

EVENTS MENU

Wall

WALL CENTRE
VANCOUVER AIRPORT

WESTIN

3099 CORVETTE WAY,
RICHMOND, BRITISH COLUMBIA, CANADA, V6X 4K3
604-303-6565



TABLE OF CONTENTS

| | |
|------------|-------|
| BREAKFAST | 3-4 |
| BREAKS | 6 |
| BEVERAGES | 7 |
| LUNCH | 10-12 |
| RECEPTION | 14-17 |
| DINNER | 19-22 |
| BAR & WINE | 24-25 |

The Westin Wall Centre, Vancouver Airport sets the stage for exceptional events, focusing on fresh ingredients, delectable enhancements and flawless presentation providing a distinctive and memorable experience for you

Food (12% Gratuity, 8% Admin Fee & 5% GST), Alcohol (12% Gratuity, 8% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (20% ETS Fee, 5% GST & 7% PST), Labour (5% GST), Room Rentals (5% GST), Deliveries (5% GST) All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service unless noted otherwise. Additional flat fee of \$100.00 per day for guarantees less than 25 guests. (GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan.

BREAKFAST



BREAKFAST TABLE

All breakfast tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments and an assortment of fruit juices.

ESCAPE

\$35 Per Person

Freshly baked croissants, muffins, toasting breads
Butter, honey and fruit preserves
Seasonal cubed fruit (GF, DF)
Scrambled eggs (GF)
Country style turkey sausage (GF, DF)
Sea salt and herb adorned breakfast potatoes (GF, DF, VE)

WALL CENTRE SUSTAINABLE MORNING STARTER

\$35 Per Person

Seasonal cubed fruit (GF, DF)
Superfood bircher muesli
steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey,
low-fat yogurt
Fresh fruit smoothies (GF, DF, VE)
Multigrain and whole wheat toasting breads
Butter, honey and fruit preserves
Egg white scramble, sautéed spinach, herb roasted plum tomato (GF,
DF)

WEST COAST CONTINENTAL

\$30 Per Person

Variety of freshly baked croissants, muffins, danishes
Superfood housemade granola and yogurt
Butter, honey, and fruit preserves
Seasonal cubed fruit (GF, DF)

BREAKFAST ENHANCEMENTS

BREAKFAST ADD-ONS

\$11 Per Person

Traditional organic eggs benedict
Spinach, roasted peppers, tangy goat cheese frittata
Organic florentine benedict on potato cake
Bacon, cheddar, caramelized frittata
Turkey, egg, cheddar breakfast wraps
Spinach, mushroom, egg, cheddar breakfast wraps
Buttermilk pancakes
Cheddar and buttermilk biscuit

BREAKFAST SIDES

\$8 Per Person

Assorted breakfast pastries
Selection of toasting breads
House baked loaves
banana toasted pecan, fruit explosion, cranberry and lemon
Assorted bagels with cream cheese
Gluten-free toasting station
Individual assortment of flavoured yogurts
Individual superfood housemade granola and yogurt

Superfood elixir (GF, DF, VE)
chilled blended vegetable and fruit juice shots
Fresh fruit smoothies
Organic hard boiled free range eggs
Scrambled eggs with roasted herb tomatoes (GF, DF)
French toast with Canadian maple syrup
Bacon
Supergrain oatmeal
large oat flakes, quinoa, flax, pumpkin seed, clover honey

PLATED BREAKFAST

All plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments and an assortment of fruit juices.

THE CANADIAN

\$35 Per Person

Seasonal cubed fruit (DF)
Scrambled eggs
Country style turkey sausage (DF)
Roasted herb Roma tomatoes, pesto, parmesan
Breakfast potatoes, sea salt, herb (DF)



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BREAKS



BREAKS

Based on 30 minutes of service. All breaks include freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments.

