



# EVENTS MENU

**Wall** WALL CENTRE | WESTIN  
VANCOUVER AIRPORT

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

# BREAKFAST



# BREAKFAST TABLE

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

<div>ESCAPE</div> <div>\$38 Per Person</div> <div></div> <div>Croissants, Muffins, Toasting Breads</div> <div><i>Butter, honey and fruit preserves</i></div> <div>Marinated Melon and Berry Fruit Salad (GF, DF, VE)</div> <div>Scrambled Eggs (GF)</div> <div>Mediterranean Turkey Sausage (DF)</div> <div>Confit Tomatoes (GF, DF, VE)</div> <div>Herbed Golden Breakfast Potatoes (GF, DF, VE)</div>	<div>WALL CENTRE SUSTAINABLE MORNING STARTER</div> <div>\$42 Per Person</div> <div></div> <div>Multigrain and Whole Wheat Toasting Breads</div> <div><i>Butter, honey, and fruit preserves</i></div> <div>Marinated Melon and Berry Fruit Salad (GF, DF, VE)</div> <div>Superfood Bircher Muesli (GF)</div> <div><i>Steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey, low-fat yogurt</i></div> <div>Fresh Fruit Smoothies (GF, DF, VE)</div> <div>Spinach and Egg White Frittata (GF, DF)</div> <div>Asparagus and Roasted Forest Mushrooms (GF, DF, VE)</div>	<div>WEST COAST CONTINENTAL</div> <div>\$35 Per Person</div> <div></div> <div>Croissants, Muffins, Danishes</div> <div><i>Butter, honey, and fruit preserves</i></div> <div>Superfood Housemade Granola and Yogurt (GF)</div> <div>Marinated Melon and Berry Fruit (GF, DF)</div>
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## ACROSS THE PACIFIC

\$48 Per Person

Marinated Tropical Fruit Salad (GF, DF, VE)

Avocado and Cucumber Salad (GF, DF, VE)

Egg Drop Soup (DF)

*Green onion, corn*

Ginger Scented Congee (GF, DF, VE)

*Traditional Garnishes*

Steamed Dim Sum (DF)

*Chef's selection, traditional condiments*

Steamed Seasonal Fish (DF)

*Light soy sauce*

## BREAKFAST SIDES

\$11 Per Person

Assorted Breakfast Pastries

Selection of Toasting Breads

House Baked Loaves

Assorted Bagels with Cream Cheese

Individual Assortment of Flavoured Yogurts (GF)

Fresh Fruit Smoothies (GF, DF, VE)

Brioche French Toast with Canadian Maple Syrup

Bacon (GF, DF)

Chia Seed Pudding (GF, DF, VE)

Buttermilk Pancakes

Golden Belgian Waffles

BC smoked salmon, Cream Cheese, Capers

Port and Smoked Leek Sausage (GF, DF)

# PLATED BREAKFAST

All plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted teas and condiments and an assortment of fruit juices.  
\$40 per guest based on two courses (one selection per course for all guests), and pricing is per person.  
Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest (selected 5 working days in advance).  
\*Name cards and seating charts required for pre-selected choice menu.  
Entrée choice the day of the event for an additional \$25.

## STARTER

- Marinated Fruit Salad (GF, DF, VE)  
*Berries, mint*
- House-Made Granola (GF,VE)  
*Yogurt, fresh fruit*
- Steel Cut Oatmeal (GF)  
*Cinnamon toasted nuts, blueberries, whole milk*
- Superfood Bircher Muesli (GF)  
*Steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey, low-fat yogurt*
- Chia Seed Pudding (GF, DF, VE)  
*Coconut, toasted almonds, tropical fruit*

## ENTREE

- Free Run Scrambled Eggs (GF)  
*Pork and smoked leek sausage, herbed confit tomato, Herbed golden breakfast potato*
- Spinach and Feta Egg White Frittata (GF, DF)  
*Mediterranean turkey sausage, confit tomato, herbed salad*
- Avocado Toast  
*Poached eggs, parmesan, sourdough toast*
- Traditional Eggs Benedict  
*Choose one: Classic, Royal or Florentine*  
*Toasted English muffin, hollandaise sauce*
- Brioche French Toast  
*Seasonal berry compote, whipped cream, cinnamon toasted nuts, maple syrup*

## PLATED ENHANCEMENTS

- \$10 each per person
- Pork and Smoked Leek Sausage (GF, DF)
  - Mediterranean Turkey Sausage (DF)
  - Thick Cut Smoked Bacon (GF, DF)
  - Back Bacon (GF, DF)
  - BC Smoked Salmon (GF, DF)
  - Sautéed Mushrooms (GF)
  - Grilled Roma Tomato (GF, DF)
  - Half Avocado (GF, DF)
  - Golden Breakfast Herbed Potato (GF, DF)



