Catering Menu

PAN PACIFIC
WHISTLER MOUNTAINSIDE

Family-Style Breakfast

Selected menu items will be presented on platters for the attendees to serve themselves. **$23.50 /person**

Brioche Bacon Sandwich Crispy bacon, fried egg, smoked cheddar, garlic mayo, tomato and lettuce on a brioche bun. Served with pub spuds.

Breakfast Wraps Eggs, sausage, potatoes, red pepper, spinach, scallions and white cheddar wrapped in a flour tortilla served with pub spuds and a side of salsa.

Avocado Toast Two pieces of toasted sourdough topped with avocado, olive oil and sea salt. Served with pub spuds.

Snacks & Cold Platters

SNACKS

Snack Bite Mix Peanuts, sesame sticks, rice crackers, pretzel twists, almonds, cashews and brazil nuts. Serves 12.	**$40**
Assorted Muffins Serves 12.	**$50**
Assorted Mini Danishes Serves 12.	**$35**
Pain au chocolat Serves 12.	**$41**

PLATTERS

Cheese Selection of cheeses, cornichons, pickled red onions, apple mustard, Kalamata olives, and crackers.	**$55**
Fruit Fresh sliced seasonal fruit.	**$62**
Vegetable Selection of seasonal vegetables served with Ranch dressing and humous dips.	**$55**
Meat Smoked and cured meats accompanied with cornichons, pickled red onions, mustard, olives, and crackers.	**$62**
Add: **Bread Rolls** Serves 12.	**$20**

Menu items may be subject to seasonal availability. All food and beverage is subject to a 19% service charge. Current government sales tax is 5% and is applicable to all charges including service charge.

Family-Style Lunch

Selected menu items will be presented on platters for the attendees to serve themselves. All sandwiches served with fries. **$26/person**

Peak Burger 6oz all natural 63 Acres beef patty topped with aged white cheddar, lettuce, tomato, pickled onion, roast garlic mayo and BBQ sauce.

Veggie Burger House made patty, aged cheddar, roasted garlic mayo, onion jam, pickled red onion, tomato and lettuce.

BLT Stacked with strip bacon, smoked cheddar, tomato, lettuce, avocado, roast garlic aioli and apple mustard.

Crispy Chicken Sandwich Schnitzel style chicken tossed in Sriracha honey aioli, layered with melted cheddar, bacon, coleslaw, lettuce, pickled onions and tomato jam.

APPETIZERS PLATTERS

Rossdown Chicken Wings Tossed in your choice of BBQ or buffalo sauce or simply seasoned with salt and pepper. Served with veggies and ranch dip. Serves 6. **$70**

Cauliflower 'Wings' Large cauliflower florets tossed in your choice of BBQ or buffalo sauce or simply seasoned with salt and pepper. Served with veggies and ranch dip. Serves 6. **$70**

Pretzels & Cheese Soft oven-baked pretzel sticks served warm with baked ale cheese sauce and a side of grainy mustard. Serves 6. **$70**

Nachos Cheddar and Monterey Jack layered into a mountain of Que Pasa tortilla chips, freshly diced tomatoes, black olives, green onions and banana peppers. Served with guacamole, salsa and sour cream. Serves 4. **$42**

Chips & Dip A mountain of fries – or chips as they are called in Ireland, with your choice of garlic mayo, chipotle mayo or gravy. Serves 6. **$45**

SALAD PLATTERS

Caesar Salad Crisp romaine lettuce tossed with garlic croutons, bacon, Parmesan cheese and house Caesar dressing. Serves 6. **$65**

West Bowl Avocado, shredded beets, carrots, yams, cherry tomatoes, Asian dressing on a bed of mixed greens and quinoa. Serves 6. **$65**

Emerald Green Salad Mixed greens, sunflower seeds, dry cranberries, shredded beets, shredded carrots, cheery tomatoes and apple cider dressing. Serves 6. **$65**

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A LA CARTE LUNCH

Selected menu items will be served individually. **$27/person**

Bangers & Mash A hearty pub classic of pork bangers served with mashed potatoes, gravy, peas and crispy onions.

Fish & Chips Blue Buck battered haddock with chips, coleslaw and house made tartar sauce.

Steak & Guinness Pie Certified Angus beef, fresh vegetables and mushrooms in a rich Guinness gravy, topped with a beautiful pie pastry. Served with chips.

Mushroom Pot Pie Hearty vegan stew loaded with 5 mushroom varieties, carrots, celery and potatoes, with a flaky pie top and rosemary garlic spice. Served with chips.

