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Hilton Whistler Resort & Spa

BREAKFAST BUFFETS

CONTINENTAL BUFFET

Orange, Apple and Grapefruit Juices

Sliced Seasonal Fresh Fruit

Freshly Baked Muffins, Danishes and Croissants
Butter Balls and Preserves

Freshly Brewed Starbucks Coffee and Tazo Teas

\$16

HEALTHY CHOICE CONTINENTAL BUFFET

Orange, Apple and Grapefruit Juices

Fresh Seasonal Fruit Salad

Low Fat Granola and Assorted Cereals
Brown Sugar, Dried Cranberries and Raisins
with 2% and Skim Milk

Cottage Cheese, Low Fat and Fruit Yogurts

Freshly Baked Low Fat Muffins
Unsalted Butter and Preserves

Freshly Brewed Starbucks Coffee and Tazo Teas

\$18

WEST COAST CONTINENTAL BUFFET

(minimum 20 people)

Orange, Apple and Grapefruit Juices

Sliced Seasonal Fresh Fruit

Build Your Own Bagels with BC Smoked Salmon, Cream Cheese, Chives, Capers and Red Onions

Freshly Baked Muffins, Danishes and Croissants
Butter Balls and Preserves

Freshly Starbucks Coffee and Tazo Teas

\$19

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

BREAKFAST BUFFETS

EXECUTIVE BREAKFAST BUFFET

(minimum 25 people)

Orange, Apple, Grapefruit and Organic Juices

Sliced Deli Meat Platter

Seasonal Sliced Fresh Fruit Platter

Stewed Apricots & Prunes

Low Fat & Fruit Yogurts and Fat Free Cottage Cheese

Selection of Freshly Baked Breakfast Pastries
and Loaves

Whipped Butter, Cream Cheese and Preserves

Cereal Station with Selection of Granola and Dry Cereal
with 2% and Skim Milk

Choice of ONE (1):

Scrambled Eggs or Sun-Dried Tomato & Basil Frittata

Choice of TWO (2): Smoked Bacon, Country Sausage,
Turkey Sausage, Chorizo or Ham

Choice of ONE (1): French Toast, Pancakes
Or Cinnamon Apple Crêpes

Choice of ONE (1): Eggs Benedict: Traditional,
Smoked Salmon or Vegetarian

Home-Style Hash Brown Potatoes

Freshly Brewed Starbucks Coffee and Tazo Teas

\$32

WHISTLER BREAKFAST BUFFET

(minimum 25 people)

Orange, Apple and Grapefruit Juices

Seasonal Fresh Fruit Salad

Low Fat & Fruit Yogurts and Fat Free Cottage Cheese

Freshly Baked Muffins, Bagels, Croissants and Danishes

Breakfast Cereals and Low Fat Granola,
Honey, Brown Sugar and Raisins with 2% and Skim Milk

Farm Fresh Scrambled Eggs

Maple Smoked Bacon or Country Sausages

Home-Style Hash Brown Potatoes

Please select ONE (1) of the following:

Cinnamon French Toast or
Buttermilk Pancakes with Quebec Maple Syrup

Please select ONE (1) of the following:

Eggs Benedict with Canadian Back Bacon
and Hollandaise Sauce or
Vegetarian Eggs Benedict with Grilled Tomato, Avocado
and Hollandaise Sauce or
Eggs Tofino (Smoked Salmon)

Freshly Brewed Starbucks Coffee and Tazo Teas

\$27

THE HORSTMAN BREAKFAST BUFFET

(minimum 20 people)

Orange, Apple and Grapefruit Juices

Seasonal Fresh Fruit Salad

Low Fat & Fruit Yogurts and Fat Free Cottage Cheese

Freshly Baked Muffins, Danishes, Bagels and Croissants

Whipped Butter, Cream Cheese and Preserves

Scrambled Eggs

Bacon and Sausages

Home-Style Hash Brown Potatoes

Freshly Brewed Starbucks Coffee and Tazo Teas





\$23

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

PLATED BREAKFASTS

PLATED BREAKFAST ONE

Chilled Apple, Grapefruit or Orange Juice

 Basket of Freshly Baked Pastries
 Whipped Butter and Preserves

 Scrambled Eggs, Country Sausage
 and Maple Smoked Bacon
 Home-Style Hash Brown Potatoes

 Seasonal Fresh Fruit Salad

 Freshly Brewed Starbucks Coffee and Tazo Teas
 \$22

PLATED BREAKFAST TWO

Chilled Apple, Grapefruit or Orange Juice

 Freshly Baked Breakfast Loaves of the Day
 Whipped Butter and Preserves

 Eggs Benedict with Canadian Back Bacon
 and Hollandaise Sauce
 OR
 Vegetarian Eggs Benedict with Grilled Tomatoes,
 Avocado and Hollandaise Sauce
 Home-Style Hash Brown Potatoes

 Seasonal Fresh Fruit Plate with Yogurt, Honey
 and Cinnamon Drizzle

 Freshly Brewed Starbucks Coffee and Tazo Teas
 \$24

BREAKFAST ENHANCEMENTS

(minimum of 20 people for Chef Attended Action Station)