# BREAKS



# BREAKS

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

## BUILD YOUR OWN BREAK

\$24 Per Person  
Choose one item from each group (A, B and C)

### GROUP A

Choose One

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

### GROUP B

Choose One

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

### GROUP C

Choose One

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

## FOCUS + CONCENTRATE

\$24 Per Person

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

## CONNECT + COLLABORATE

\$24 Per Person

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

## REST + RECUPERATE

\$24 Per Person

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

## ENERGIZE + MOTIVATE

\$24 Per Person

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

# BEVERAGES

- Freshly Brewed Starbucks® Coffee  
\$7 Per Person
- Assortment of Bubly® Sparkling Water  
\$7 Each (On Consumption)
- Sparkling Bottled Water  
\$6 Each (On Consumption)
- Still Bottled Water  
\$6 Each (On Consumption)
- Assortment Of Dole® Bottled Juices  
\$6 Each (On Consumption)
- Assortment Of Pepsi® Soft Drinks  
\$6 Each (On Consumption)
- Regular And Sugar-free Red Bull®  
\$6 Each (On Consumption)



LUNCH



# CHILLED LUNCH TABLE

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

## BALANCE

\$46 Per Person

- Chef’s Seasonal Soup
- Mixed Green Salad, House Dressing (GF, DF, VE)
- Classic Caesar Salad
  - Romaine lettuce, torn crouton, parmesan, signature dressing*
- Assorted Wraps:
  - Roasted AAA beef, chipotle mayonnaise, peppers, black beans, brown rice (DF)
  - Roasted chicken smashed avocado, quinoa, brown rice
  - Ocean Wise albacore tuna salad, quinoa, brown rice, lemon and chive mayonnaise (DF)
  - Fire-roasted peppers, grilled eggplant, tomato, spiced chickpeas, cilantro and mint relish yogurt (DF, VE)
- (Based on three pieces per person)
- Chef Selected Dessert Squares
- Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

## ENERGIZE

\$46 Per Person

- Chef’s Seasonal Soup
- Mixed Green Salad, House Dressing (GF, DF, VE)
- Kale Superfood Salad (DF, VE)
  - Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing*
- Assorted Sandwiches:
  - Slow roast beef, aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli
  - Chicken Bahn Mi, pickled vegetables, cucumber, basil, mint, charred scallion mayonnaise (DF)
  - Assorted charcuterie meats, aged cheddar, arugula, horseradish mayonnaise
  - Grilled market vegetables, crushed avocado, cucumber, pickled onion, hummus (DF, VE)
- (Based on three pieces per person)
- Chef Selected Dessert squares
- Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

## NURTURE

\$46 Per Person

- Mixed Green Salad, House Dressing (GF, DF, VE)
- New Potato Salad (GF, DF)
  - Chives, mayonnaise*
- Assorted Sliced Bread
  - Pita, baguette, focaccia*
- Selection Of House-Made Dips (GF)
  - Hummus, tzatziki, babaganoush*
- Assorted Deli Meats And Cheese (GF)
- Sliced Cucumber and Tomato (GF, DF, VE)
- Chef Selected Dessert Squares
- Sliced Seasonal Fruit And Berry Platter (GF, DF, VE)

# HOT LUNCH TABLE

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

## WEST COAST

\$50 per person

- Classic Caesar Salad  
*Romaine lettuce, torn crouton, parmesan, garlic dressing*
- Roasted Beet Salad (GF)  
*Fennel, orange, goat cheese, balsamic vinaigrette*
- Roasted Pacific Steelhead (GF, DF)  
*Maple glaze*
- Locally Made Semolina Pasta  
*Roasted mushroom, garlic, cherry tomato, parmesan, olive oil*
- Fine Green Beans (GF)  
*Brown butter, toasted almonds*
- Triple Chocolate Mousse Cake

## SOUTHEAST ASIAN

\$50 per person

- Mango Avocado Salad (GF, DF)  
*Chilli, mint, Thai vinaigrette*
- Asian Cabbage Salad (DF, VE)  
*Sui choi, bean sprouts, scallion, cilantro, soy ginger dressing*
- Tamari Glazed Pacific Cod (GF, DF)  
*Ginger soy reduction*
- Steamed Jasmin Rice (GF, DF, VE)
- Baby Bok Choy (DF, VE)  
*Soy, sesame*
- Green Tea Matcha Mousse Cake

