessert Bars

Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.

\$22 Per Person

Or Your Choice from The Options Below:

### Sandwiches or Wraps

or

### Build Your Own Deli

#### Lunch

\$23 Per Person Minimum 25 Guests

Choice Of 3 Sandwiches from The Following:

**Black Forest Ham** - Dijon Mustard

**Roast Beef** - Horseradish Mayonnaise

**Deep Ocean Baby Shrimp** - Light Curry with Cilantro

**Smoked Turkey** - Provolone Cheese & Cranberry Mayonnaise

**Chicken Salad** - Tarragon Dressing

**Thai Chicken** - Thai Spiced Chicken, Peppers, Pea Shoots & Pineapple Aioli

**Vegetarian** - Peppers, Cucumbers, Lettuce, Feta Cheese & Tomatoes

**Pastrami** - English Mustard, Rye Bread

\$25 Per Person Minimum 25 Guests

#### Selection of Sliced Meats -

Roast Beef, Ham & Turkey

#### Sandwich Fillings -

Baby Shrimp & Egg Salad, Tomato

Lettuce, Onions, Sliced Cheeses,

Cucumbers & Assorted Condiments

#### Assorted Wraps, Breads, Condiments

& Bun Varieties, Some Gluten Free

**Tuna** - Sundried Tomato Mayonnaise

With

Choice Of 2 Of the Following:

#### Chef's Fresh Daily Soup

**Yukon Gold Potato Salad** - Peppered Bacon & Dijon Dressing

**Mediterranean** - Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta

**Cheese Thai Noodle** - Soya, Ginger, & Sesame Oil Vinaigrette

**Traditional Caesar Salad** - Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing

**Marinated Vegetables** - Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions

**Medley of Seasonal Greens** - Creamy Dressing or House

Vinaigrette

Finished with A Selection of Chef's Choice of Assorted Pastries and Desserts

And Served With

Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.



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## **Hot Buffet Lunch Entrees**

*Includes Fresh Baked Rolls with Creamy Butter, Seasonal Vegetables, Potatoes or Rice*

*Includes Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas*

### **Your Choice Of 2 Salads**

**Yukon Gold Potato Salad** – *Grainy Mustard Dressing*

**Mediterranean** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta*

**Thai Rice Noodle**– *Soya, Ginger, & Sesame Oil Vinaigrette*

**Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

**Marinated Vegetables** – *Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions*

**Medley of Seasonal Greens** – *Creamy Dressing or House  
Vinaigrette*

### **Your Choice Of 1 Entree (Add Additional Entrees For \$3)**

Baked 5 Oz. Wild B.C. Salmon Fillet – *Lemon Herb Butter* \$32

Sesame Baked 5 Oz. Wild B.C. Salmon Fillet *Asian Vinaigrette* \$32

Grilled 6 Oz. Chicken Breast – *Fresh Melon Salsa* \$26

Slow-Roasted 6 Oz. Breast of Chicken – *Wild Mushroom Sauce* \$26

Grilled 6oz. New York Steak – *Shitake Mushroom Sauté* \$35

5 Oz. Roast Pork Tenderloin – *Apricot Chutney, Calvados & Grainy Mustard Sauce* \$28

Stir Fry Prawns – *Julienne Vegetables Fresh Ginger and Garlic* \$31

Spinach & Ricotta Cannelloni – *Asiago Fresh Herb Cream Sauce* \$25

*Finished with Chefs Choice Assorted Pastries and Dessert  
Buffet*



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**The Signature Deli Luncheon Buffet**

*Minimum 20 Guests*

**Your Choice of 3 Salads**

**Yukon Gold Potato Salad** – *Peppered Bacon & Dijon Dressing*

**Mediterranean** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta*

**Cheese Thai Noodle**– *Soya, Ginger, & Sesame Oil Vinaigrette*

**Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

**Marinated Mushroom Salad** – *Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions*

**Medley of Seasonal Greens** – *Creamy Dressing or House*

*Vinaigrette*

**Marinated Vegetable Platter & Dip**

**Fresh Basket of Assorted Breads & Buns**

**An Assortment of Finely Sliced Deli Meats, Canadian & Continental Cheeses**

**Fine Sandwich Filling, Accompanied by All of The Great Sandwich**

**Condiments Assortment of Freshly Baked Gourmet Cookies**

**Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas**

**\$28 Per Person**

**A Taste of Italy**

*Minimum 20 Guests*

**Bruschetta**

**Toasts**

**Caesar Salad**

**Baked Beef Lasagna**

**Ratatouille**

**Penne Pasta** - *With Pesto Cream Sauce*

**Assorted Italian Pastries**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Selection of Traditional & Herbal Teas**