BUILD YOUR OWN BREAK

\$21 Per Person

Choose one item from each group (A, B and C)

GROUP A

Choose One

- Seasonal whole fruit (GF, DF)
- Assortment of cookies
- Assortment of breakfast pastries
- Flat bread, pita chips, hummus (DF)
- Selection of house-baked loaves
- Vegetable crudites, ranch dip (GF)
- Steamed edamame, sea salt (GF, DF, VE)
- Trail mix (DF, VE)
- Crisp latke, caramelized apple crema (GF)
- Blueberry, chia and almond milk pudding (GF, DF, VE)

GROUP B

Choose One

- Fresh fruit smoothies (GF)
- Assorted individual yogurts (GF)
- Red and green apple wedges, bee pollen yogurt dip (GF)
- Flour tortilla strips, pico de gallo (DF)
- Grape tomato, low-fat mozzarella bocconcini, olives (GF)
- Dark chocolate chips, walnuts
- Roasted vegetable, tangy goat cheese stromboli
- Crustless cheddar and potato quiche (GF)

GROUP C

Choose One

- Protein energy bars
- Smoked salmon, chive cream cheese, whole grain bread
- Fresh fruit skewer, honey yogurt dip (GF, DF)
- Honey drizzled Nutella®, walnut stuffed oat crepes
- Turkey, cheddar involtini
- Smashed avocado, fresh corn tortilla
- Berry studded bircher muesli

FOCUS + CONCENTRATE

\$21 Per Person

- Assorted nuts and dried fruit
- Red and green apple wedges, bee pollen yogurt dip (GF)
- Smoked salmon, chive cream cheese, whole grain bread

CONNECT + COLLABORATE

\$21 Per Person

- Vegetable crudités, ranch dip (GF)
- Turkey, cheddar involtini
- Assorted individual yogurts (GF)

REST + RECUPERATE

\$21 Per Person

- Flatbread, pita chips, hummus (DF)
- Grape tomato, low-fat mozzarella bocconcini, olives (GF)
- Dark chocolate chips and walnuts
- Chilled orange-infused bittersweet chocolate soy drink (GF, DF)

BEVERAGES

FRESHLY BREWED STARBUCKS® COFFEE

\$7 Per Person

SPARKLING BOTTLED WATER

\$6 Each (On Consumption)

STILL BOTTLED WATER

\$6 Each (On Consumption)

ASSORTMENT OF DOLE® BOTTLED JUICES

\$6 Each (On Consumption)

ASSORTMENT OF PEPSI® SOFT DRINKS

\$6 Each (On Consumption)

REGULAR AND SUGAR-FREE RED BULL®

\$6 Each (On Consumption)



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LUNCH



CHILLED LUNCH TABLE

All lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments.

BALANCE

\$41 Per Person

Apron soup of the day

Mixed green salad, house dressing

Chopped "wedge salad"

crisp iceberg, tomato, Qualicum blue cheese, filberts, traditional sour cream, buttermilk dressing

Assorted wraps:

- Roasted AAA beef, chipotle mayonnaise, peppers, black beans, brown rice
- Roasted chicken smashed avocado, quinoa, brown rice
- Ocean Wise albacore tuna salad, quinoa, brown rice, lemon and chive mayonnaise
- Fire-roasted peppers, grilled eggplant, tomato, spiced chickpeas, cilantro and mint relish yogurt

(Based on three pieces per person)

Assorted cookies, squares

ENERGIZE

\$41 Per Person

Apron soup of the day

Mixed green salad, house dressing

Kale-bouleh (GF, DF, VE)

curly green kale, quinoa, flax, preserved lemon, cucumber, mint and citrus dressing

Assorted sandwiches:

- Peppered roast beef, sliced pickles, horseradish mayo, kaiser
- Turkey breast, aged cheddar, dijon aioli, oven-roasted herb plum tomato, french baguette
- Ocean Wise albacore tuna, tender herb salad, lemon mayo, artisanal bread
- Peppery arugula, mellanzani, bocconcini, oven-dried tomato, lemon hummus, potato baguette

(Based on three pieces per person)

Assorted cookies, squares

ESSENTIAL

\$41 Per Person

Traditional tomato soup

Mixed green salad, house dressing

Toasted farro salad (DF)

walnuts, roasted squash, tangy cranberry, clover honey vinaigrette

Three types of grilled cheese sandwiches:

- Havarti, medium cheddar, edam, small-batch made sourdough
- Herb Boursin, brie, slow-roasted chicken, caramelized onion, cracked whole wheat
- Mozzarella, aged cheddar, grilled vegetables, oven-roasted plum-tomato, pesto, organic multigrain

Assorted cookies, squares

NURTURE

\$41 Per Person

Comforting butternut squash soup

Vietnamese salad bowl (GF, DF)

rice noodle, julienne carrots, cucumber, mint, basil, cilantro, crushed roasted peanuts, fried garlic, grilled lemongrass chicken, lemon, lime, chilli, fish sauce dressing

Salmon salad bowl (DF)

roasted Lois Lake steelhead salmon, farro, orange segments, edamame, radish petals, kale, spinach, cilantro, soy, clover honey, lemon vinaigrette

Strawberry mango mousse cake

HOT LUNCH TABLE

All lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments.