## MEDITERRANEAN

\$50 per person

- Greek Salad (GF)  
*Cucumber, pepper, heirloom tomato, olives, feta*
- Marinated Chickpea Salad (GF, DF, VE)  
*Artichoke, cucumber, mint, preserved lemon*
- Rosstown Farms Chicken Breast (GF)  
*Sherry brown butter*
- Herbed Golden Roasted Potato (GF, DF, VE)  
*Herbs, garlic*
- Grilled Mediterranean Vegetables (GF, DF, VE)  
*Extra virgin olive oil*
- Lemon Mousse Cake

## KITSILANO

\$50 per person

- Gathered Greens Salad (GF, DF, VE)  
*Fennel, carrot, radish, lemon vinaigrette*
- Kale Superfood Salad (DF, VE)  
*Farro, avocado, cucumber, mint, dill*
- Roasted Pacific Steelhead (DF)  
*Warm citrus herb vinaigrette*
- Steamed Brown Rice (GF, DF, VE)
- Seasonal Steamed Vegetables (GF, DF, VE)  
*Simply prepared, olive oil, fleur de sel*
- Seasonal Sliced Fruit and Berry Platter

## SOUTHERN

\$50 per person

- Gathered Greens Salad (GF, DF, VE)  
*Fennel, carrot, radish, lemon vinaigrette*
- Old-Fashioned Potato Salad (GF, DF)  
*Egg, watercress*
- Organic BBQ Chicken (GF, DF)  
*Chipotle, rosemary*
- Mac n’ Cheese  
*Herbed cracker crumb, aged cheddar*
- Corn on the Cob (seasonally available) (GF)  
*Cilantro, chili, lime crema*
- Seasonal Fruit Crumble

# PLATED LUNCH

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

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

\$10 supplement for a 4 course menu

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

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

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

## STARTER

Choose One

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

## ENTRÉE

Choose One

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

## DESSERT

Choose One

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

# RECEPTION



# RECEPTION TABLE

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

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

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

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

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

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

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

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

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

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

Garden Vegetable Crudite  
*Buttermilk herb dip*  
\$16 Per Person

Sliced Seasonal Fruit  
*Berries, mint*  
\$16 Per Person

# COLD CANAPÉS

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

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

Chicken Liver Parfait  
*Chive cornbread*  
\$56

Rock Crab Slider (DF)  
*Avocado*  
\$60

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

Compressed Watermelon (GF)  
*Goats cheese mousse*  
\$48

Smoked Salmon Rillettes  
*Pita chip*  
\$56

Whipped Goats Cheese Tart  
*Balsamic*  
\$50

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

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

Whipped Lemon Mascarpone  
*Polenta cake*  
\$50

# HOT CANAPÉS

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

Shrimp Toast <i>Sesame, hoisin</i> \$60	Pork and Kimchi Gyoza (DF) <i>Soy glazed, cilantro</i> \$58
Tempura Cauliflower (GF, DF, VE) <i>Salsa Verde</i> \$55	Jalapeno Poppers <i>Chipotle aioli</i> \$50
Chickpea Panisse (GF, DF, VE) <i>Citrus herb aioli, pickled red onion</i> \$55	Crisp Crab Puff (DF) <i>Black pepper jam</i> \$60
BBQ Duck Spring Roll (DF) <i>Hoisin, green onion</i> \$58	Beef Skewer (DF) <i>Soy ginger glaze, crispy shallot</i> \$58
Firecracker Tempura Tiger Prawns (DF) <i>Togarashi aioli</i> \$65	Lemongrass Chicken Skewer (GF) <i>Coconut peanut sauce, scallion</i> \$58
Gruyere Cheese Fritter <i>Truffle puree</i> \$58	

# Action Stations

All pricing is per person unless otherwise noted. Minimum 25 guests. A \$10 charge per person will apply for each guest below the minimum.  
Stations are priced at \$150 per chef, per station  
25-50 guests = 1 chef minimum  
51-100 guests = 2 chef minimum  
101+ guests = 3 chef minimum

Pasta Pasta  
*Cheese tortellini, penne, farfalle pasta*  
*Pesto, alfredo, pomodoro sauce*  
*Olives, capers, garlic, mushrooms, sun-dried tomatoes, pancetta, red onion, spicy sausage, parmesan cheese*  
\$30 Per Person

Noodle Wok Box (DF)  
*Egg noodles, rice noodles*  
*Soy sauce, teriyaki*  
*Bean sprouts, shitake mushrooms, green onion, julienne peppers, chilli, carrot, chicken, shrimp, tofu, sesame seeds*  
\$30 Per Person