WARM CINNAMON BUNS

Decadent, Sticky and Aromatic
 \$3

OATMEAL

\$3

ASSORTED CEREALS AND FAT FREE GRANOLA

With 2% or Skim Milk
 \$4

BELGIAN WAFFLES

(Chef Attended Action Station)
 Served with Quebec Maple Syrup
 Creamery Butter and Berry Compote
 Sliced Strawberries and Whipped Cream
 \$6

FARM FRESH EGGS AND OMELET STATION

(Chef Attended Action Station)
 Eggs Prepared Any Style
 Your Own Customized Omelet
 \$10

TOAST STATION

Assorted Sliced Breads, Bagels and English Muffins
 Served with a Variety of Preserves and Spreads
 \$4

FRENCH TOAST AND PANCAKES

Served with Quebec Maple Syrup
 Whipped Butter and Berry Compote
 \$5

BAGEL STATION

Assorted Bagels
 Smoked Salmon and Capers
 Herb and Plain Cream Cheeses
 \$7

EUROPEAN DELI MEATS & INTERNATIONAL CHEESE BOARD

Including Smoked Turkey, Maple Cured Ham,
 Pastrami and Salami
 Roquefort, Edam, Brie, Swiss and Cheddar Cheeses
 \$9

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

BOXED BREAKFASTS

All "Boxed Breakfasts" are served in a disposable container with napkin, flatware and appropriate condiments.

DELUXE BOXED BREAKFAST

Ham and Cheese Croissant
 Freshly Baked Muffin or Danish
 Hard Boiled Egg
 Whole Fresh Fruit
 Low Fat Fruit Yogurt
 Bottled Orange, Apple or Cranberry Juice

\$22

BOXED BAGEL BREAKFAST

Ham and Swiss Cheese Bagel
 Whole Fresh Fruit
 Granola Bar
 Low Fat Fruit Yogurt
 Bottled Orange, Apple or Cranberry Juice

\$18

BOXED CONTINENTAL BREAKFAST

Choice of ONE:
 Freshly Baked Muffin of the Day
 OR
 Bagel with Cream Cheese
 OR
 Croissant
 Butter and Preserves
 Whole Fresh Fruit
 Low Fat Fruit Yogurt
 Bottled Orange, Apple or Cranberry Juice

\$14

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

COFFEE BREAKS

(maximum 45 minutes)

All Coffee Breaks Include Freshly Brewed Starbucks Coffee and Selection of Tazo Teas

WELCOME COFFEE BREAKS

- | | |
|--|------|
| 1. Banana Bread, Fresh Baked Croissant, Pecan Squares and Fresh Orange Juice | \$11 |
| 2. Chocolate Chip Banana Bread, Blueberry Scone, Lemon Squares and Chocolate Milk | \$11 |
| 3. Reduced Fat Cranberry Loaf, Berry & Yogurt Parfait, Fresh Fruit Salad Cups and Mango & Blueberry Smoothies (maximum 50 persons) | \$11 |
| 4. Carrot & Date Loaf, Chocolate Brownies, Trail Mix Bars and Iced Tea | \$11 |
| 5. Lemon & Blueberry Loaf, Rocky Road Bars, Freshly Baked Bran Muffins and Chai Tea Smoothies (maximum 50 persons) | \$11 |

MID AFTERNOON COFFEE BREAKS

- | | |
|--|------|
| 1. Mini Pepperoni Pizza Tarts, Chocolate Almond Biscotti, Assorted Fresh Baked Cookies and Sparkling Apple Juice | \$13 |
| 2. Smoked Salmon Pinwheels, Lemon Pistachio Biscotti, Chocolate Mousse Cups and Lemonade (maximum 50 persons) | \$13 |
| 3. Assorted Mini Sandwiches, Banana Bread, Baklava and Iced Tea | \$13 |
| 4. Cranberry Almond Scones, Lemon Loaf, Strawberry Rhubarb Tarts and Iced Mocha Shots (maximum 50 persons) | \$12 |
| 5. Mini Vegetable Samosas, Lemon Tart, Coconut Fruit Cocktail and Chai Tea | \$12 |

MID MORNING COFFEE BREAKS

- | | |
|---|------|
| 1. Freshly Baked Mini Muffins, Assorted Cookies, Mini Quiche Florentine, Fresh Mango & Blueberry Smoothies (maximum 50 persons) | \$11 |
| 2. Nanaimo Bars, Mini Puff Pastry with Ham & Swiss Cheese, Caramel Bars and Iced Coffee Shots (maximum 50 persons) | \$11 |
| 3. Selection of Petit Fours, Mini Apple Tarts, Granola Bars, and Strawberry Yogurt Smoothies | \$11 |
| 4. Bumbleberry Coffee Loaf, Date Squares, Fruit Cocktail Cups and Strawberry Rhubarb Smoothies | \$11 |
| 5. Blueberry Scones, Raspberry Danishes, Cinnamon Twirls and Hot Chocolate | \$11 |