A LITTLE ITALY

\$45 Per Person

Heirloom varietal tomato, strawberry, shaved fennel, zesty balsamic dressing (GF, DF, VE)
Traditional romaine heart Caesar salad, traditional accompaniments
Penne, cheese tortellini
Creamy alfredo pesto
Classic meatball (GF, DF) and tomato pomodoro (GF, DF, VE)
Rosemary pane artiginale
Tiramisu
Bolognese Supplement To Little Italy - \$5 Per Person

A LITTLE JAPAN

\$45 Per Person

Sunomono salad, cucumber, lemon (GF, DF, VE)
Miso soup, tofu, scallion (GF, DF)
Teriyaki chicken, toasted sesame (DF)
Roasted hibachi seasoned edamame, broccoli, peppers, shimeji mushroom (GF, DF, VE)
Steamed sushi rice
Green tea matcha mousse cake

A LITTLE GREEK

\$45 Per Person

Warm pita bread
Tzatziki
Greek salad, Kalamata olives
Tomato, herb and lemon braised chicken (GF, DF)
Grilled Mediterranean vegetables
Herb-roasted potato
Lemon mousse

A LITTLE MEDITERRANEAN

\$45 Per Person

Fatoush salad, peppers, red onion, cucumber, tomato, radish, green onion, sumac, lemon vinaigrette (DF)
Traditional hummus
Roasted lemon yogurt
Grilled pita
Roasted cauliflower, mushrooms, heirloom cherry tomato, cilantro, mint (GF, DF, VE)
Preserved lemon, green olive, tomato tagine chicken (GF, DF)
Lime mousse

A LITTLE COASTAL

\$45 Per Person

Tangled celebration lettuces, carrots, radish petals, herb balsamic vinaigrette, creamy ranch
Varietal heirloom beet, chevre salad, sherry maple vinaigrette (GF)
Lois Lake steelhead salmon, spinach, lemon cream (GF)
Brown rice (GF)
Green bean, zucchini, mushroom bake (GF, DF, VE)
Okanagan fruit and berry heritage harvest crumble

PLATED LUNCH

All plated lunches include fresh baked artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Plated lunches are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$10 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

Choose One

SIMPLE GREENS (GF, DF, VE)

Mixed greens, compressed cabernet pear, candied almond, maple sherry vinaigrette

VARIETAL HEIRLOOM TOMATO AND RICOTTA CHEESE SALAD (GF)

Micro basil, cracked olive, lemon citrus vinaigrette

HEART OF ROMAINE SALAD AND CURLY KALE (GF)

Crisp bacon lardons, fried capers, shaved parmesan, garlic dressing

ASIAN CRISP SALAD (GF, DF)

Sui Choy, pea tops, carrots, peppers, salted peanuts, ginger soy vinaigrette

CENTRE CUT ICEBERG SALAD

Local Jersey blue cheese, crisp bacon, free run hen egg, heirloom tomato, fried tobacco onions

APRON SOUP OF THE DAY

STEVESON SEAFOOD CHOWDER (GF)

PORTABELLA AND WILD MUSHROOM (GF)

ASPARAGUS WITH LEMON YOGURT CREMA (GF)

ROASTED TOMATO AND GARLIC (GF)

ZESTY MINISTRONE (GF)

ENTRÉE

SPANISH STYLE BRAISED SHORT RIB (GF)

Peperonata, green olives, preserved lemon, creamed potato, green beans
\$60 Per Person

ROASTED CHICKEN BREAST (GF)

Lemon cream jus, seasonal vegetables
\$52 Per Person

GRILLED LOIS LAKE STEELHEAD SALMON (GF)

Spring succotash vegetables, tomato, caper, brown butter, parsley
\$52 Per Person

ANCIENT GRAIN PILAU (DF, VE)

Grilled farmer's vegetables, stewed tomato, sherry compote
\$47 Per Person

DESSERT

Choose One

LEMON MOUSSE CAKE

White chocolate, berry coulis

BLUEBERRY CHEESECAKE

Whipped chantilly cream, vanilla pudding

CLASSIC TIRAMISU

Raspberry fluid gel

PEANUT BUTTER CHOCOLATE BAR

Salted caramel sauce, almond crumble

RECEPTION



RECEPTION TABLE

All pricing is per person unless noted otherwise.