Poutine  
*Double-fried Kennebec fries*  
*Housemade gravy, seafood gravy with baby clams and bay shrimp*  
*Spiced cheddar queso*  
*Applewood smoked bacon, spiced minced chuck burger, scallion, diced tomato, sour cream, cheese curds*  
\$30 Per Person

# Carving Stations

Slow Roast Prime Beef Striploin (GF)  
*Grainy mustard, horseradish, Madagascan green peppercorn sauce*  
\$32 per person

Cedar Roasted Pacific Steelhead (GF, DF)  
*Maple, thyme glaze*  
\$32 per person

Salt Spring Island Leg of Lamb (GF, DF)  
*Rosemary rubbed, mint jam, green olive tapenade*  
\$32 Per Person

Porchetta (GF, DF)  
*Herbed mustard, salsa verde*  
\$32 per person

# DINNER



# DINNER TABLE

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

## THE CHEF’S SELECTED

\$92 Per Person

- Gathered Greens Salad (GF, DF, VE)  
*Fennel, carrot, radish, lemon vinaigrette*
- Classic Caesar Salad  
*Romaine lettuce, crouton, parmesan, garlic dressing*
- Heirloom Tomato and Avocado Salad (GF)  
*Cucumber, bocconcini, basil pesto*
- Grilled Seasonal Vegetable Platter (GF, DF, VE)  
*Marinated olives, olive oil, fleur de sel*
- Roasted Pacific Steelhead (GF, DF)  
*Sherry gastrique*
- Rosstown Farms Roast Chicken Breast (GF)  
*Truffle brown butter vinaigrette*
- Salt Spring Island Leg of Lamb (GF, DF)  
*Rosemary rubbed, salsa verde*
- Spinach and Cheese Cannelloni  
*Parmesan, herb crumb*
- Golden Yukon Potato and Cheese Gratin (GF)
- Roasted Sweet Baby carrots (GF, DF, VE)
- Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)
- Chef’s Sweet Table Display

## THE BC

\$85 Per Person

- Gathered Greens Salad (GF, DF, VE)  
*Fennel, carrot, radish, lemon vinaigrette*
- Kale Superfood Salad (DF, VE)  
*Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing*
- Heirloom Tomato and Avocado Salad (GF)  
*Cucumber, bocconcini, basil pesto*
- Roasted Pacific Steelhead (GF, DF)  
*Citrus salsa verde, lemon, capers*
- Rosstown Farms Roast Chicken Breast (GF, DF)  
*Wild mushroom jus*
- Spiced Beef Brisket (GF, DF)  
*Red wine jus, caramelized onion*
- Cheese Tortellini  
*Garlic white wine cream, crisp sage*
- Whipped Yukon Gold Potatoes (GF)
- Broccolini (GF, DF, VE)  
*Lemon, parmesan*
- Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)
- Chef’s Sweet Table Display

## THE WALL

\$82 Per Person

- Gathered Greens Salad (GF, DF, VE)  
*Fennel, carrot, radish, lemon vinaigrette*
- Classic Caesar Salad  
*Romaine lettuce, crouton, parmesan, garlic dressing*
- Roasted Beet Salad (GF)  
*Fennel, orange, goat cheese, balsamic vinaigrette*
- Roasted Pacific Cod (GF, DF)  
*Tamari glaze, ginger oil*
- Organic Roast Chicken Breast  
*Mustard crema, confit tomatoes*
- Brown and Wild Rice Pilaf (GF, DF, VE)
- Herb-Roasted Local Farm Potatoes (GF, DF, VE)
- Seasonal Roasted Vegetables (GF, DF, VE)
- Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)
- Chef’s Sweet Table Display

# PLATED DINNER

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

Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.  
\$20 supplement for a 4 course menu  
Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$12 per guest on top of the highest priced entrée (selected 5 working days in advance) \*.  
\*Name cards and seating charts required for pre-selected choice menu.

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

## STARTER

Choose One

## HOT

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

## SOUP

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

## COLD

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

## DESSERT

Choose One

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

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## ENTRÉE

AAA Beef Tenderloin  
*Herb-crusted, pressed potato, seasonal vegetables, natural jus*  
\$87 Per Person

New York Striploin (GF)  
*Pomme puree, grilled oyster mushroom, glazed carrot, horseradish jus*  
\$80 Per Person

Braised Short Rib (GF)  
*Pomme puree, slow roast root vegetables, natural jus*  
\$87 Per Person

Slow-Roast Lamb Shank (GF, DF)  
*Chickpea fricassee, artichoke, panisse, cumin-scented jus*  
\$87 Per Person

