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BEVERAGES		
PELLER RESERVE winemakers red, BC VQA PELLER RESERVE winemakers red, BC VQA OPEN merlot, BC VQA RED ROOSTER cabernet merlot, BC VQA MARQUES DE CACERES rioja, SP CATEAU COURTEILLAC bordeaux, FR KINGSTON ESTATE shiraz, AUS SEPTIMA malbec, ARG GARZON cabernet franc tannat, UY TINHORN CREEK cabernet franc, BC VQA LA BRACCESCA montepulciano, IT MEIOMI cabernet sauvignon, US NK'MIP TALON cabernet syrah, BC VQA LOUIS LATOUR bourgogne, FR BLACK HILLS syrah, BC VQA STAG'S LEAP cabernet sauvignon, US DOMAINE DROUHIN pinot noir, US CHATEAU LA BON PASTEAUR bordeaux, FR	13 13 17 17 18 19 20 20 21 25	## A0 40 46 46 48 50 54 54 58 60 65 70 80 85 95 120 160 330
WHITE WINE & ROSÉ 60z	90z	BTL
PELLER RESERVE winemakers white, BC VQA OPEN sauvignon blanc, BC VQA RED ROOSTER pinot gris BC VQA GABBIANO pinot grigio, IT TINHORN CREEK chardonnay, BC VQA BABICH MARLBOROUGH sauvignon blanc, NZ GREY MONK riesling, BC VQA HAHN chardonnay, US HENRI GALLARD 'COTE DU PROVENCE' rosé, FR NK'MIP WINEMAKERS SERIES pinot blanc, BC VQA* BLACK HILLS viognier, BC VQA BELLINGHAM 'THE BERNARD SERIES' chenin blanc, SA WILLIAM FEVRE petit chablis, FR	13 13 17 17 19 20 20 24	40 40 46 46 52 54 72 44 70 70 70
SPARKLING WINE	200ml	BTL
HENKELL trocken, GER STELLARS JAY brut, BC CHARTRON & TREBUCHET CREANT brut, FR VEUVE DE CLICQUOT champagne, FR DOM PERIGNON champagne, FR	15	58 65 150 480
SPIRIT SELECTION ABSOLUT VODKA BACARDI WHITE RUM BEEFEATER GIN JOHNNIE WALKER RED CROWN ROYAL RYE BULLIET BOURBON		40 40 40 40 46 48 62
DOMESTIC BEER BUD LIGHT BUDWEISER COORS LIGHT MOLSON CANADIAN		340 ml 7.5
IMPORT BEER CORONA HEINEKEN STELLA ARTOIS		340 ml 8.5
LOCAL BEER GRANVILLE ISLAND PALE ALE RED TRUCK LAGER RED TRUCK IPA STANLEY PARK AMBER ALE STANLEY PARK AMBER ALE		340 ml 8 8 8
CIDERS OKANAGAN CIDER apple or peach, BC STRONGBOW UK *LIMITED SEASONAL AVAILABILITY. IN ACCORDANCE WITH BC LIQUOR LAV ALCOHOL MAY ONLY BE BURCHASED AND CONSUMED BY ACES 104	VS,	375 ml 8 8.5

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 With fresh berries and yogurt	12
BUTTERMILK PANCAKE 1 pancake 12 2 pa	ancakes 14
KIDS BREAKFAST One egg any style, bacon or breakfast sausages, served with breakfast potatoes, toast or seasonal fruit	14
BELGIAN WAFFLE One waffle with whipped cream, maple syrup & fresh berries	12
OATMEAL With banana compote & berries	10
KELLOGG'S® CEREAL Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™	7
LUNCH & DINNER	
TOMATO BISQUE With focaccia croutons and grana padano crisp gf*	8
CAESAR SALAD Crisp romaine hearts, grana padano cheese, focaccia croutons & fried capers in our signature roasted garlic dressing gf*	8
GRILLED CHEESE SANDWICH Melted marbled cheddar cheese on toasted white bread	12
CHICKEN STRIPS Two pieces of breaded Fraser Valley chicken breast strips, served with french fries or hand-picked greens	12
CHEESE BURGER All-beef patty, marbled cheddar & lettuce on a toasted brioche bun with ketchup, served with french fries or hand-picked greens	13
MAC AND CHEESE Pasta with cheddar cheese sauce	12
CHICKEN DINNER Grilled chicken breast, sautéed nugget potatoes, steamed carrots and peas, demi-glace	15
DESSERT	
ICE CREAM CUP Choice of one scoop of vanilla or chocolate ice cream with whipping cream and fresh seasonal berries	6
FRUIT SALAD An assortment of fresh seasonal fruit and berries	6

NON-ALCOHOLIC BEVERAGES

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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