COASTAL CHILLED SEAFOOD PLATTER

Chilled prawns, smoked oysters, honey mussels, island clams, capers, red onion, lemon, traditional seafood sauce, aioli
\$30 Per Person

LAND OF THE RISING SUN SUSHI

Assorted hand-rolled maki, sashimi and nigiri, wasabi, pickled ginger
\$29 Per Person

FLIGHT OF WEST COAST WILD SALMON

Cold smoked, hot smoked, gravlax, candied, housemade honey butter bannock bread, bagel crisps, cream cheese, red onion, capers, lemon
\$30 Per Person

CLASSIC AMERICAN COMFORT

Ultimate macaroni and cheese, panko, herb crust, individual meatloaf, tangy tomato compote, carnival corn dogs
\$26 Per Person

KOREAN EXPRESS

Pajeon kimchi, green onion, squid, fried mandu, soy and vinegar sauce kim bap
\$26 Per Person

PIZZA

- Basil, sundried tomato, goat cheese, spinach, wild and tame mushrooms, caramelized onion
- Honey stung ham and pineapple
- Pepperoni and sausage

\$22 Per Person

ANTIPASTO PLATTER

Bocconcini, cured tomatoes, fire-roasted peppers, grilled zucchini, Italian charcuterie, assorted olives, hummus, melanzani, assorted pita crackers, artisan bread
\$18 Per Person

FLIGHT OF HUMMUS (DF,VE)

Traditional chickpea, roasted cauliflower, edamame and sweet pea, charred eggplant and roasted spiced garbanzo bean, flatbreads, pita, rustic bread
\$17 Per Person

LOCAL ARTISANAL AND INTERNATIONAL CHEESE DISPLAY

Assortment of fruit compotes and preserves, sliced baguette, crackers
\$18 Per Person

FLIGHT OF DESSERTS

An ever-changing array of tempting, almost sinful mini desserts
\$17 Per Person

FRESHLY CUT GARDEN VEGETABLE TRAY

Buttermilk herb dip
\$14 Per Person

SLICED SEASONAL FRUIT

Assortment of seasonal fresh fruit, berries
\$12 Per Person

COLD CANAPÉS

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

WILD SOCKEYE SALMON AND SCALLOP MOUSSE TERRINE (GF)

Cucumber Coins
\$50 Per Dozen

PROSCUITTO WRAPPED MISSION FIG (GF, DF)

Balsamic vincotto
\$50 Per Dozen

ALBACORE TUNA POKE (GF, DF)

Red obo, alaea volcanic salt
\$50 Per Dozen

SESAME SEARED ALBACORE TUNA (DF)

Ponzu, fried garlic, micro cilantro
\$50 Per Dozen

CHICKEN RILLETTE (GF)

Pickled grapes, ficelle crisp
\$50 Per Dozen

MINI ROCK CRAB SALAD, AVOCADO SLIDER

\$50 Per Dozen

FIRE-GRILLED SPICED PRAWN (GF)

Guacamole, pico de gallo
\$50 Per Dozen

ROASTED PEAR AND HERB GOAT CHEESE (GF)

Crushed almond flake sphere
\$45 Per Dozen

SINFUL DEVILLED EGGS

Maple pancetta soil, crisp shallot
\$45 Per Dozen

GRILLED VEGETABLE BRUSCHETTA

Tangy artisanal goat cheese
\$45 Per Dozen

EGGPLANT CAPONATA CROSTINI

\$45 Per Dozen

CORN BLINI

Avocado and charred corn relish, micro coriander
\$45 Per Dozen

SMOKED SALMON MOUSSE

Pickled fennel, pita chip
\$45 Per Dozen

MUSHROOM PUTTANESCA CROSTINI

\$45 Per Dozen

HOT CANAPÉS

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

CHICKEN AL PASTOR SKEWER (GF)

Lime crema
\$50 Per Dozen

MAPLE AND PANCETTA CRUSTED SEARED DIVER SCALLOP (GF)