Apple Glazed Chicken Breast (GF)  
*Eggplant caponata, celeriac spum*  
\$82 Per Person

Paradise Valley Pork Loin (GF, DF)  
*Braised lentils, pumpkin, roasted apple, seasonal vegetables*  
\$82 Per Person

Oven Roast Pacific Halibut (GF)  
(Seasonally available April - October)  
*Fingerling potatoes, melted leeks, vichyssoise reduction*  
\$82 Per Person

Roasted Pacific Steelhead (GF)  
*Sweet pea studded risotto, preserved lemon, glazed asparagus, olive oil*  
\$75 Per Person

Caponata and Ancient Grain Strudel (VE)  
*Confit tomato, grilled king oyster mushroom, roast garlic oil*  
\$70 Per Person

Grilled Vegetable Moussaka (GF, V)  
*Eggplant, zucchini, mushroom, kale, lemon ricotta, tomato, oregano compote*  
\$70 Per Person

# LATE NIGHT CRAVINGS

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

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

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

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

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

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

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

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

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

# CHILDREN’S PLATED MENU

\$25 Per Child (ages 12 and under)  
(must be the same selection for all children)  
Choice of 100% orange juice, apple juice, milk or soft drink  
Choice of one entree and one dessert from below

## ENTRÉE

Choose One

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

## DESSERT

Choose One

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

# BAR & WINE



# HOST

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

House Red or White Wine  
Peller Estate  
\$9 Per Glass (5oz)

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 Tennessee Whiskey, Glenfiddich 12 Year Scotch  
\$10 Per Glass (1oz)

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 (340ml)

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 (1oz)

Featured Wine  
\$10 Per Glass (5oz)

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 (1oz)

# CASH

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

House Red or White Wine  
Peller Estate  
\$10 Per Glass (5oz)

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 Tennessee Whiskey, Glenfiddich 12 Year Scotch  
\$11 Per Glass (1oz)

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 (340ml)

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 (1oz)

Featured Wine  
\$11 Per Glass (5oz)

Martinis  
\$14 Per Glass (2oz)

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

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

# WINE LIST

## RED

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers Red, VQA, BC</i>	\$40
OPEN <i>Merlot, VQA, BC</i>	\$45
RED ROOSTER <i>Cabernet Merlot, VQA, BC</i>	\$50
KINGSTON ESTATE <i>Shiraz, AU</i>	\$55
SEPTIMA <i>Malbec, AR</i>	\$60
TINHORN CREEK <i>Pinot Noir, VQA, BC</i>	\$62
NK’MIP TALON <i>Malbec Syrah, BC</i>	\$68
MEIOMI <i>Cabernet Sauvignon, US</i>	\$72
PRODUTTORI DEL BARBARESCO <i>Nebbiolo, IT</i>	\$77
STAG’S LEAP <i>Cabernet Sauvignon, US</i>	\$120

## WHITE

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers White, VQA, BC</i>	\$40
OPEN <i>Sauvignon Blanc, VQA, BC</i>	\$45
RED ROOSTER <i>Pinot Gris, VQA, BC</i>	\$46
SUMAC RIDGE <i>Gewurztraminer, BC</i>	\$50
RUFFINO <i>Pinot Grigio, IT</i>	\$50
BABICH MARLBOROUGH <i>Sauvignon Blanc, NZ</i>	\$55
TINHORN CREEK <i>Chardonnay, VQA, BC</i>	\$57
NK’MIP WINEMAKERS SERIES <i>Pinot Blanc, BC</i>	\$60
TRIMBACH <i>Riesling, FR</i>	\$80

## SPARKLING & ROSÉ

	<i>Per Bottle</i>
ROAD 13 HONEST JOHN <i>Rosé, BC</i>	\$58
CODORNIU CAVA <i>Sparkling Wine, SP</i>	\$50
STELLARS JAY <i>Sparkling Wine, BC</i>	\$60
RUFFINO PROSECCO <i>Sparkling Wine, IT</i>	\$61
LOUIS ROEDERER COLLECTION <i>Champagne, FR</i>	\$195
DOM PÉRIGNON <i>Champagne, FR</i>	\$480

## DE-ALCOHOLIZED & LOW ABV%

	<i>Per Bottle</i>
DIVIN <i>Sauvignon Blanc Sparkling 0.0%, FR</i>	\$50
ZENO <i>Still White (Organic Viura) &lt;0.5%, SP</i>	\$40
ZENO <i>Zeno Red (Tampranillo &amp; Cabernet) &lt;0.5%, SP</i>	\$40



For any event inquiries, please contact [westinsales@wallcentre.com](mailto:westinsales@wallcentre.com)

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