Pork, Fish or Cauliflower Tacos Slow roasted pork, Blue Buck battered haddock or cauliflower in a flour tortilla, guacamole, pickled red onion, lettuce, our own hot sauce and chipotle mayo.

Please note that menu items may vary based on seasonal availability.

Specialty Coffee Breaks

Coast Mountain Coffee Break Serves 20. **$199**
Forecast Coffee
DavidsTea [Cozy Ski Tea Variety or similar]
Mini berry muffins or scones
Trail mix cups

Bear Aware Break Serves 20. **$199**
Forecast Coffee
DavidsTea [Cozy Ski Tea Variety or similar]
Honey bran tulip muffins
Oat & honey bars

Cozy Cabin Break Serves 20. **$199**
Forecast Coffee
DavidsTea [Cozy Ski Tea Variety or similar]
Warm apple pastries
Oatmeal chocolate chip cookies

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Beverages

Coffee & selection of Teas Milk and creamer included. 20 cups.	**$76**
Decaf coffee Milk and creamer included. 20 cups.	**$76**
Assorted Fruit Juices [bottle] Orange, Apple and Cranberry.	**$4 .99 /each**
Assorted Soft Drinks [can]	**$4 .99 /each**
Sparkling Mineral Water [San Pellegrino]	**$4 .99 /each**

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Meeting Venues

PAN PACIFIC
WHISTLER MOUNTAINSIDE

Mountainside Meeting Space

MEETING ROOM	SQUARE FEET	CLASS-ROOM	THEATRE	ROUNDS OF EIGHT	BOARD ROOM	U-SHAPE	HOLLOW SQUARE	RECEPTION
Pacific Suite	650	–	24	–	18	–	–	30
Singing Pass	650	10	40	–	22	–	–	–

PACIFIC SUITE

SINGING PASS

Audio Visual Packages

TV & DVD Package	
First Day	**$90**
Additional Days	**$60**
Includes: Premium Quality DVD Player | 35in. or 52in. Monitor	

Audio Visual Equipment

Lecture & Conference Accessories	
Flip chart with regular paper and markers	**$29 /day**
'Post it' flip chart paper	**$75 /day**
White board and markers	**$29 /day**
Easel	**$20 /day**

Policies & Procedures

All function agreements are subject to the policies of Pan Pacific Whistler

To maintain food and beverage safety and quality, all food and beverage served in the Hotel is to be provided by the Pan Pacific Whistler, with the exception of wedding cakes, for which a labour charge of $25 will be applicable if you wish us to cut and serve the cake.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1AM [12AM on Sundays and holidays].

In accordance with Whistler noise bylaws, events on the Garden Terrace must end by 10PM or be moved indoors.

Food and beverage prices are guaranteed for three [3] months from the date menus are distributed. Prices can be fixed up to one [1] year prior to your event with prior arrangements. Please anticipate a minimum 5% increase in menu pricing for the period of 183 to 365 days in advance of your planned date. All prices and fees are quoted in Canadian dollars.

Menu & Wine Selections

One set menu is requested for all guests. Final selections must be arranged 2 weeks prior to your event. Any food events requested after 9:30PM and prior to 6:30AM are subject to additional labour charges. Menu pricing and room rental subject to change.

Event Guarantees

The Hotel requires an approximate guest count 14 days prior to your event. It is the sole responsibility of the client to advise the final guarantee to the Hotel, 72 hours prior to the event. The Hotel will prepare and set 5% above the guaranteed number. In the event no guarantee is received by the Hotel, the original contracted number will be charged, or actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternative banquet room best suited to the group's size, should the number of guests attending the banquet differ greatly from the original expected number.

Service Charges & Taxes

All food and beverage service is subject to a 19% service charge. Current government sales tax is 5% and is applicable to all charges including service charge.

Payment

A non-refundable deposit is required to confirm the event on a definite basis. The balance of the estimated charges is due 30 days prior to the event. Payment may be made by a certified bank draft or cheque, cash or credit card.

Labour Rates

Chef carving/cooking or serving at a food station [per 2 hours].	$200 /chef
Additional labour charges on Canadian Statutory Holiday.	$10 /guest/meal

Cancellation

Events cancelled within 30 days are subject to a cancellation fee of full meeting room rental and fifty percent [50%] of the contracted food and beverage revenue. Outside of 30 days prior to the event, the deposit is refundable only when the hotel is able to resell the same room for the same original dates. Events cancelled within two weeks will be charged 100% of the estimated revenue.

ALL CANCELLATONS MUST BE SUBMITTED IN WRITING.