**\$26 Per Person**

**Ancient Greece**

*Minimum 20 Guests*

**Marinated Artichoke**

**Fennel & Roasted Red Pepper**

**Mediterranean Salad**

**Chicken Souvlaki** - *With Tzatziki*

**Roast Leg of Lamb** –*Rosemary Jus*

**Spanakopita**

**Lemon-Oregano Rice Pilaf**

**Pita** - *With Hummus*

**Baklava**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Selection of Traditional & Herbal Teas**

**\$30 Per Person**

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**Nanaimo Grill**

**(Lower Carb)**

*Minimum 30 Guests*

**Mixed Green Salad**

- *With Sesame Vinaigrette*

**Grilled Vegetables Platters**

**Tomato & Bocconcini Salad** -

*Marinated in Olive Oil & Aged*

*Balsamic Vinegar*

**Barbecued Salmon**

**Grilled Prawns**

**Chicken Brochettes**

**Beef and Pepper Skewers**

**Medley of Fresh Vegetables**

**Sliced Fresh Fruit**

**Freshly Brewed Regular &**

**Decaffeinated Coffee**

**Selection of Traditional**

**& Herbal Teas**

**\$37 Per Person**



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## **3 Course Plated Luncheon Selections**

*Each Luncheon Selection Includes Freshly Baked Rolls, Chef's Choice of Potato or Rice & Seasonal Vegetables, Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.  
Minimum 25 Guests*

*First Course -Please Select One of The Following:*

### **Soups**

**Vegetable Curry Gf Df**  
*Coconut Milk*

**Smoked Salmon Chowder**  
*Lemon Crostini*

**Butternut Squash Gf Df**  
*Toasted Cumin*

**Roast Tomato & Tarragon Soup**  
*Feta Cheese*

### **Salad**

#### **House**

*Radichio, Romaine, Arugula, Watercress, Spiral Vegetables, Julienne Beets, Fennel, Carrots, Avocado Vinaigrette*

#### **Traditional Caesar Salad**

*House Made Spiced Croutons, Lemon, Aged Parmesan Cheese, & Traditional Caesar Dressing*

#### **Heirloom Tomato Bocconcini Salad**

*Fig Balsamic Reduction, Basil Chiffonade*

### **Lunch Entrees (Please Select One)**

**Pan-Seared Cornmeal Crusted 5oz. Wild B.C. Salmon Fillet - Tarragon Caper Butter \$32**

**Steamed 5oz. Wild B. C. Salmon Fillet - Saffron Hollandaise Sauce \$32**

**Char Grilled 6oz. Chicken Breast - With Sesame Ginger Glaze \$32**

**Slow-Roasted 6oz. Breast of Chicken - BC Wild Mushroom Sauce \$32**

**Grilled 6oz. New York Steak - Pearl Onion Compote \$36**

**Lemon Pepper-Dusted 5oz. Roast Pork Tenderloin - Apricot Chutney, Calvados & Grainy Mustard Sauce \$31**

**Spinach & Ricotta Manicotti- Roasted Garlic Sundried Tomato Sauce \$30**

**Grilled Vegetable Phyllo - With Quinoa Stuffed Bell Peppers \$30**

*Dessert Selections (Please Select One) Baked Cheesecake - Blackberry Coulis*

*Gluten Free Tiramisu - Espresso Cream*

*Dark Chocolate Mousse - Fresh Cream and Season Berries*

*Lemon Meringue Tart - Raspberry Drizzle*

*Dairy Free Berry Crumble - Fruit Coulis*

*Island Berry Shortcake - With Whipped Mascarpone & Vanilla Cream*

*Mini Dessert Trio -Mini Cheesecake, Caramel Profiterole, White Chocolate Dipped Strawberries*





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## **3 Course Plated Dinner Menu**

*Each Dinner Menu Selection Includes Your Choice of First Course, Entree and Dessert, Freshly Baked Dinner Rolls, Chef's Fresh Market Vegetables & Potato or Rice, Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.*

