

BEVERAGES

RED WINE	5oz	8oz	BTL
PELLER RESERVE winemakers red, BC VQA	9	13	40
OPEN merlot, BC VQA	9	13	40
RED ROOSTER cabernet merlot, BC VQA	13	17	46
MARQUES DE CACERES rioja, SP	13	17	46
CHÂTEAU DE COURTEILLAC bordeaux, FR	14	18	48
KINGSTON ESTATE shiraz, AUS	15	19	50
SEPTIMA malbec, ARG	16	20	54
GARZON cabernet franc tannat, UY	16	20	54
TINHORN CREEK pinot noir, BC VQA	17	21	58
TINHORN CREEK cabernet franc, BC VQA	17	21	58
LA BRACCESCA montepulciano, IT	20	25	60
MEIOMI cabernet sauvignon, US	22	27	65
NK'MIP TALON cabernet syrah, BC VQA*			70
MISSION HILL pinot noir, BC VQA			80
LOUIS LATOUR bourgogne, FR			85
BLACK HILLS syrah, BC VQA			95
STAG'S LEAP cabernet sauvignon, US			120
DOMAINE DROUHIN pinot noir, US			160
CHÂTEAU LE BON PASTEUR bordeaux, FR			330
WHITE WINE & ROSÉ	5oz	8oz	BTL
PELLER RESERVE winemakers white, BC VQA	9	13	40
OPEN sauvignon blanc, BC VQA	9	13	40
RED ROOSTER pinot 3, BC VQA	13	17	46
GABBIANO pinot grigio, IT	13	17	46
TINHORN CREEK chardonnay, BC VQA	15	19	52
GREY MONK riesling, BC VQA	16	20	54
HAHN chardonnay, US	18	24	72
STONE ROAD ROSE rosé, BC VQA	10	14	44
NK'MIP WINEMAKERS SERIES pinot blanc, BC VQA*			70
BLACK HILLS viognier, BC VQA			70
BELLINGHAM 'THE BERNARD SERIES' chenin blanc, SA			70
WILLIAM FEVRE petit chablis, FR			74
SPARKLING WINE		200ml	BTL
STELLARS JAY brut, BC			58
DOM PERIGNON champagne, FR			480
SPIRIT SELECTION			375ml
ABSOLUT VODKA			40
BACARDI WHITE RUM			40
BEEFEATER GIN			40
JOHNNIE WALKER RED			46
CROWN ROYAL RYE			48
BULLEIT BOURBON			62
DOMESTIC BEER			341ml
BUD LIGHT BUDWEISER COORS LIGHT MOLSON CANADIAN			8
IMPORT BEER			330ml
CORONA HEINEKEN STELLA ARTOIS			8.5
GUINNESS (440ml)			10
LOCAL BEER			355ml
RED TRUCK lager, amber ale, northwest ipa			8
WHISTLER BREWING CO. bear paw honey lager			8
WHISTLER BREWING CO. forager lager, gluten free			9
PHILLIPS blue buck ale, tiger shark pale ale, cold snap kolsch			8
CIDERS & COOLERS			
NO BOATS ON SUNDAY apple or pear (473ml)			9.5
STRONGBOW SMIRNOFF ICE (330ml)			8.5

*LIMITED SEASONAL AVAILABILITY. IN ACCORDANCE WITH BC LIQUOR LAWS,
ALCOHOL MAY ONLY BE PURCHASED AND CONSUMED BY AGES 19+.
A 25¢ CUP FEE WILL BE CHARGED WITH EVERY TAKEOUT BEVERAGE, AS PER CITY MANDATE.