SPECIALTY COFFEE BREAKS

- | | |
|--|------|
| 1. Chocolate Decadence | \$13 |
| Fudge Brownies, Double Chocolate Cookies, Chocolate Fondue with Fresh Fruit and Hot Chocolate | |
| 2. The Spa | \$14 |
| Berry Yogurt Parfait, Fruit Cocktail Cups, Granola Bars and Organic Juices (maximum 50 persons) | |
| 3. Lemon Indulgence | \$10 |
| Old Fashioned Lemon Bars, Lemon Tarts, Lemon Pistachio Biscotti and Lemon Herb Tea | |
| 4. Orient Express | \$15 |
| Mini Spring Rolls, Assorted Sushi & Dim Sum Mandarin Orange & Lemongrass Brûlée and Green Tea (maximum 50 persons) | |
| 5. Energizer | \$13 |
| Energy Bars, Mixed Nut & Dried Fruit Cups, Chocolate Banana Bread and Assorted Energy Drinks | |

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

COFFEE BREAKS À LA CARTE

FRESH FROM THE BAKERY <i>(per dozen)</i>	\$	TREATS	\$
Biscotti	25	Chocolate Dipped Strawberries <i>(per dozen)</i>	27
Assorted Cookies	25	Granola Bars <i>(per dozen)</i>	26
Banana Loaf	28	Fudge Brownies <i>(per dozen)</i>	26
Poppy seed Lemon Loaf	28	Whole Fresh Fruit <i>(per piece)</i>	2.50
Assorted Muffins	30	Pretzels, Chips and Peanuts <i>(per person)</i>	3
Croissants	30	Tortilla Chips and Salsa <i>(per person)</i>	2
Danish Pastries	30	Trail Mix Bars <i>(each)</i>	3.50
Sticky Cinnamon Buns	33	Low Fat and Fat Free Yogurt <i>(per person)</i>	3
Assorted Bagels with Plain and Flavoured Cream Cheeses	36	Assorted Ice Cream and Fruit Bars <i>(each)</i>	4
Assorted French Pastries	36	Sliced Seasonal Fresh Fruit <i>(per person)</i>	7
		Assorted Chocolate Bars <i>(each)</i>	4
		Rocky Road Bars <i>(each)</i>	4

BEVERAGES

Freshly Brewed Starbucks Coffee and Tazo Teas	4 per person
Hot Chocolate	4 per person
Soft Drinks (Coca Cola, Diet Coke or Sprite)	20 per pitcher
Chocolate, 2% or Skim Milk (60oz)	20 per pitcher
Apple, Cranberry, Grapefruit or Orange Juice (60oz)	22 per pitcher
Lemonade or Iced Tea (60oz)	22 per pitcher
Assorted Soft Drinks	3.50 each
Assorted Bottled Juices or Water	4 each
Imported Still or Sparkling Water	4 each
Assorted Powerade	5 each
Red Bull Energy Drink	6 each
Happy Planet Organic Juices	6 each

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

SANDWICH LUNCH BUFFET

(minimum 10 people)

SANDWICH BUFFET ONE

Hearty Chicken & Vegetable Soup

Tossed Valley Greens with Assorted Dressings

Roma Tomato & Bocconcini Salad
with Pesto Vinaigrette

Choice of 3 Sandwiches and/or Wraps from "Sandwich
and Wraps Options" (page 9)

Sliced Fresh Fruit Platter

Baked Raspberry Cheesecake

Freshly Brewed Starbucks Coffee and Tazo Tea

\$24

(average of 3 pieces per person)

SANDWICH BUFFET THREE

Corn Chowder

Home-Style Potato Salad

Greek Salad

Choice of 3 Sandwiches and/or Wraps from
"Sandwiches and Wraps Options" (page 9)

Sliced Fresh Fruit

Lemon Mousse Tart

Freshly Brewed Starbucks Coffee and Tazo Tea

\$24

(average of 3 pieces per person)

SANDWICH BUFFET TWO

Roasted Tomato Bisque

Artichoke & Mushroom Salad

Spinach Salad with Strawberries, Almonds
and Raspberry Vinaigrette

Choice of 3 Sandwiches and/or Wraps from
"Sandwiches and Wraps Options" (page 9)

Fresh Fruit Flan

Chocolate Almond Cake

Freshly Brewed Starbucks Coffee and Tazo Tea

\$24

(average of 3 pieces per person)

BUILD YOUR OWN SANDWICH BUFFET

Broccoli and Brie Soup

Tossed Valley Greens with Assorted Dressings

Tradition Caesar Salad Bar

Sliced Turkey

Roast Beef

Deli Ham

Egg Salad

Sliced Cheddar & Swiss Cheeses

Sliced Roasted Vegetables

Lettuce, Tomato, Mustard, Mayonnaise and Ketchup

Selection of Fresh Breads and Rolls

Sliced Fresh Fruit

Chocolate Brownies

Freshly Brewed Starbucks Coffee and Tazo Tea

\$26

(average of 3 pieces per person)

