

BEVERAGES

| RED WINE | 6oz | 9oz | 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 |
| CATEAU 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 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 |
| CHATEAU LA BON PASTEUR bordeaux, FR | | | 330 |

| WHITE WINE & ROSÉ | 6oz | 9oz | BTL |
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| PELLER RESERVE winemakers white, BC VQA | 9 | 13 | 40 |
| OPEN sauvignon blanc, BC VQA | 9 | 13 | 40 |
| RED ROOSTER pinot gris BC VQA | 13 | 17 | 46 |
| GABBIANO pinot grigio, IT | 13 | 17 | 46 |
| TINHORN CREEK chardonnay, BC VQA | 15 | 19 | 52 |
| BABICH MARLBOROUGH sauvignon blanc, NZ | 16 | 20 | 54 |
| GREY MONK riesling, BC VQA | 16 | 20 | 54 |
| HAHN chardonnay, US | 18 | 24 | 72 |
| HENRI GALLARD 'COTE DU PROVENCE' rosé, FR | 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 |
|---------------------------------------|-------|-----|
| HENKELL trocken, GER | 15 | |
| STELLARS JAY brut, BC | | 58 |
| CHARTRON & TREBUCHET CREAM brut, FR | | 65 |
| VEUVE DE CLICQUOT champagne, FR | | 150 |
| DOM PERIGNON champagne, FR | | 480 |

| SPIRIT SELECTION | 375 ml |
|--------------------|--------|
| ABSOLUT VODKA | 40 |
| BACARDI WHITE RUM | 40 |
| BEEFEATER GIN | 40 |
| JOHNNIE WALKER RED | 46 |
| CROWN ROYAL RYE | 48 |
| BULLIET BOURBON | 62 |

| DOMESTIC BEER | 340 ml |
|---|--------|
| BUD LIGHT BUDWEISER COORS LIGHT MOLSON CANADIAN | 7.5 |

| IMPORT BEER | 340 ml |
|-----------------------------------|--------|
| CORONA HEINEKEN STELLA ARTOIS | 8.5 |

| LOCAL BEER | 340 ml |
|---------------------------|--------|
| GRANVILLE ISLAND PALE ALE | 8 |
| RED TRUCK LAGER | 8 |
| RED TRUCK IPA | 8 |
| STANLEY PARK AMBER ALE | 8 |

| CIDERS | 375 ml |
|-------------------------------------|--------|
| OKANAGAN CIDER apple or peach, BC | 8 |
| STRONGBOW UK | 8.5 |

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 12 | 2 pancakes 14
Wild blueberry compote, maple syrup

KIDS BREAKFAST 14
One egg any style, bacon or breakfast sausages, served with breakfast potatoes, toast or seasonal fruit

BELGIAN WAFFLE 12
One waffle with whipped cream, maple syrup & fresh berries

OATMEAL 10
With banana compote & berries

KELLOGG'S® CEREAL 7
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 8
Crisp romaine hearts, grana padano cheese, focaccia croutons & fried capers in our signature roasted garlic dressing *gf**

GRILLED CHEESE SANDWICH 12
Melted marbled cheddar cheese on toasted white bread

CHICKEN STRIPS 12
Two pieces of breaded Fraser Valley chicken breast strips, served with french fries or hand-picked greens

CHEESE BURGER 13
All-beef patty, marbled cheddar & lettuce on a toasted brioche bun with ketchup, served with french fries or hand-picked greens

MAC AND CHEESE 12
Pasta with cheddar cheese sauce

CHICKEN DINNER 15
Grilled chicken breast, sautéed nugget potatoes, steamed carrots and peas, demi-glace

DESSERT

ICE CREAM CUP 6
Choice of one scoop of vanilla or chocolate ice cream with whipping cream and fresh seasonal berries

FRUIT SALAD 6
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 5
pepsi | diet pepsi | 7up | ginger ale | club soda | tonic water | iced tea

Food + Drink

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

IN-ROOM DINING

6:00 AM - 10:00 PM

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

LATE NIGHT

10:00 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

Wall SHERATON VANCOUVER WALL CENTRE



ALL PRICES IN CAD DOLLARS. PLEASE INFORM IN-ROOM DINING OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER. PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES. THE \$5 DELIVERY CHARGE HAS BEEN TEMPORARILY REMOVED FROM ALL ORDERS.