KID'S MENU

MENU IS VALID FOR CHILDREN 12 YEARS AND UNDER

BREAKFAST

FRUIT SALAD 12
With fresh berries and yogurt

BUTTERMILK PANCAKE 1 pancake 13 | 2 pancakes 15
Wild blueberry compote, maple syrup

KIDS BREAKFAST 16
One egg any style, bacon or breakfast sausages, served with breakfast potatoes, toast or seasonal fruit

BELGIAN WAFFLE 13
One waffle with whipped cream, maple syrup & fresh berries

OATMEAL 10
With banana compote & berries

KELLOGG'S® CEREAL 8
Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™

LUNCH & DINNER

TOMATO BISQUE 8
With focaccia croutons and grana padano crisp gf*

CAESAR SALAD 10
Crisp romaine hearts, grana padano cheese, focaccia croutons & fried capers in our signature roasted garlic dressing gf*

GRILLED CHEESE 13
Melted marbled cheddar cheese on toasted white bread

CHICKEN STRIPS 13
Two pieces of breaded chicken breast strips, served with french fries or hand-picked greens

2 CHEESEBURGER SLIDERS 15
All-beef patty, marbled cheddar & lettuce on a toasted brioche bun with ketchup, served with french fries or hand-picked greens

MAC AND CHEESE 14
Pasta with cheddar cheese sauce

CHICKEN DINNER 19
Grilled chicken breast, sautéed nugget potatoes, steamed carrots and peas, demi-glaze

DESSERT

ICE CREAM CUP 8
Choice of one scoop of vanilla or chocolate ice cream with whipping cream and fresh seasonal berries

FRUIT SALAD 8
An assortment of fresh seasonal fruit and berries

NON-ALCOHOLIC BEVERAGES

HOT DRINKS 5
espresso | americano 5.5
caffè latte | cappuccino | vanilla latte | mochaccino | hot chocolate

TAZO® TEA 5
english breakfast | earl grey | chai | zen green | mint | chamomile

JUICE 5
orange | apple | cranberry | grapefruit

SOFT DRINKS

Food + Drink

To place an order, press Room Service on the guest room phone.

IN-ROOM DINING

6:00 AM - 11:00 PM

Relax in the comfort of your guest room and allow us to deliver your delectable dishes right to your door.

LATE NIGHT

11:00 PM - 6:00 AM

Limited menu available, please see late night section

Order through your phone for breakfast, lunch, dinner and late night or schedule your breakfast with our Marriott Bonvoy® App.

BAR LOUNGE

BAR ONE

North Tower

11:30 AM - 12:00 AM

Whether playing a lively mix of classic lounge music or taking a page from the American Songbook, our live entertainment brings the night to life at Bar One.

RESTAURANT

CAFÉ ONE

North Tower

6:30 AM - 10:00 PM

Our dining room showcases healthy menu options, a focus on Pacific Northwest cuisine and a commitment to fresh and locally sourced ingredients.