Lime crema
\$50 Per Dozen

SOCKEYE SALMON CANDY

Maple rum glaze, honey butter bannock
\$50 Per Dozen

CREAMY SPINACH AND ARTICHOKE, CRISP POTATO ROESTI (GF)

\$50 Per Dozen

CRISPY 5 SPICE CHICKEN SKEWER (GF,DF)

Sweet chilli sauce
\$50 Per Dozen

FIRE CRACKER TEMPURA TIGER PRAWNS

Ponzu dipping sauce
\$50 Per Dozen

FRESH PORK AND FENNEL SAUSAGE STUFFED MUSHROOM CAP (DF)

\$50 Per Dozen

LAP CHEONG AND PRAWN STICK (DF)

\$50 Per Dozen

FIRE-GRILLED TANDOORI PRAWN (GF)

Cucumber raita
\$50 Per Dozen

PAN-SEARED MASALA SPICED SCALLOPS (GF, DF)

Grape tomato chutney
\$50 Per Dozen

JUJEH CHICKEN STICKS (GF)

Lemon and saffron crema
\$50 Per Dozen

BEEF SLIDERS

Lettuce, tomato, soft milk bun, house sauce
\$50 Per Dozen

TURKEY SLIDERS

Lettuce, tomato, soft milk bun, cranberry mayo
\$50 Per Dozen

VEGETARIAN SLIDERS

Lettuce, tomato, soft milk bun, pesto mayo
\$50 Per Dozen

AGEDASHI TOFU SKEWER (DF)

Bonito flakes, tonkatsu sauce
\$50 Per Dozen

CHICKEN DUMPLING POTSTICKERS

Soy ginger dip
\$45 Per Dozen

FIRE-GRILLED ITALIAN SAUSAGE AND PEPPER SKEWERS

\$45 Per Dozen

CLASSIC MINI QUICHE

\$45 Per Dozen

VEGETARIAN SPRING ROLLS

Sweet chilli sauce
\$45 Per Dozen

FALAFEL SKEWER (GF)

Preserved lemon and mint yogurt
\$45 Per Dozen

SPANAKOPITA

Cucumber relish
\$45 Per Dozen

ACTION STATIONS

An additional fee of \$200.00 will apply for guarantees less than fifty persons.

PASTA PASTA

Cheese tortellini, penne, farfalle pasta
Pesto, alfredo, pomodoro sauce (VE)
Olives, capers, garlic, mushrooms, sun-dried tomatoes, pancetta, red onion, spicy sausage, parmesan cheese
\$25 Per Person

NOODLE WOK BOX

Egg noodles, rice noodles, soy sauce, teriyaki, bean sprouts, shitake mushrooms, green onion, julienne peppers, chilli, carrot, chicken, shrimp, tofu, sesame seeds
\$25 Per Person

POUTINE

Double fried Kennebec fries
Housemade rich gravy, seafood gravy with baby clams and bay shrimp, housemade spiced cheddar queso
applewood smoked bacon, spiced minced chuck burger, spring onion, diced tomato, sour cream, cheese curds
\$25 Per Person

CARVING STATIONS

An additional fee of \$200.00 will apply for guarantees less than fifty persons.

HERB AND DIJON ROASTED HIGH COUNTRY BEEF (GF, DF)

Assorted split rolls, condiments
\$27 Per Person

SALMON WELLINGTON

Mushroom duxelles, sauteed spinach, classic dill and lemon cream
\$27 Per Person

SALT SPRING ISLAND LEG OF LAMB (GF, DF)

Bruised rosemary and sea salt crust, lemon, mint, onion jam
\$27 Per Person

ROASTED PORK LOIN AL PASTOR (GF,DF)

Guajillo pepper, achiote rub, pineapple, grilled pineapple chutney
\$27 Per Person

DINNER



DINNER TABLE

All dinner tables include an assortment of artisan bread, butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® herbal teas and condiments.