SHERATON VANCOUVER WALL CENTRE HOTEL
1000 BURRARD STREET VANCOUVER, BC V6Z 2R9 | 604-331-1000

*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.

ENTRÉES

FISH AND CHIPS 2PC 19 | 3PC 24

Tempura battered pacific wild cod, home-made tartar sauce, french fries

CHICKEN STRIPS 3PC 15 | 5PC 19

Breaded Fraser Valley chicken breast strips with honey mustard, served with french fries, hand-picked greens or caesar salad

STEELHEAD SALMON 36

Teriyaki steelhead salmon, sautéed spinach and carrot julienne, brown sesame Jasmine rice *GF*

6OZ STEAK & FRITES 39

Charbroiled “AAA” local Beef Sirloin, shoestring herb fries, garlic-thyme compound butter, a splash of demi-glace

HONEY-FENNEL GLAZED CHICKEN BREAST 35

Roasted Fraser Valley chicken breast, nugget potatoes, seasonal vegetable, demi-glace *GF*

WILD MUSHROOM RAVIOLI 31

Gourmet blend of local mushrooms, clipped spinach, Italian parsley, white truffle oil, creamy cheese sauce, roasted almonds

WEST COAST SEAFOOD LINGUINE 33

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 *gf**

ALL-DAY SIDES

| | |
|--|-----------------|
| Add 3 Pieces Grilled Tiger Prawns | 9 |
| Add Grilled Chicken | 10 |
| Add 5oz Steelhead Salmon | 11 |
| Roasted Fingerling Potatoes With Flaked Sea Salt & Thyme | 9 |
| Seasonal Vegetables | 10 |
| Signature Crispy Wall French Fries | 9 |
| Yam Fries | 10 |
| Truffle & Parmesan Fries | 13 |
| Garlic Bread | half 5 full 8 |

SWEETS

NY CHEESECAKE 14

Sour cherry compote, Chantilly cream and fresh berries *GF*

DARK CHOCOLATE CRUNCH BAR 14

Crunchy Valrhona chocolate bar, blueberry compote

MARIO’S ICE CREAM AND SORBET 14

0.5 litre tub, please ask your server for our seasonal selection

FRUIT SALAD 12

An assortment of fresh seasonal fruit and berries *gf**

LATE NIGHT

10:00 PM - 6:00 AM DAILY

SMALL BITES

DOUBLE-SMOKED BACON SANDWICH WITH CHEDDAR AND EGG 15

CROISSANT SANDWICH WITH ROASTED HAM 15

SPINACH WRAP WITH FETA AND EGG WHITE 15

Soft drinks and juices available

ALLERGIES & DIETARY RESTRICTIONS

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

WALL CENTRE CORN MUFFINS 8

Two baked fresh daily and served with butter & assorted preserves

BREAKFAST SIDES

| | | | |
|-------------------------------|----|-------------------------------------|-----|
| Bacon | 7 | Low-Fat Yogurt | 5 |
| Breakfast Sausage | 7 | Fruit Yogurt | 5 |
| Two Free-Run Eggs (Any Style) | 7 | Avocado (Half) | 3.5 |
| Breakfast Potatoes | 7 | Avocado (Full) | 5 |
| English Muffin Or Toast | 7 | Kellogg's® Cereals | 7 |
| Bagel & Cream Cheese | 10 | Corn Flakes™, Rice Krispies™, Froot | |
| Fruit Salad | 7 | Loops™, Frosted Flakes™, All Bran™ | |
| Freshly Baked Pastry Basket | 8 | | |

ALL DAY

11:30 AM - 10:00 PM DAILY

SMALL BITES

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| EDAMAME 13 |
| Togarashi spice, sesame oil, Maldon sea salt |

MARINATED OLIVES 13

Olives marinated in garlic-chilli thyme olive oil

STARTERS

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| TOMATO BISQUE cup 8 bowl 12 |
| With focaccia croutons and grana padano crisp <i>gf*</i> |