To make a reservation for Café One, dial 7359

Sheraton Vancouver Wall Centre

1000 Burrard Street

Vancouver, British Columbia, Canada, V6Z 2R9

Tel: +1 604-331-1000



ENTRÉES		
SMOKED DUCK SALAD		31
Local smoked duck breast, hand-picked gourmet greens, red wine pear, fresh raspberry, roasted walnuts, and sweet cherry dressing <i>GF</i>		
SANTA FE CHICKEN SALAD		25
Flame-grilled Fraser Valley chicken breast, ripe avocado, corn, crumbled goat cheese, black beans, crispy tortilla strips, and honey-chipotle dressing <i>SB gf*</i>		
STEELHEAD SALMON		38
Teriyaki steelhead salmon, sautéed spinach and carrot julienne, brown sesame jasmine rice		
6OZ STEAK & FRITES		39
Charbroiled “AAA” local beef sirloin, shoestring herb fries, garlic-thyme compound butter, and a splash of demi-glace <i>gf*</i>		
HONEY-FENNEL GLAZED CHICKEN BREAST		35
Roasted Fraser Valley chicken breast, nugget potatoes, seasonal vegetable, demi-glace <i>GF</i>		
WILD MUSHROOM RAVIOLI		35
Gourmet blend of local mushrooms, clipped spinach, Italian parsley, white truffle oil, creamy cheese sauce, roasted almonds <i>V</i>		
WEST COAST SEAFOOD LINGUINE		36
An abundant selection of seafood: prawns, mussels, pacific cod and steelhead salmon with garlic, white wine, San Marzano tomato sauce and extra virgin olive oil <i>gf*</i>		
FISH AND CHIPS	2PC 21 3PC 26	
Tempura battered pacific wild cod, home-made tartar sauce and french fries		
CHICKEN STRIPS	3PC 17 5PC 21	
Breaded chicken breast strips with honey-mustard, served with french fries or hand-picked greens <i>SB</i>		
MARGHERITA FLATBREAD		21
San Marzano tomato sauce, roma tomatoes and mozzarella cheese <i>V</i>		
CHICKEN WINGS		22
Hot, BBQ or sea salt & pepper with veggie sticks and blue cheese dip <i>SB</i>		
ALL-DAY SIDES		
Signature Crispy Wall Fries	10	Garlic Bread half 5 full 8
Yam Fries*	12	Add Grilled Chicken 12
Truffle & Parmesan Fries*	14	Add 5oz Steelhead Salmon 13
1/2 Avocado	4	Seasonal Vegetables 10
SWEETS		
NY CHEESECAKE		16
Sour cherry compote, Chantilly cream and fresh berries <i>GF</i>		
DARK CHOCOLATE CRUNCH BAR		16
Crunchy Valrhona chocolate bar, blueberry compote		
MARIO’S ICE CREAM AND SORBET		16
0.5 litre tub, please ask for our seasonal selection		
FRUIT SALAD		13
LATE NIGHT		
11:00 PM - 6:00 AM DAILY		
DOUBLE-SMOKED BACON SANDWICH WITH CHEDDAR AND EGG	15	
CROISSANT SANDWICH WITH ROASTED HAM AND EGGS	15	
SPINACH WRAP WITH FETA AND EGG WHITE	15	
TOMATO & MOZZARELLA ON FOCACCIA	15	
CHICKEN CAPRESE ON CIABATTA	15	
Soft drinks and juices available		

SB Small Bites Item

ALLERGIES & DIETARY RESTRICTIONS

V vegetarian option *GF* gluten-free *gf** gluten-free modification available

\$2 CHARGE WILL BE APPLIED TO SPLIT A DISH

WALL CENTRE CONTINENTAL	29
Bowl of fresh cut fruit salad with regular, low fat or fruit yogurt, choice of 2 bakery items: croissant, danish, muffin, toast or English muffin severed with butter and preserves, juice, coffee and tea	
GRAB & GO	28
Farm to table wrap, made daily with fresh ingredients	

BREAKFAST SIDES

Bacon or Breakfast Sausage	7	Bagel & Cream Cheese	11
Two Free-Run Eggs (Any Style)	7	Whole Fruit	3
Breakfast Potatoes	7	Choice of one apple or banana	
Freshly Baked Pastry Basket	8	Fruit Salad	8
Choice of 2: croissant, muffin, danish		Avocado (Half)	4
Toast Basket	6	Kellogg's® Cereals	8
Your choice of white, whole wheat, sourdough, multi-grain or gluten free		Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™	
Regular, Low-Fat or Fruit Yogurt	5		

ALL DAY

11:30 AM - 10:00 PM DAILY **SB AVAILABLE FROM 10PM-11PM*

STARTERS & SALADS

TOMATO BISQUE	cup 8 bowl 12
With focaccia croutons and grana padano crisp <i>gf*</i>	
MARINATED OLIVES	13
Olives marinated in garlic-chilli thyme olive oil <i>SB GF V</i>	
EDAMAME	13
Togarashi spice, sesame oil, maldon sea salt <i>SB GF V</i>	
WALL CENTRE SALAD	half 10 full 15
Hand-picked gourmet greens with seasonal vegetables, fresh apple, pumpkin seeds and lemon-honey dressing <i>SB GF V</i>	

CAESAR SALAD	half 10 full 15
Crisp romaine hearts, grana padano crisp, focaccia crouton, fried capers, and signature roasted garlic dressing <i>SB gf*</i>	
MUSSELS IN WINE CREAM SAUCE	1/2LB 22 1LB 30
Salt Spring Island mussels, fennel, bacon, white wine cream sauce, garlic bread <i>gf*</i>	