THE CHEF'S BUFFET

\$80 Per Person

COLD TABLE

Caesar salad, traditional accompaniments
Mixed baby greens, house vinaigrette (GF)
British Columbia hothouse tomato salad, shaved fennel, slivers of pickled red onion, sherry maple vinaigrette (GF, DF)
Roasted and shaved heritage rainbow carrots, crushed filberts, pear, chevre, maple balsamic dressing (GF)
Sundried tomato pesto pasta salad, roasted peppers, capers, artichokes, olives

CARVERY (CHOOSE ONE)

Salt Spring Island leg of lamb, bruised rosemary and sea salt crust, olive, lemon, caper and tomato relish (GF, DF)
High country slow-roasted beef, cabernet sauvignon reduction (GF, DF)

HOT TABLE

Grilled jujeh style chicken breast and leg, lemon, saffron, yogurt, parsley, mint (GF)
Cold freshwater ling cod, lemon, capers, tarragon essence (GF)
Cheese tortellini, spinach cream sauce, varietal vegetable garnish
Seasonal vegetable saute (GF, DF)
Chef's choice of potatoes (GF, DF)

DESSERT TABLE

Chef's sweet table display

THE BC

\$75 Per Person

COLD TABLE

Fraser valley mixed greens, house vinaigrette (GF)
Roasted sweet yams, baby spinach, filberts, lemon vinaigrette
Crisp Asian greens, pea shoots, carrots, salted peanuts, ginger soy vinaigrette (GF, DF)

CARVERY (CHOOSE ONE)

Salt Spring Island leg of lamb, bruised rosemary and sea salt crust, olive, lemon, caper and tomato relish (GF, DF)
High country slow-roasted beef, cabernet sauvignon reduction (GF, DF)

HOT TABLE

Thyme roasted chicken, pearl onions, supreme sauce (GF, DF)
Lois Lake steelhead salmon, fennel, citrus and cilantro slaw (GF)
Brown and wild rice pilau
Seasonal vegetable saute (GF, DF)

DESSERT TABLE

Chef's sweet table display

THE WALL

\$70 Per Person

COLD TABLE

Mixed green salad, house vinaigrette (GF)
Sui choy, carrots, peppers, peanuts, Asian sesame dressing (GF, DF)
Pemberton potato salad, grainy mustard, fine herbs (GF)

HOT TABLE

Chicken breast and leg, olives, capers, stewed tomato, rosemary, lemon (GF, DF)
Lois Lake steelhead salmon, lemon and miso glaze, ginger dashi nage (GF, DF)
Cheese tortellini, spinach cream sauce, varietal vegetable garnish
Herb-roasted local farm potatoes (GF, DF)
Seasonal vegetable saute (GF, DF)

DESSERT TABLE

Chef's sweet table display

PLATED DINNER

All plated dinners include fresh baked artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$15 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

CHOOSE ONE

HOT

DIVER SCALLOPS (GF)

Pancetta gremolata, parsnip, white chocolate, micro celery

DEEPWATER PACIFIC PRAWNS (GF)

Smoked tomato jam, artichoke and olive relish, tender herbs

CRISP BEAN CURD (GF)

Foraged mushrooms, succotash of spring vegetables, yellow capsicum agrodolce

BLACK PEPPER PORK CHEEK (GF)

Celeriac puree, cider jus, celery leaves

SOUP

CREAM OF ASPARAGUS

Truffle essence

CURRIED BUTTERNUT SQUASH SOUP

Coriander yogurt

CRAB BISQUE

COLD

SWEET ROCK CRAB TIAN (GF)

Chilled smoked tomato nage, microgreens

CURED WILD SALMON (GF)

Dry-cured scallop and dungeness crab relish, lemon fluid gel, micro coriander, citrus soy vinaigrette

MIXED GREENS (GF, DF, VE)

Tangled ribbons of asparagus, carrots, fennel, local herbs, citrus honey vinaigrette

VARIETAL HEIRLOOM TOMATO AND RICOTTA CHEESE SALAD (GF)

Micro basil, cracked olive and lemon white balsamic vinaigrette

PICKLED BC BEET SALAD (GF)

Minute pickled crisp beets, crumbled chevre, micro herbs, gold beet, sherry gastrique

STRAWBERRY FIOR DI LATTE CAPRESE SALAD

Fig balsamic, tender lettuces

DESSERT

CHOOSE ONE

PASSION FRUIT DOME

Lemon curd

CHOCOLATE LAVA CAKE

Espresso soil, raspberry fluid gel, berries

LEMON PRALINE DOME

Graham chocolate soil, mixed field berries

BROWNIE MOUSSE CAKE

Salted caramel sauce, espresso pudding

MONTELMAR APRICOT PISTACHIO CRUMBLE

Dried fruit coulis

PLATED DINNER (CONT.)