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

ENTRÉES	
FISH AND CHIPS Tempura battered pacific wild cod, home-made tartar sauce, french	19 3PC 24 n fries
CHICKEN STRIPS 3PC Breaded Fraser Valley chicken breast strips with honey mustard, served with french fries, hand-picked greens or caesar salad	15 5PC 19
STEELHEAD SALMON Teriyaki steelhead salmon, sautéed spinach and carrot julienne, brown sesame Jasmine rice <i>GF</i>	36
60Z STEAK & FRITES Charbroiled "AAA" local Beef Sirloin, shoestring herb fries, garlicthyme compound butter, a splash of demi-glace	39
HONEY-FENNEL GLAZED CHICKEN BREAST Roasted Fraser Valley chicken breast, nugget potatoes, seasonal vegetable, demi-glace <i>GF</i>	35
WILD MUSHROOM RAVIOLI Gourmet blend of local mushrooms, clipped spinach, Italian parsley white truffle oil, creamy cheese sauce, roasted almonds	31
WEST COAST SEAFOOD LINGUINE An abundant selection of seafood: prawns, mussels, pacific cod and steelhead salmon with garlic, white wine, San Marzano tomato saud and extra virgin olive oil gf*	
ALL-DAY SIDES	
Add 3 Pieces Grilled Tiger Prawns Add Grilled Chicken Add 5oz Steelhead Salmon Roasted Fingerling Potatoes With Flaked Sea Salt & Thyme Seasonal Vegetables Signature Crispy Wall French Fries Yam Fries	9 10 11 9 10 9
Truffle & Parmesan Fries Garlic Bread	13
Garric Breau	half 5 full 8
SWEETS	
NY CHEESECAKE	14
Sour cherry compote, Chantilly cream and fresh berries <i>GF</i> DARK CHOCOLATE CRUNCH BAR	14
Crunchy Valrhona chocolate bar, blueberry compote	14
MARIO'S ICE CREAM AND SORBET	14
0.5 litre tub, please ask your server for our seasonal selection	10
FRUIT SALAD An assortment of fresh seasonal fruit and berries gf*	12
LATE NIGHT 10:00 PM - 6:00 AM DAILY	
SMALL BITES DOUBLE-SMOKED BACON SANDWICH WITH CHEDDAR AND ECCROISSANT SANDWICH WITH ROASTED HAM	GG 15 15

ALLERGIES & DIETARY RESTRICTIONS

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

WALL CENTRE CORN MUFFINS

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™, Fro	ot
Fruit Salad	7	Loops™, Frosted Flakes M, All Bran	TM
Freshly Baked Pastry Basket	8		

ALL DAY

11:30 AM - 10:00 PM DAILY

SMALL BITES

EDAMAME Togarashi spice, sesame oil, Maldon sea salt	13
MARINATED OLIVES Olives marinated in garlic-chilli thyme olive oil	13

STARTERS TOMATO BISQUE With focaccia croutons and grana padano crisp gf*	cup 8 bowl 12
$\begin{tabular}{ll} WALL CENTRE SALAD \\ Hand-picked gourmet greens with seasonal vegetables, fresh ap \\ pumpkin seeds and lemon-honey dressing $\it GFV$ \\ \end{tabular}$	side 9 full 14 ple,
CAESAR SALAD Crisp romaine hearts, grana padano crisp, focaccia crouton, fried capers, signature roasted garlic dressing gf*	side 9 full 14

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

San Marzano tomato sauce, Roma tomatoes and mozzarella $\ \ V$	
,	18
DANI CEADED CADI FETCH	
PAN-SEARED SABLEFISH	24
Local black cod, grilled asparagus, sauce verde	

SIGNATURE SANDWICHES

WALL CENTRE BURGER

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

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 Lettuce, tomato, lemon aioli, toasted brioche bun gf*	24

Lettuce, tomato, temon alon, toasted briothe buil g	
CALIFORNIA CLUB	2
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

6:0

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BUTTERMILK PANCAKES

CRUNCHY FRENCH TOAST

maple syrup & butter V

Whipped cream, wild blueberry compote, pecans,

Apple jam infused mascarpone, maple syrup, butter

6:00-11:30 AM DAILY	
HEALTHY START AVOCADO TOAST Multigrain toast, fresh avocado, tomatoes & cottage cheese, served with hand-picked greens gf* V Add poached eggs 5	22
LOX & CREAM CHEESE BAGEL Smoked salmon, Roma tomatoes, red onions & capers, served with a choice of plain or fresh herbed cream cheese	24
VEGGIE TOFU SCRAMBLE Onions, peppers, zucchini, cherry tomato, spinach, vegan mozzarella, breakfast potatoes or toast <i>V</i>	19
COCONUT CHIA PUDDING With passion fruit & mango	18
HOUSE-MADE ARTISAN GRANOLA Fresh berries, low-fat yogurt V	18
SEASONAL FRUIT PLATE Selection of fresh sliced fruit with low-fat yogurt or cottage cheese GF V	19
FRUIT SALAD With fresh berries, low-fat yogurt or cottage cheese gf* V	18
STEEL-CUT OATMEAL Banana compote, fresh berries, toasted pecans GF V	16
EGG WHITE FRITTATA Spinach, onion, peppers, zucchini, cherry tomato & goat cheese, served with toast & breakfast potatoes	21
TRADITIONAL FAVOURITES	
CANADIAN BREAKFAST Two eggs prepared any style with bacon & sausages, served with toast & breakfast potatoes gf*	23
BREAKFAST SANDWICH 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*	21
BACON & SAUSAGE SCRAMBLE Three eggs, bacon, breakfast sausage, onions, peppers, cheddar cheese, breakfast potatoes, toast	18
WALL CENTRE BENEDICT In-house smoked pork belly, fresh-baked herb & cheddar cheese scone, poached eggs, hollandaise sauce, served with crispy Kennebec potatoes	25
RED PRAWN BENEDICT Sautéed Argentinian red prawns, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with crispy Kennebec potatoes	27
VEGGIE BENEDICT Grilled asparagus, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes	20
THREE EGG FRASER VALLEY OMELETTE 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	25

21

21