Catering Menu

PAN PACIFIC
WHISTLER VILLAGE CENTRE

Share Platters

Vegetable Platter (V) **$35**
Carrot, cucumber, celery, red pepper, grape tomato, and your choice of ranch dressing or vegan lemon-pepper aioli. Serves 5.

Warm Three Cheese Spinach Dip **$65**
Artichokes, creamy garlic, chives, and toasted ciabatta. Serves 5.

Chicken Wings Platter **$66**
Choose between Hot, BBQ, Buffalo and Salt and Pepper served with celery sticks and homemade Parmesan dip. Serves 5.

Sushi Platter **$70**
Build platters with your choices of sushi - each choice served in 24 pieces.

Aburi Salmon Sushi Press Torched dashi salmon, jalapeno, pickled ginger, micro-cilantro, unagi.

Spicy California Roll Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper.

Mango Avocado Veggie Roll Cucumber, carrot, radish, sriracha aioli, sesame soy paper.

Family-Style Lunch

Lunch delivery begins at noon. Choose one of the options below for a delicious and casual lunch experience. Selected menu items will be presented on platters for your attendees to serve themselves.

Option One **$39 /person**
Salad [choose one], Side [choose one], Sandwich/Burger [choose one]

Option Two **$55 /person**
Salad [choose one], Side [choose one], Entrée [choose one]

SALADS

Caesar Salad Crispy romaine, croutons, Parmesan, and creamy dressing.

Garden Greens Salad Mixed greens, watermelon radish, croutons, and Parmesan vinaigrette.

Garden Greens Salad (V) Mixed greens, watermelon radish, croutons, and lemon vinaigrette.

Sante Fe Salad (V) Peanut lime dressing, avocado, corn, black beans, and dates.

Cobb Salad Bacon lardons, crumbled blue cheese, oven roasted tomatoes, avocado, and soft-boiled egg.

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.

SIDES

French Fries With ketchup.

Spring Rice (V)

Garlic Mashed Potatoes

Seasonal Vegetables (V) Beetroot, carrot and squash tossed in a lemon vinaigrette garnished with parsley and chives.

Spicy Calabrian Pasta Fresh Burrata, caramelized chorizo sausage, Calabrian chilli rose, garlic bread crumbs, Parmesan, and fresh basil (can be made vegetarian).

SANDWICHES & BURGERS

Cajun Chicken Sandwich Cajun spiced chicken, cheese, lettuce, tomato, and mayonnaise.

Pollo Chicken Tacos Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, and cilantro.

Deluxe Burger Chuck steak patty, bacon, caramelised onion aioli, BBQ sauce, crispy onions, cheese, lettuce and pickle.

Garden Burger 100% plant- based patty, tomato, onion, lettuce, pickle, mayonnaise, and mustard.

ENTRÉES

Grilled Sirloin Steak Grilled medium rare to medium. Served sliced in half.

Roast Cajun Chicken Blackening spices, and garlic butter.

Roast Feta Caper Dill Aoli Salmon Feta, caper, and fresh herbs. One individual filet per person.

Roast Cajun Salmon Blackening spices, and garlic butter. One individual filet per person.

Vegan Hunan Kung Pao Wok vegetables, ginger soy sauce, jasmine rice, and peanuts.
Spice with 1-6 Hunan peppers.

Dessert

Sticky Toffee Chocolate Pudding Warm pudding cake, chocolate and toffee sauces, vanilla ice cream, and maple crumble. **$14/person**

Crème Brûlée Cheesecake New York-Style, vanilla crème anglaise, fresh berries, and chantilly cream. **$14/person**

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Specialty Coffee Breaks

Coast Mountain Coffee Break Serves 20. Forecast Coffee DavidsTea [Cozy Ski Tea Variety or similar] Mini berry muffins or scones Trail mix cups	**$199**
Bear Aware Break Serves 20. Forecast Coffee DavidsTea [Cozy Ski Tea Variety or similar] Honey bran tulip muffins Oat & honey bars	**$199**
Cozy Cabin Break Serves 20. Forecast Coffee DavidsTea [Cozy Ski Tea Variety or similar] Warm apple pastries Oatmeal chocolate chip cookies	**$199**

Snacks

Assorted Mini Danishes Serves 12.	**$35**
Snack Bite Mix Peanuts, sesame sticks, rice crackers, pretzel twists, almonds, cashews and brazil nuts. Serves 12.	**$40**
Assorted Muffins 12 muffins.	**$50**
Vegetable Platter Selection of seasonal vegetables served with ranch dressing and humous dips. Serves 6.	**$55**
Fruit Platter Fresh sliced seasonal fruit. Serves 6.	**$62**

Beverages

Assorted Fruit Juices [bottle] Orange, Apple, and Cranberry.	**$4.99**
Assorted Soft Drinks [can]	**$4.99**
Sparkling Mineral Water [San Pellegrino]	**$4.99**
Coffee & selection of Teas Milk and creamer included. 20 cups.	**$76**

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.

Meeting Venues

PAN PACIFIC
WHISTLER VILLAGE CENTRE

Village Centre Meeting Space

MEETING ROOM	SQUARE FEET	CLASS-ROOM	THEATRE	ROUNDS OF EIGHT	BOARD-ROOM	U-SHAPE	HOLLOW SQUARE	RECEPTION
The Gallery	950	20	45	40	22	22	20	60
Pacific Lounge	750	–	30	–	16	–	–	30

Looking for a fresh air venue? Ask about our Garden Terrace.

THE GALLERY

Audio Visual Packages

Boardroom Data Projection System	
First Day	**$230**
Additional Days	**$120**
Includes: LCD projector | 80in. Projection Screen | Cables to connect to laptop	

Audio Visual Equipment

Screens	
80in. Projection Screen	**$50 /day**
Video Equipment & Accessories	
HDTV	**$75 /day**
LCD projector	**$230 /day**
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 meeting rooms is to be provided by Pan Pacific Whistler, except for, wedding cakes, for which a labour charge of $25 will be applicable if you wish us to cut and serve the cake.

Lunch food delivery begins at noon. Any requests for delivery prior to this time are subject to availability and must be submitted to the sales/catering team at least 15 days in advance.

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, and, by policy of the hotel, 9PM in the meeting rooms.

Food and beverage prices are guaranteed for three [3] months from the date menus are distributed. 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.