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

SANDWICH AND WRAP OPTIONS

Please select a total of three (3) of the following items to complete your "Sandwich Lunch Buffet" (from page 8)

SANDWICHES

Roast Turkey with Cranberry Mayonnaise and Lettuce
Roast Beef and Cheddar Cheese with Horseradish Mayonnaise
Corned Beef & Swiss Cheese with Dijon Mustard
Ham & Swiss Cheese with Mustard Mayonnaise and Lettuce
Egg Salad
Tuna Salad

WRAPS

Chicken Salad with Dried Cranberries
Grilled Vegetables with Spinach and Hummus
Grilled Chicken Breast with Mixed Greens, Mandarin Orange and Asian Dressing
Turkey, Bacon and Avocado with Lettuce and Tomato
Smoked Salmon with Dill Cream Cheese, Red Onion and Capers
Tomato & Bocconcini with Mixed Greens and Sun-Dried Tomato Vinaigrette

PREMIUM SANDWICH SELECTION

Add \$1 per selection

Sliced Grilled Sirloin with Applewood Smoked Cheddar and Chipotle Steak Sauce
Grilled Pacific Salmon with Citrus Aioli and Red Onion
West Coast Club Sandwich with Seafood Salad and Smoked Salmon
Shrimp and Crab Salad Wrap

Hilton Whistler Resort & Spa

LUNCH BUFFETS

WORKING LUNCH BUFFET ONE

Caesar Salad
Prosciutto Wrapped Asparagus
Tuna Tartar on Cucumber
Watermelon Gazpacho Cups
Bread and Butter



Thai Marinated Chicken Skewers with Peanut Drizzle
Potato Crusted Halibut
Mushroom Ravioli with Garlic Cream Sauce



Fresh Fruit Cocktail Cups
Dark Sacher Torte and Tiramisu

\$27

WORKING LUNCH BUFFET THREE

Carrot Wrapped Valley Greens with House Dressing
Smoked Salmon with Cauliflower Panna Cotta
Cucumber Saki Shots
Grilled Vegetable Stack with Balsamic Drizzle
Bread and Butter



Prawn Jambalaya with Chorizo Sausage
Swedish Meatball Skewers
Mediterranean Pizza Bites – artichoke, roasted red peppers, sun-dried tomatoes, feta and black olives



Fresh Fruit Skewers
Lemon Mousse Tart and Nanaimo Bars

\$29

MEXICAN LUNCH BUFFET

(minimum 20 people)

Shredded Iceberg Lettuce, Diced Tomatoes
Grated Cheese, Guacamole, Sour Cream,
Salsa and Sliced Jalapeño Peppers



Choice of: Seasoned Sirloin Strips or Cilantro Chicken
Mexican Spiced Julienne Vegetables
Warm Flour Tortillas
Spanish Rice Pilaf



Churros with Cinnamon Sugar, Lemon
and Yogurt Drizzle
Sliced Seasonal Fresh Fruit

\$29

WORKING LUNCH BUFFET TWO

Mini Taco Salads
Spiced Carrot Shot
Greek Salad Cups
Shrimp & Crab Salad Stuffed Tomato
Bread and Butter



Teriyaki Beef Skewers
BC Salmon on Couscous
Vegetarian Spring Rolls



Pineapple Skewers
Baklava and Pecan Squares

\$29

ASIAN LUNCH BUFFET

(minimum 20 people)

Asian Coleslaw
Spinach Salad with Sliced Mushroom, Red Onion
and Oriental Vinaigrette



Choice of: Chicken or Beef Stir-Fry
Choice of: Fried Rice or Steamed Rice
Vegetable Chow Mein
Vegetable Stir-Fry with Tofu



Fruit Salad
Mango Pudding
Fortune Cookies

\$29

GREEK LUNCH BUFFET

(minimum 20 people)

Mixed Greens with House Dressing
Greek Salad
Warm Pita Bread with Tzatziki and Hummus



Choice of: Beef or Chicken Souvlaki
Rice Pilaf
Steamed Fresh Seasonal Vegetables



Baklava
Kourambietes (Greek Sugar Cookies)
and Galopita (Greek Custard)

\$30

All Lunch Buffets Include Freshly Brewed Starbucks Coffee and Tazo Teas

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

LUNCH BUFFETS

(minimum 20 people for each Lunch Buffet)

PIZZA LUNCH BUFFET

(based on 3 slices of pizza per person)

Mesclun Greens with House Dressing
Caesar Salad Bar with Roasted Garlic Dressing,
Garlic Croutons and Parmesan Cheese

All Pizzas with Four (4) Cheese Blend:

Meat Lover's – Pepperoni, Salami and Chorizo Sausage
Tuscan – Artichoke, Roasted Red Pepper, Sun-Dried Tomatoes, Feta Cheese and Black Olives
Hawaiian – Black Forest Ham & Pineapple
Greek – Feta, Tomato, Peppers, Olives, Roasted Garlic
BBQ Chicken – Chicken, Red Onion, Red Peppers and BBQ Sauce