SPICY MEATBALL SUGO	22
3 spicy meatballs, roasted tomatoes, caramelized onions, basil sauce, grana padano cheese <i>SB</i>	
PÂTÉ DE CAMPAGNE	24
Pork and chicken liver pâté stuffed with dried fruits and assorted nuts, served with artisan bread, and pickled mustard seeds <i>SB</i>	

SIGNATURE SANDWICHES

Served with a choice of french fries, hand-picked greens or caesar salad

WALL CENTRE BURGER	26
Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion & dill pickle served on a toasted brioche bun with signature sauce <i>SB gf*</i>	
Add bacon or mushrooms	4
STEELHEAD SALMON BURGER	27
Lettuce, tomato, lemon aioli, toasted brioche bun <i>SB gf*</i>	
CALIFORNIA CLUB	26
Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato, and lemon-garlic mayo on toasted sourdough bread <i>gf*</i>	
GRILLED VEGETABLE FOCACCIA	24
Fresh-baked focaccia bun, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze <i>gf*</i>	

BREAKFAST

6:00-11:30 AM DAILY

ALL OF OUR EGGS ARE LOCAL AND FREE-RUN

HEALTHY START

AVOCADO TOAST	24
Multigrain toast, fresh avocado, tomatoes & cottage cheese, served with hand-picked greens <i>gf* V</i>	
LOX & CREAM CHEESE BAGEL	26
Smoked salmon, Roma tomatoes, red onions & capers, served with a choice of plain or fresh herbed cream cheese	
VEGAN TOFU SCRAMBLE	21
Onions, peppers, zucchini, cherry tomato, spinach, vegan mozzarella, breakfast potatoes or toast <i>gf* V</i>	
COCONUT CHIA PUDDING	18
With passion fruit & mango <i>GF V</i>	
HOUSE-MADE ARTISAN GRANOLA	19
Fresh berries, low-fat yogurt <i>V</i>	
SEASONAL FRUIT PLATE	19
Selection of fresh sliced fruit with low-fat yogurt or cottage cheese <i>GF V</i>	
FRUIT SALAD WITH FRESH BERRIES	18
With low-fat yogurt or cottage cheese <i>GF V</i>	
STEEL-CUT OATMEAL	17
Banana compote, fresh berries, toasted pecans <i>GF V</i>	
EGG WHITE FRITTATA	23
Spinach, onion, peppers, zucchini, cherry tomato & goat cheese, served with toast & breakfast potatoes <i>gf* V</i>	

TRADITIONAL FAVOURITES

CANADIAN BREAKFAST	31
Two eggs prepared any style with bacon & sausages, served with toast & breakfast potatoes, coffee & juice <i>gf*</i>	
BREAKFAST SANDWICH	25
Fried egg, shaved ham, swiss cheese, tomatoes & mayo on a toasted brioche bun, served with a choice of breakfast potatoes, fruit salad or hand-picked greens <i>gf*</i>	
BACON & SAUSAGE SCRAMBLE	24
Three eggs, bacon, breakfast sausage, onions, peppers, cheddar cheese, breakfast potatoes, toast <i>gf*</i>	
WALL CENTRE BENEDICT	27
In-house smoked pork belly, fresh-baked herb & cheddar cheese scone, poached eggs, hollandaise sauce, served with breakfast potatoes	
RED PRAWN BENEDICT	28
Sautéed Argentinian red prawns, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes	
VEGGIE BENEDICT	24
Grilled asparagus, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes	
THREE EGG FRASER VALLEY OMELETTE	26
Served with toast and choice of breakfast potatoes	
Choose up to 4 fillings: peppers, onions, tomatoes, mushrooms, spinach, cheddar cheese, goat cheese, ham, sausage <i>gf*</i>	
BUTTERMILK PANCAKES	22
Whipped cream, wild blueberry compote, pecans, maple syrup & butter	
CRUNCHY FRENCH TOAST	24
Apple jam infused mascarpone, maple syrup, butter	
SIGNATURE WALL CORN MUFFINS	8
2 muffins, baked daily, served with butter & assorted preserves	