*Please Select One of The Following:*

### **Soups**

***Vegetable Curry Gf Df***

*Coconut Milk*

***Smoked Salmon Chowder***

*Lemon Crostini*

***Butternut Squash Gf Df***

*Toasted Cumin*

***Roast Tomato & Tarragon Soup***

*Feta Cheese*

### **Salads**

#### ***House***

*Radicchio, Romaine, Arugula, Watercress, Spiral Vegetables, Julienne Beets, Fennel, Carrots, Avocado Vinaigrette*

#### ***Traditional Caesar Salad***

*House Made Spiced Croutons, Lemon, Aged Parmesan Cheese, & Traditional Caesar Dressing*

#### ***Heirloom Tomato Bocconcini Salad***

*Fig Balsamic Reduction, Basil Chiffonade*

### **Alternate Appetizers**

#### ***BC Crab Cake***

***\$6 Added To 3-Course Entree Price***

#### ***Smoked Salmon & Capers***

*Lemon, Red Onion & Pesto Cream Cheese, Olive Oil Crusting*

***\$5 Added To 3-Course Entree Price***

#### ***Antipasto Plate***

*Grilled Zucchini, Red Pepper, Eggplant, Roast Garlic, Mushrooms, Pesto Hummus & A Balsamic Reduction*

***\$3 Added To 3-Course Entree Price***



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## **Plated Dinner Selections**

*Each Dinner Menu Selection Includes Your Choice of First Course, Entree and Dessert, Freshly Baked Dinner Rolls, Chef's Fresh Market Vegetables & Potato or Rice, Freshly Brewed Regular & Decaffeinated Coffee & A Selection Of Traditional & Herbal Teas.*

### **Baked Wild BC Salmon Fillet & Sautéed Prawns**

*Crab, Pesto & Cream Cheese Tapenade, Sundried Tomato & Roast Fennel Butter Sauce*

**\$46 Per Person**

### **Char-Grilled Breast of Chicken**

*Served on Braised Leafy Greens, Coconut Curry Sauce*

**\$45 Per Person**

### **Slow Roasted Breast of Chicken**

*Wild Mushroom Port Wine Sauce*

**\$45 Per Person**

### **5 Spice Rubbed Pork Tenderloin**

*Pear Cinnamon Chutney*

**\$45 Per Person**

### **Canadian AAA Grilled 6oz Filet Mignon**

*Alberni Bacon & Mushroom Ragout, Peppercorn Sauce*

**\$60 Per Person**

### **Canadian AAA Grilled 8oz New York Steak**

*Green Peppercorn & Cabernet Braised Shallot Sauce*

**\$52 Per Person**

### **Spinach & Ricotta Cannelloni**

*With Asiago & Pesto Tomato Sauce*

**\$42 Per Person**

### **Grilled Mediterranean Vegetable Phyllo Wrap**

*Lentil, Curry Sweet Pepper Coulis*

**\$42 Per Person**

*Dessert Selections (Please Select One) Baked Cheesecake - Blackberry Coulis*

*Gluten Free Tiramisu - Espresso Cream*

*Dark Chocolate Mousse - Fresh Cream and Season Berries*

*Lemon Meringue Tart - Raspberry Drizzle*

*Dairy Free Berry Crumble - Fruit Coulis*

*Island Berry Shortcake - With Whipped Mascarpone & Vanilla Cream*

*Mini Dessert Trio - Mini Cheesecake, Caramel Profiterole, White Chocolate Dipped Strawberries*



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## **Dinner Buffet Selections**

*A Surcharge Per Person Will Be Charged to Functions Not Meeting the Buffet Minimum*