WALL CENTRE SALAD side 9 | full 14

Hand-picked gourmet greens with seasonal vegetables, fresh apple, pumpkin seeds and lemon-honey dressing *GFV*

CAESAR SALAD side 9 | full 14

Crisp romaine hearts, grana padano crisp, focaccia crouton, fried capers, signature roasted garlic dressing *gf**

SANTA FE CHICKEN SALAD 24

Flame-grilled Fraser Valley chicken breast, ripe avocado, corn, crumbled goat cheese, black beans, crispy tortilla strips, honey-chipotle dressing

POUND OF CHICKEN WINGS 20

Hot, BBQ or sea salt & pepper, served with veggie sticks and blue cheese dip

MARGHERITA FLATBREAD 18

San Marzano tomato sauce, Roma tomatoes and mozzarella *V*

PAN-SEARED SABLEFISH 24

Local black cod, grilled asparagus, sauce verde

SIGNATURE SANDWICHES

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

WALL CENTRE BURGER 24

Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion & dill pickle served on a toasted brioche bun with signature sauce *gf**
Add bacon or mushrooms 4

STEELHEAD SALMON BURGER 24

Lettuce, tomato, lemon aioli, toasted brioche bun *gf**

CALIFORNIA CLUB 24

Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato, lemon garlic mayo on toasted sourdough bread *gf**

GRILLED VEGETABLE FOCACCIA 21

Fresh-baked focaccia bun, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze

BREAKFAST

6:00-11:30 AM DAILY

HEALTHY START

AVOCADO TOAST 22

Multigrain toast, fresh avocado, tomatoes & cottage cheese, served with hand-picked greens *gf* V*
Add poached eggs 5

LOX & CREAM CHEESE BAGEL 24

Smoked salmon, Roma tomatoes, red onions & capers, served with a choice of plain or fresh herbed cream cheese

VEGGIE TOFU SCRAMBLE 19

Onions, peppers, zucchini, cherry tomato, spinach, vegan mozzarella, breakfast potatoes or toast *V*

COCONUT CHIA PUDDING 18

With passion fruit & mango

HOUSE-MADE ARTISAN GRANOLA 18

Fresh berries, low-fat yogurt *V*

SEASONAL FRUIT PLATE 19

Selection of fresh sliced fruit with low-fat yogurt or cottage cheese *GFV*

FRUIT SALAD 18

With fresh berries, low-fat yogurt or cottage cheese *gf* V*

STEEL-CUT OATMEAL 16

Banana compote, fresh berries, toasted pecans *GFV*

EGG WHITE FRITTATA 21

Spinach, onion, peppers, zucchini, cherry tomato & goat cheese, served with toast & breakfast potatoes

TRADITIONAL FAVOURITES

CANADIAN BREAKFAST 23

Two eggs prepared any style with bacon & sausages, served with toast & breakfast potatoes *gf**

BREAKFAST SANDWICH 21

Fried egg, shaved ham, swiss cheese, tomatoes & mayo on a toasted brioche bun, served with a choice of breakfast potatoes, fresh cut fruit salad or hand-picked greens *gf**

BACON & SAUSAGE SCRAMBLE 18

Three eggs, bacon, breakfast sausage, onions, peppers, cheddar cheese, breakfast potatoes, toast

WALL CENTRE BENEDICT 25

In-house smoked pork belly, fresh-baked herb & cheddar cheese scone, poached eggs, hollandaise sauce, served with crispy Kennebec potatoes

RED PRAWN BENEDICT 27

Sautéed Argentinian red prawns, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with crispy Kennebec potatoes

VEGGIE BENEDICT 20

Grilled asparagus, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes

THREE EGG FRASER VALLEY OMELETTE 25

Served with toast and choice of breakfast potatoes *gf**
Choose up to 4 fillings: peppers, onions, tomatoes, mushrooms, spinach, cheddar cheese, goat cheese, ham, sausage

BUTTERMILK PANCAKES 21

Whipped cream, wild blueberry compote, pecans, maple syrup & butter *V*

CRUNCHY FRENCH TOAST 21

Apple jam infused mascarpone, maple syrup, butter