Chocolate Pecan Praline Tart

\$28

ITALIAN LUNCH BUFFET

Minestrone Soup
Tomato Bocconcini Salad with Pesto Vinaigrette
Focaccia Bread & Filone

Antipasto Platter – with Prosciutto, Provolone, Eggplant, Zucchini, Stuffed Olives, Kalamata Olives
and Grilled Peppers

Meat Lasagna
Spinach and Ricotta Cheese Cannelloni
with Sun-Dried Tomato Alfredo Sauce

Tiramisu
Sliced Fresh Fruit Platter

\$29

HEALTHY OPTION LUNCH BUFFET

Low Cholesterol, Low Sodium, Low Fat, No Trans Fat and Sugar Free

Fire Roasted Tomato Bisque with Basil Pesto
Marinated Mushroom, Artichoke and Asparagus Salad
Grilled Vegetable Salad with Balsamic Reduction

Baked Miso Halibut on Steamed Bok Choy
Roasted Root Vegetables
Israeli Cous Cous with Fresh Herbs and Tomatoes

Sliced Fresh Fruit Display
Reduced Fat Cranberry Cheesecake

\$30

All Lunch Buffets Include Freshly Brewed Starbucks Coffee and Tazo Teas

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

THREE COURSE PLATED LUNCHES

(minimum 20 people)

PLATED LUNCH ONE

Assorted Bakery Breads and Butter
Corn Chowder

Traditional Chicken Cordon Bleu
with Forest Mushroom Dijonaise
Potato Purée and Spinach

Lemon Sponge Cake

\$28

PLATED LUNCH TWO

Artisan Bread Rolls and Butter
Pemberton Valley Greens with Sundried Tomato
Dressing

Steamed Wild BC Salmon with Lemon Caper Cream
Basmati Rice
Fettuccine Vegetable

Chocolate Almond Cake

\$28

PLATED LUNCH THREE

Fresh Bread Rolls with Butter
Roma Tomato and Spinach Salad
with Feta Cheese and Fat Free Balsamic Reduction

Pan Seared Halibut with Saffron Cream Sauce
Baby Roasted Potatoes
Fresh Seasonal Vegetables

Raspberry Mousse Cake

\$28

VEGETARIAN PLATED LUNCH ONE

Assorted Rolls and Butter
Vegetable and Bean Minestrone

Baked Spinach and Ricotta Cheese Cannelloni

Chai Tea Panna Cotta

\$23

VEGETARIAN PLATED LUNCH TWO

Assorted Bread Rolls and Butter
Spinach Salad with Cranberries, Almonds,
Crumbled Goat Cheese and Raspberry Vinaigrette

Potato Gnocchi with Roasted Root Vegetables
and Tomato Sauce

Trio of House-Made Sorbets

\$24

VEGETARIAN PLATED LUNCH THREE

Assorted Bread Rolls and Gluten Free Bread with Butter
Fire-Roasted Corn Chowder

Buckwheat Pasta with Tofu and Roasted Seasonal
Vegetables with a Light Sesame Ginger Sauce

Seasonal Fresh Fruit Cocktail

\$24

All Three Course Plated Lunches Include Freshly Brewed Starbucks Coffee and Tazo Teas

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

PLATED LITE LUNCHES

(minimum 20 people)

All Plated Lite Lunches are served with Fresh Baked Rolls and Butter and Chef's Choice of Dessert

PLATED LITE LUNCH ONE

Linguine with Chicken & Prawns
and Grilled Vegetables
with Parmesan Cream Sauce

\$23

PLATED LITE LUNCH TWO

Baked Wild BC Salmon
with Lemon Caper Cream
Fresh Seasonal Vegetables
and Seven Grain Rice

\$22

PLATED LITE LUNCH THREE

Pacific Halibut
with Saffron Mashed Potatoes
Seasonal Vegetables
and Chardonnay Shallot Cream



\$24


All Plated Lite Lunches Include Freshly Brewed Starbucks Coffee and Tazo Teas

BOXED LUNCHES

All "Boxed Lunches" are served in a disposable container with napkin, flatware and appropriate condiments.





BOXED LUNCH ONE

Choice of Sandwich

 Mixed Green Salad with House Dressing

 Whole Fresh Fruit

 Freshly Baked Cookie

 Bottled Water

\$18

BOXED LUNCH TWO

Choice of Sandwich

 Assorted Fruit Yogurt

 Trail Mix Bar

 Whole Fresh Fruit

 Bottled Water

\$19

SANDWICH SELECTION

1. Shaved Roast Beef with Cheddar and Horseradish Mayonnaise
2. European Ham with Swiss Cheese
3. Grilled Breast of Chicken Wrap with Mixed Greens, Mandarin Oranges and Asian Dressing
4. Grilled Vegetables, Mushroom, Eggplant and Spinach with Hummus
5. Turkey, Bacon and Avocado Wrap