### **The Nanaimo Buffet**

*Minimum 40 Guests*

**Yukon Gold Potato Salad** – *Peppered Bacon & Dijon Dressing*

**Mediterranean Salad** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*

**Thai Noodle Salad** – *Soya, Ginger, & Sesame Oil Vinaigrette*

**Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

**Medley of Seasonal Greens** – *Creamy Dressing & House  
Vinaigrette*

**Oven Roasted Lemon Pepper Breast of Chicken** – *Wild Mushroom Sauce*

**3 Cheese Baked Penne Pasta** – *Sundried Tomato Pesto Sauce*

**Medley of Garden-Fresh Vegetables**

**Rosemary Garlic & Olive Oil Roasted Potatoes**

**Variety of Freshly Baked Breads & Rolls**

**Selection of The Finest Assorted Cakes**

**Chocolate Fondue with Fresh Seasonal Fruits**

**Freshly Brewed Regular and Decaffeinated Coffee**

**Selection of Traditional and Fine Herbal Teas**

**\$40 Per Person**

### **The Pacific Rim Buffet**

*Minimum Of 40 Guests*

#### **West Coast Seafood Chowder**

**Yukon Gold Potato Salad** – *Peppered Bacon & Dijon Dressing*

**Mediterranean Salad** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*

**Thai Noodle Salad** – *Soya, Ginger, & Sesame Oil Vinaigrette*

**Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

**Medley of Seasonal Greens** – *Creamy Dressing & House  
Vinaigrette*

**Marinated Mushroom Salad** – *Balsamic Vinegar, Olive Oil, Sweet Pepper & Scallions*

**Medley of Assorted Smoked Fish Platter** – *Capers, Cream Cheese, Lemons & Red Onion*

**Baked Wild BC Salmon** – *Baby Shrimp, Green Onions & Lemon Pesto*

**Oriental Glazed Roast Pork Loin** – *Soya Ginger Mushroom Sauce*

**Spinach and Ricotta Cannelloni** – *Sundried Tomato Pesto Sauce*

**Stir-Fried Vegetables** – *Medley of Mixed Seasonal Vegetables*

**Variety of Freshly Baked Bread & Rolls**

**Hawaiian Pineapple Kabobs, Minted Honey Yoghurt, A Selection of Fine Assorted Cakes & Mousses**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Selection of Traditional & Fine Herbal Teas**

**\$48 Per Person**



**VANCOUVER ISLAND  
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**Prime Time**

*Minimum 75 Guests*

- Yukon Gold Potato Salad** – *Peppered Bacon & Dijon Dressing*
- Mediterranean Salad** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*
- Thai Noodle Salad** – *Soya, Ginger, & Sesame Oil Vinaigrette*
- Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*
- Medley of Seasonal Greens** – *House Vinaigrette*
- Balsamic Marinated Cherry Tomato Bocconcini Platter**
- Roasted, Marinated Vegetables & Dips**
- Slow Roasted Prime Rib of Beef** – *Red Wine Thyme Jus, Fine Mustards & Horseradish*
- Lemon Pepper Crusted Baked Wild BC Salmon** – *Mango Lime Vinaigrette*
- Oven Baked 3 Cheese Penne Pasta** – *Sundried Tomato Pesto Sauce*
- Medley of Garden-Fresh Vegetables**
- Rosemary Garlic & Olive Oil Roasted Potatoes**
- Variety of Freshly Baked Breads & Rolls**
- Medley of Fresh Seasonal Diced Fruit**
- Canadian & Continental Cheese Board**
- Selection of The Finest Assorted Cakes, Pastries & Desserts**
- Freshly Brewed Regular & Decaffeinated Coffee**
- Selection of Traditional & Fine Herbal Teas**
- \$55 Per Person**

**The Harbour City**

*Minimum 75 Guests*

- West Coast Seafood Paella** – *Saffron, Fennel & Tomato Broth, Clams, Mussels, Shrimps & Scallops*
- Assortment of Freshly Baked Breads & Roll**
- Yukon Gold Potato Salad** – *Peppered Bacon & Dijon Dressing*
- Mediterranean Salad** – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*
- Thai Noodle Salad** – *Soya, Ginger, & Sesame Oil Vinaigrette*
- Traditional Caesar Salad** – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*
- Medley of Seasonal Greens** – *Creamy Dressing & House Vinaigrette*
- Balsamic Marinated Cherry Tomato Bocconcini Platter**
- Platter of Finest Assorted European Style Cold Cut Meats**
- Medley Platter of Assorted Smoked Fish**
- Grilled & Citrus Marinated Prawns** – *Served with Lemon Horseradish, Cocktail Sauce & Pineapple Salsa*
- Fresh Medley of Garden Vegetables**
- Parsley Buttered Mini Potatoes & Rice Pilaf**
- Baked Wild BC Salmon & Scallops** – *Baby Shrimp Risotto Cakes & Saffron Fennel Cream*
- 'Chef-Carved' Roast New York Strip Loin** – *A Selection of Fine Mustards & Horseradish*
- Oven Roasted Breast of Chicken** – *Wild Mushroom Rosemary Dijon Sauce*
- Spinach & Ricotta Cannelloni** – *Sundried Tomato Pesto Sauce*
- Fresh Seasonal Fruit**
- Canadian & Continental Cheese Board**
- An Assortment of Fine Assorted Cakes, Chocolate Fondue & Desserts**
- Freshly Brewed Regular & Decaffeinated Coffee**
- Selection of Traditional & Fine Herbal Teas**
- \$75 Per Person**