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\$15 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

ENTRÉE

AAA BEEF TENDERLOIN (GF)

Port wine-braised shallot, pressed potato, espresso jus, tender vegetables

\$83 Per Person

NEW YORK STRIPLOIN (GF)

Blue cheese croquette, truffle foraged mushroom, whipped potato, seasonal vegetables, horseradish jus

\$79 Per Person

SHORT RIB BRAISE (DF)

Pulse and ancient grain pilaf, roasted root vegetables

\$79 Per Person

SLOW-COOKED LAMB SHANK (GF, DF)

Spiced aged lentils, seasonal vegetables, masala jus

\$76 Per Person

FREE-RUN CHICKEN BREAST (GF)

Rich thigh rilette, olive, caper, lemon, stewed tomato, seasonal vegetables, creamed potato

\$74 Per Person

PARADISE VALLEY PORK TENDERLOIN (GF)

Aged cheddar grits, red-eye gravy, roasted apples, seasonal vegetables, sous vide tea brined

\$74 Per Person

DEEPWATER COASTAL LINGCOD (GF)

Littleneck clam risotto, preserved lemon, chive rhubarb compote

\$74 Per Person

SEARED LOIS LAKE STEELHEAD SALMON

Sweet pea studded risotto, corn veloute, seasonal vegetables

\$69 Per Person

CRISPY SPRING VEGETABLE RICE ROLL (GF, V)

Julienne peas, spring onion, peppers, tofu and mushroom larb, Asian greens

\$65 Per Person

GRILLED VEGETABLE MOUSSAKA (GF, V)

Eggplant, zucchini, mushroom, kale, lemon ricotta, tomato, oregano compote

\$65 Per Person

CHILDREN'S PLATED MENU

\$25 Per Child (ages 12 and under)

(must be the same selection for all children)

Choice of 100% orange juice, apple juice, milk or soft drink

Choice of one entree and one dessert from below

ENTRÉE

(All meals include a choice of french fries, green salad or veggies and dip - must be the same selection for all)

100% all-beef burger

Breaded chicken breast strips

Grilled cheddar cheese sandwich on whole wheat

Baked creamy macaroni and cheese

Jumbo all-beef hot dog

Spaghetti and meatballs

Grilled chicken Caesar wrap

Pizza wedge with tomato sauce and mozzarella cheese

DESSERT

Vanilla ice cream with whipped cream and fruit garnish

Fruit sorbet trio

Mini oatmeal and chocolate chip cookies

Fresh seasonal fruit plate

Sliced apples with honey yogurt dip

BAR & WINE



HOST

Host pays for all the beverages consumed. Prices do not include service charge and taxes. Bartender: \$50/hr (min of 4 hrs) will apply if \$400 net revenue is not met per bar.

HOUSE RED OR WHITE WINE

Peller Estate or Open
\$9 Per Glass (6 oz)

DOMESTIC BEER

Granville Island Lager, Granville Island Pale Ale, Molson Canadian, Coors Light
\$9 Per Bottle (340 ml)

DELUXE LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi White, Bacardi Black, Crown Royal Rye, Jack Daniel's Bourbon, Glenfiddich 12 Year Scotch
\$10 Per Glass (1 oz)

SOFT DRINKS

Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices, bottled sparkling water, bottled water
\$6 Each

PREMIUM BEER

Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$10 Per Bottle (340 ml)

PREMIUM LIQUOR

Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum, Captain, Morgan White Rum, Captain Morgan Spiced Rum, Canadian Club Rye, Jim Beam Bourbon, Dewars White Label Scotch, Jose Cuervo Tequila
\$9 Per Glass (1 oz)

FEATURED WINE

\$10 Per Glass (6 oz)

MARTINIS

\$13 Per Glass (2oz)

CIDER

Strongbow, Grower's Extra Dry Peach
\$10 Per Bottle (340 ml)

DELUXE LIQUEUR

Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys Irish Cream
\$11 Per Glass (1 oz)

CASH

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager. Prices include service charge and taxes. Bartender: \$50/hr (min. 4 hrs) will apply if \$400 net revenue is not met per bar. Cashier: \$50/hr (min 4 hrs) will always be applied. Hotel will staff one cashier per 100 guests.