BOXED LUNCH ADDITIONS

Chocolate Bars: Kit Kat, Mars, Snickers or O'Henry	\$2 each
Miss Vickie's Potato Chips	\$2 each
Soft Drinks: Coca Cola, Sprite, Diet Coke, Barqs Root Beer or Ginger Ale	\$3.50 each
Bottled Juices: Orange, Apple, Cranberry, Tomato, or V8	\$4 each
Still or Sparkling Bottled Water or Vitamin Water	\$4 each
Powerade	\$5 each
Red Bull Energy Drink	\$6 each
Happy Planet Organic Juices	\$6 each

Unless Noted Otherwise, Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

APRÉS SKI RECEPTIONS

CHICKEN WINGS

with Chive Dip

\$18/Dozen



VEGETARIAN SAMOSAS

with Tamarind Chutney

\$32/Dozen



FAJITA STATION

(minimum 20 people)

Sautéed Spiced Beef, Chicken or Vegetarian with Soft Tortillas, Guacamole, Salsa, Sour Cream
Green Onions, Diced Onions, Jalapeño Peppers and Spanish Rice

\$15/person



ASIAN STATION

(minimum 20 people)

with Chinese Dim Sum, Crispy Spring Rolls and Steam BBQ Pork Buns

\$15/person (based on 4 pieces per person)



MEAT AND VEGETARIAN CHILI STATION

(minimum 20 people)

with Assorted Bread Rolls, Shredded Cheese and Diced Green Onions

\$12/person



LASAGNA STATION

(minimum 20 people)

with Meat and Vegetarian Lasagna and Garlic Toast

\$13/person



NACHOS BAR

(minimum 20 people)

with Tortilla Chips, Shredded Cheese, Green Onions, Black Olives,
Diced Tomatoes, Jalapeño Peppers and Melted Cheeses

\$10/person

Prices listed are subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

HORS D'OEUVRES

COLD

\$30 per dozen

VEGETARIAN

Endive with Goat Cheese and Candied Pecan
 Kalamata, Citrus and Rosemary Tapenade on Ficelle
 Queen Green Olive, Sun-dried Tomato
 and Grana Padano Tapenade on Baguette Crostini
 Artichoke and Salt Spring Island Goat Cheese
 on an Olive Crostini
 Tomato and Roast Garlic Bruschetta

MEAT

Prosciutto Wrapped Asparagus
 Beef Carpaccio on Toast Points with Mustard Sauce
 Salami Coronet with Stuffed Olives

SEAFOOD

Poached Prawns and Chipotle Remoulade
 Rare Seared Ahi Tuna with Wasabi Mayonnaise
 Shrimp Mousse on Cucumber
 Smoked Salmon and Lemon Caper Cream Cheese
 on Pumpernickel
 Smoked Salmon and Herb Pinwheels
 Tuna Tartar on Ficelle

HOT

\$32 per dozen

VEGETARIAN

Mini Vegetable Quiche
 Stuffed Mushroom Caps
 Vegetable Spring Rolls with Plum Sauce
 Vegetarian Samosas with Tamarind Chutney

MEAT

Thai Marinated Chicken with Sweet Chili Sauce
 Assorted Dim Sum (Har Gow & Sui Mai)
 Beef Satay with Teriyaki Glaze
 Chicken Satay with Thai Peanut Sauce
 Lamb Souvlaki

SEAFOOD

Butterflied Shrimp
 with Tequila Lime Cocktail Sauce
 Crab Stuffed Mushroom Caps
 Bacon Wrapped Scallops

Prices listed are subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

RECEPTION APPETIZERS

CHILLED TIGER PRAWN PLATTER

(100 pieces)

with Horseradish Cocktail Sauce and Lemon Wedges

\$225 per platter

FRESH VEGETABLE DISPLAY

(minimum 20 people)

Selection of Garden Fresh and Baby Vegetables
Herb Ranch, Hummus and Guacamole Dips

\$5

WARM BRIE

(minimum 30 people)

Dried Cranberries and Almonds

OR

Stuffed with Pine Nuts, Spinach, Sun-dried Tomatoes
Both Served with Sliced French Bread Crostini

\$7

BC SMOKED SALMON

(minimum 30 people)

A West Coast Classic

with Marble Rye, Capers, Spanish Onions
and Crème Fraîche

\$7

ANTIPASTO STATION

(minimum 20 people)

Provolone and Bocconcini Cheeses, Kalamata and
Queen Stuffed Jumbo Olives, Marinated Artichoke
Hearts, Marinated Fire Roasted Bell Peppers,
Grilled Zucchini and Prosciutto
Focaccia Fingers and Savoury Bread Sticks

\$7

BREADS AND SPREADS

(minimum 20 people)

Crab and Spinach Dip
Lemon, Garlic and Scallion Hummus
Selection of Breads to Include:
Pita Chips, Ciabatta, Focaccia,
Baguette and Filone

\$9

SUSHI MIRROR

(120 pieces)

Assorted Maki Rolls
BC Roll, California, Cucumber, Salmon, Tuna,
Yam & Vegetarian