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## **Cocktail Reception**

*All Service Based on A 1.5-Hour Reception*

**West Coast BBQ And Smoked Salmon Station** (Serves 30)

*Local Products Served with Toast Points and Condiments*

**\$180**

**Slow Roasted Pepper Crusted Strip Loin** (Serves 30)

*Horseradish, Stone Ground Mustards & Assorted Bread Rolls*

**\$300**

### ***Crudités and Dip***

***Fresh Carrots, Celery, Radishes, Snap Peas, Broccoli, Cauliflower, Rutabaga & Cherry Tomato***

Small Serves Approximately 25	<b>\$150</b>
Medium Serves Approximately 50	<b>\$250</b>
Large Serves Approximately 100	<b>\$400</b>

### **Canadian and Continental Cheese Board**

***International Cheese Selection with Fresh Fruit, Crackers, Assorted Baguettes & Condiments***

Small Serves Approximately 25	<b>\$250</b>
Medium Serves Approximately 50	<b>\$350</b>
Large Serves Approximately 100	<b>\$500</b>

### **Fresh Seasonal Fruit Platter**

***Assortment of Fresh Fruit & Seasonal Berries***

Small Serves Approximately 25	<b>\$150</b>
Medium Serves Approximately 50	<b>\$250</b>
Large Serves Approximately 100	<b>\$400</b>

### **Classic Assortment of Deli Sandwiches**

***Roast Beef, Black Forest Ham, Smoked Turkey, Egg Salad, Vegetarian & Shrimp Salad***

Small Serves Approximately 25	<b>\$225</b>
Medium Serves Approximately 50	<b>\$350</b>
Large Serves Approximately 100	<b>\$600</b>

### ***Antipasto Meat, Cheese, And Vegetable Platter***

***Provolone, Artichokes, Black Forest Ham, Roast Beef, Salami, Assortment of Pickled, And Marinated & Roasted Vegetables & Olives  
Served with Olive Oil & Balsamic Crostini***

Small Serves Approximately 25	<b>\$250</b>
Medium Serves Approximately 50	<b>\$350</b>
Large Serves Approximately 100	<b>\$600</b>



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**Reception Specialties**

*Stations Are Based on a 1.5 Hour Service Time*

**Baked Wheel of Brie in Puff Pastry** (Serves 30)  
*Peach Jam, Sliced Assorted Baguettes & Red Grapes*  
**\$150**

**Smoked Salmon Side** (Serves 30)  
*Capers, Red Onion, Lemon, Pesto Cream Cheese & Sun-Dried Tomato Cream Cheese & Toasted Crostini*  
**\$180**

**Grilled Warm Pita Bread** (Serves 30)  
*Variety of Different Types of Hummus; Pesto, Roast Garlic & Red Pepper Hummus*  
**\$120**

**Assorted Sushi** (100 Pieces)  
*California Rolls, Vegetarian, Shrimp & Salmon, Wasabi, Soya Sauce & Pickled Ginger*  
**\$350**