HOUSE RED OR WHITE WINE

Peller Estate or Open
\$10 Per Glass (6 oz)

DOMESTIC BEER

Granville Island Lager, Granville Island Pale Ale, Molson Canadian, Coors Light
\$10 Per Bottle (340 ml)

DELUXE LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi White, Bacardi Black, Crown Royal Rye, Jack Daniel's Bourbon, Glenfiddich 12 Year Scotch
\$11 Per Glass (1 oz)

SOFT DRINKS

Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices, bottled sparkling water, bottled water
\$7 Each

PREMIUM BEER

Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$11 Per Bottle (340 ml)

PREMIUM LIQUOR

Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum, Captain, Morgan White Rum, Captain Morgan Spiced Rum, Canadian Club Rye, Jim Beam Bourbon, Dewars White Label Scotch, Jose Cuervo Tequila
\$10 Per Glass (1 oz)

FEATURED WINE

\$11 Per Glass (6 oz)

MARTINIS

\$14 Per Glass (2oz)

CIDER

Strongbow, Grower's Extra Dry Peach
\$11 Per Bottle (340 ml)

DELUXE LIQUEUR

Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys Irish Cream
\$12 Per Glass (1 oz)

WINE LIST

WHITE

| | <i>Per Bottle</i> |
|-----------------------------------------------------|-------------------|
| PELLER RESERVE Winemakers White, VQA, BC | \$40 |
| OPEN Sauvignon Blanc, VQA, BC | \$40 |
| RED ROOSTER Pinot Gris, VQA, BC | \$46 |
| GABBIANO Pinot Grigio, IT | \$46 |
| TINHORN CREEK Chardonnay, VQA, BC | \$52 |
| BABICH MARLBOROUGH Sauvignon Blanc, NZ | \$54 |
| GREY MONK Riesling, VQA, BC | \$54 |
| HAHN Chardonnay, US | \$60 |
| NK'MIP WINEMAKERS SERIES Pinot Blanc, VQA, BC | \$70 |
| BLACK HILLS Viognier, VQA, BC | \$70 |
| BELLINGHAM 'THE BERNARD SERIES' Chenin Blanc, SA | \$70 |
| WILLIAM FEVRE Petit Chablis, FR | \$74 |
| VILLA MARIA Sauvignon Blanc, NZ | \$80 |

RED

| | <i>Per Bottle</i> |
|-------------------------------------------|-------------------|
| PELLER RESERVE Winemakers Red, VQA, BC | \$40 |
| OPEN Merlot, VQA, BC | \$40 |
| RED ROOSTER Cabernet Merlot, VQA, BC | \$46 |
| MARQUES DE CACERES Rioja, SP | \$46 |
| CHATEAU COURTEILLAC Bordeaux, FR | \$48 |
| KINGSTON ESTATE Shiraz, AU | \$50 |
| SEPTIMA Malbec, AR | \$54 |
| GARZON Cabernet Franc Tannat, UY | \$54 |
| TINHORN CREEK Cabernet Franc, VQA, BC | \$58 |
| TINHORN CREEK Pinot Noir, VQA, BC | \$58 |
| LA BRACCESCA Montepulciano, IT | \$60 |
| MEIOMI Cabernet Sauvignon, US | \$65 |
| NK'MIP TALON Cabernet Syrah, VQA, BC | \$70 |
| MISSION HILL Pinot Noir, VQA, BC | \$80 |
| LOUIS LATOUR Bourgogne, FR | \$85 |
| BLACK HILLS Syrah, VQA, BC | \$95 |
| STAG'S LEAP Cabernet Sauvignon, US | \$120 |
| DOMAINE DROUHIN Pinot Noir, US | \$160 |
| CHATEAU LA BON PASTEUR Bordeaux, FR | \$330 |

SPARKLING & ROSÉ

| | <i>Per Bottle</i> |
|-------------------------------------------------------|-------------------|
| HENRI GALLARD Rosé, FR | \$44 |
| HENKELL TROCKEN Sparkling Wine, GER | \$50 |
| HENKELL TROCKEN De-Alcoholized Sparkling Wine, GER | \$40 |
| STELLARS JAY Brut, BC | \$58 |
| CHARTRON & TREBUCHET CREMANT Brut, FR | \$65 |
| VEUVE DE CLICQUOT Champagne, FR | \$150 |
| DOM PÉRIGNON Champagne, FR | \$480 |

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VANCOUVER AIRPORT

For any event inquiries, please contact westinsales@wallcentre.com

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