\$275 per platter (serves up to 40 people)

MIRROR DISPLAY OF SLICED FRESH FRUIT

(minimum 20 people)

Sliced Seasonal Fresh Fruit

\$7

DIM SUM

Steamed Shanghai Dumplings
Shou Choy Wor Tip

Har Gow (Shrimp Dumplings)
and Sui Mai (Pork Dumplings)
Served with Traditional Condiments

\$15/Dozen

BUFFALO STYLE CHICKEN WINGS

Hot & Teriyaki

Blue Cheese and Ranch Dipping Sauces

\$18/Dozen

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

(minimum 20 people)

Brie, Cambazola, Camembert, Cheddar, Gruyere,
Edam, Smoked Gouda, Swiss and Soft Herb Cheese
with a Variety of Crackers and Baguette Slices

\$9

MINIATURE OPEN FACED SANDWICHES

Please select *THREE* of the following:

1. Tuna Salad and Daikon Sprouts with a Citrus Herb Mayonnaise and Roasted Peppers
2. Honey Roasted Turkey with Swiss
3. Black Forest Ham and Apple Smoked Cheddar
4. Grilled Vegetables
5. Shrimp Salad
6. Egg Salad
7. Roast Beef with Cornichon
8. Curried Chicken Salad with Raisins

\$9 (3 pieces per person)

Unless Noted Otherwise, Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

RECEPTION STATIONS

Or Add to your Dinner Buffet

CAESAR SALAD STATION

Crisp Romaine Leaves Tossed to Order
with Creamy Caesar Dressing
Grated Parmesan Cheese and Garlic Croutons

\$8/person

Add Sliced Chicken Breast
and Hand Peeled Shrimp
Supplemental Charge \$6

INDONESIAN SATAY STATION

(Based on 3 pieces per person)

Marinated Beef and Chicken Satays
on Bamboo Skewers
with Sweet Thai Chili Sauce
and Peanut Sauce

\$10/person

GOURMET PIZZA STATION

(Based on 3 pieces per person)

Please Select Three(3) of the Following Pizzas:

Thai BBQ Chicken

Wild Mushrooms, Onions and Chorizo Sausage

Back Bacon, Goat Cheese, Scallions
and Peppers

Black Forest Ham and Pineapple

Feta, Sun-dried Tomato Basil and Olives

Smoked Gruyere, Mozzarella
and Portobello Mushroom

Grilled Vegetable and Asiago Cheese

\$13/person

FRUITS DE MERS OYSTER STATION

(Additional Charge of \$125 for Chef)
(100 Pieces)

Selection of Pacific and Atlantic Oysters
Shucked Before Your Eyes
Served with Lemon, Cocktail Sauce,
Mignonette and Traditional Condiments

\$325

PASTA STATION

(Additional Charge of \$125 for Chef)
(minimum 30 people)

Please Select Two Pastas:

Penne, Fusilli, or Bow Tie

Please Select Two Sauces:

Alfredo, Bolognaise,
Pesto Cream or Tomato Herb

Served with Assorted Garnishes:

Shrimp, Chorizo Sausage, Chicken,
Julienne Vegetables, Wild Mushrooms,
Diced Onions, Sweet Peppers,
Artichoke Hearts, Fresh Basil, Chopped Garlic,
Shallots, Freshly Grated Parmesan Cheese
and Cracked Chilies

\$15/person

Unless Noted Otherwise, Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

CHEF ATTENDED CARVING STATIONS

Additional Charge of \$125 for each Chef required

Add to your Reception or Dinner Buffet

ROAST PRIME RIB

(minimum 20 people)

Served with a Selection of Mustards, Horseradish and Crusty Rolls

\$15



ROAST BARON OF BEEF

(minimum 40 people)

Served with a Selection of Mustards, Horseradish and Crusty Rolls

\$9



BC SPRING SALMON WELLINGTON

(minimum 20 people)

Served with Mushroom Duxelle and Caper Cream

\$10



SMOKED BAKED HAM

(minimum 20 people)

Served with Honey Mustard Glaze, Fresh Fruit Salsa and Freshly Baked Rolls

\$8



OVEN ROASTED TURKEY BREAST

(minimum 20 people)

Served with an Orange Cranberry Relish, Mayonnaise, Mustard and Sourdough Rolls

\$10



HERB CRUSTED LEG OF LAMB

(minimum 15 people)

Served with Natural Pan Jus and Dijon Mustard

\$12

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

DINNER BUFFETS

All Dinner Buffets include Fresh Artisan Bread & Butter

DINNER BUFFET ONE

(minimum 15 people)