**Marinated & Grilled Tiger Prawns** (100 Pieces)  
*Cocktail Sauce, Citrus Garnish*  
**\$225**

**Server Passed Hors D' Oeuvres**

*Passed Reception Items Are Based on a 1.5 Hour Service Time.*

**Hot Hors D' Oeuvres**

**Sesame Chicken Satay**

*Ginger Garlic Glaze*

**Mini Beef Sliders**

*Red Onion Tomato Jam*

**Spicy Chicken Skewer**

*Sweet Chili Sauce*

**Vegetable Spring Rolls**

*Asian Plum Sauce*

**Grilled Cajun Spiced Tiger Prawn Sticks**

**Spanakopita**

*Spinach & Feta Cheese in Phyllo*

**Mini Italian Meatball**

*Sundried Tomato Paste*

**Char Grilled Beef Skewers**

*Cracked Pepper Rub*

**Goat Cheese, Brie & And Olive Tartlet**

**\$42 Per Dozen**

**Cold Hors D' Oeuvres**

**Rice Paper Salad Rolls**

*Hoisin Sauce*

**Smoked Salmon**

*Crisp Baguette Herb Chevre*

**Lemon Poached Prawns**

*Garlic Crostini*

**Tomato Bocconcini Spoon**

*Balsamic reduction*

**Pesto Hummus**

*On Sliced Cucumber*

**Grilled Vegetable Antipasto**

*Herb Focaccia Finger*

**Roast Duck**

*Asian Slaw on Wonton Chip*

**\$42 Per Dozen**

*Minimum Two Dozen Any One Item*



**SWEET ENDINGS DESSERT BUFFETS**

*Dessert buffets are designed to be added to your plated or buffet function. Stand-alone Dessert Buffets are based on one-and-a-half-hour service.*

**DECADENCE**

*Minimum of 25 Guests*

**Chocolate-Dipped Strawberries**

**Tiramisu**

**Raspberry Cheesecake**

**VICC Signature Nanaimo Bars**

**Assorted Petit Fours**

**Fresh Fruit Kabobs & Mint Yogurt Dipping Sauce**

**Cabernet Chocolate Mousse**

**Fresh Whipped Cream & Condiments**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Selection of Traditional & Fine Herbal Teas**

**\$18 per person**

**PURE PLATINUM**

*Minimum of 50 Guests*

**Chocolate Dipped Strawberries**

**A Variety of Cheesecakes**

**Assorted Biscotti**

**VICC Signature Nanaimo Bars**

**Crème Caramel**

**Chocolate Fondue & Assortment of Fresh Fruit**

**Pineapple, Honeydew & Cantaloupe**

**Poached Pear & White Chocolate Strudel**

**Squares & Tarts**

**Whipped Cream, Fruit Coulis & Vanilla Cream Anglaise**

**Freshly Brewed Regular & Decaffeinated Coffee**

**Selection of Traditional & Fine Herbal Teas**

**\$19 per person**





VANCOUVER ISLAND  
CONFERENCE CENTRE

**BAR SERVICES MENU AVAILABLE**

***Add a bar or specialty beverages to your next function. Hosted and Cash bars are available.  
Simply ask your Conference Services Event Coordinator***

***Vancouver Island Conference Centre offers an exciting Beverage Menu designed to showcase local and imported award winning wineries. Combined with our creative beverage stations and cocktail options, we are sure you will enjoy this menu.  
Please ask your Conference Services Event Coordinator for a Beverage Menu.***

***Drink Responsibility! Plan ahead for a safe ride home or let one of our staff call a ride for you. There is a wide range of services available for you to get you and your guests home safely.  
Inquire with your Conference Services Event Coordinator.***



VANCOUVER ISLAND  
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### ADDITIONAL LABOUR AND SERVICE CHARGES

**Guarantee:** *It is the responsibility of the client to advise the final guarantee to Vancouver Island Conference Centre 7 business days prior to the event. In the event that a guarantee has not been provided, the final numbers will be based on the previously discussed attendance or the actual number attending, whichever is greater. Guarantees or actual attendance (whichever is greater) will be used for final billing.*

**Outside Food and Beverage Policy:** *All Food & Beverage must be supplied by The Vancouver Island Conference Centre. Arrangements must be made in advance if you intend to bring in a cake for your festive event. Breach of this policy will warrant a \$10.00 per person surcharge on the final bill.*

**Labour Fee:** *Need Some Assistance? The Vancouver Island Conference Centre is pleased to assist you with any labour requirements you may have inclusive to Coat Check and Reception Services. The standard rate of \$25.00 per hour (min of 4 hours) applies per person supplied.*

**Cake Handling Fee:** *We are happy to work with you on your wedding or event where a cake is not supplied by our culinary department. We will store your cake if necessary for up to 24 hours in our cooler, cut your cake and add it to your buffet for \$1.00 per person or individually plate your cake for \$1.50 per person*

**Ice Sculpture:** *A custom Ice Sculpture carved to your specifications complete with backlighting is available for your special event. Please inquire with your Conference Services Event Coordinator for more details.*