Caesar Salad
 Mixed Greens with Assorted Dressings
 Roma Tomato and Bocconcini
 with Fresh Basil and Olive Oil
 ~~~~~  
 International Cheese Board with Baguette and Crackers  
 ~~~~~  
 Vegetable Lasagna
 Penne Puttanesca with Olives and Tomato Herb Sauce
 Cheese and Spinach Tortellini
 with a Rich Parmesan Cream Sauce
 ~~~~~  
 Tiramisu  
 Chocolate Praline Cake

\$ 39

### DINNER BUFFET TWO

*(minimum 50 people)*

Mixed Greens with Assorted Dressings  
 Pemberton Baby Red Potato Salad  
 Coleslaw  
 ~~~~~  
 International Cheese Board with Baguette and Crackers
 European Deli Platter
 ~~~~~  
 Herb Marinated Baron of Beef with Pan Jus  
 Filet of Halibut with Saffron Chardonnay Cream  
 Spinach and Ricotta Cannelloni  
 Bouquetiere of Vegetables  
 Baby Roasted Potatoes  
 ~~~~~  
 Baked Apple Pie
 Chocolate Bailey's Mousse Cake

\$46

DINNER BUFFET THREE

(minimum 30 people)

Mesclun Mixed Greens and Assorted Dressings
 Roasted Vegetable and Farfalle Salad with Sun-dried Tomato Vinaigrette
 Pemberton Valley Red Nugget Potato and Grainy Mustard Salad with Bacon and Scallions
 Marinated Mushrooms with Frisée and Artichokes
 ~~~~~  
 Roasted Tom Turkey with Gravy and Cranberry Sauce  
 Traditional Savory Bread Stuffing  
 Wild Salmon Medallions with Citrus Beurre Blanc  
 Vegetable Lasagna with Roma Tomatoes and Goat Cheese  
 Roasted Garlic Mashed Potatoes  
 Roasted Farmer's Market Vegetables  
 ~~~~~  
 Apple Pie
 Cranberry Cheesecake
 Butter Tarts

\$49

All Dinner Buffets Include Freshly Brewed Starbucks Coffee and Tazo Teas

Prices listed are per person and subject to 17% Service Charge and 12% HST

Hilton Whistler Resort & Spa

DINNER BUFFETS

All Dinner Buffets include Fresh Artisan Bread & Butter

DINNER BUFFET FOUR

(minimum 30 people)

Fraser Valley Greens with Assorted Dressings
 Corn Salad with Fire Roasted Peppers
 Pemberton New Potato Salad with Dijon and Bacon
 Penne Pasta Salad with Sun-dried Tomato, Fresh Basil and Roast Peppers
 ~~~~~  
 Selected Smoked and Cured Meats Platter  
 Relish Tray Featuring Gherkins, Olives and Assorted Pickled Vegetables  
 Domestic and International Cheeses with Crackers and Baguette  
 Chilled Herb Marinated Black Tiger Prawns  
 Smoked Candied Salmon, Smoked Trout, Mackerel and Steamed Mussels  
 ~~~~~  
 Roast Leg of Lamb with Rosemary and Natural Pan Jus
 Pan Seared Wild Salmon Filets on Wilted Creamed Spinach and Caramelized Shallots
 Herb Roasted Breast of Chicken with Picatta
 Caramelized Root Vegetables
 Roasted Baby Red Potatoes
 ~~~~~  
 Our Pastry Chef's Selection of Desserts

\$53

### **DINNER BUFFET FIVE**

*(minimum 50 people)*

Tabbouleh Salad  
 Tri Color Tortellini Pasta Salad with Kalamata Olives,  
 Julienne Peppers and Sun-dried Tomatoes  
 with a Herbed Vinaigrette  
 Greek Salad  
 Roma Tomato and Bocconcini Platter  
 with Basil and Shallot Vinaigrette  
 Roasted Mushroom and Artichoke Salad  
 ~~~~~  
 Antipasto Platter
 European Deli Meat Platter
 International Cheese Board
 ~~~~~  
 Roasted Baron of Beef au jus  
 Sautéed Breast of Chicken with Lemon and Butter  
 Mediterranean Seafood Medley  
 Vegetable Linguine Strips  
 Steamed Rice Pilaf  
 ~~~~~  
 Our Pastry Chef's Selection of Desserts

\$55

DINNER BUFFET SIX

(minimum 30 people)

Baby Spinach Salad with Feta, Almonds & Cranberries
 Farm Fresh Roma Tomatoes, Bermuda Onions & Pesto
 Pemberton Valley Greens with Assorted Dressings
 Red Jacket Potato Salad with Grainy Dijon and Bacon
 ~~~~~  
 Chilled Mussels and Clams  
 in a Fresh Tomato Vinaigrette  
 East and West Coast Cold Seafood Display including:  
 Prawns, Smoked Salmon, Crab Legs, Indian Candied  
 Salmon and Poached Scallops  
 ~~~~~  
 Alberta Prime Rib with Pan Jus
 and Assorted Condiments
 Wild Salmon Medallions with a Citrus Beurre Blanc
 Grilled Breast of Chicken with a Roasted Garlic Cream
 Farm Fresh Market Vegetables
 Herb Roasted Baby Potatoes
 ~~~~~  
 Our Pastry Chef's Selection of Desserts

\$57

All Dinner Buffets Include Freshly Brewed Starbucks Coffee and Tazo Teas

*Prices listed are per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## EXECUTIVE CHEF'S GRAND RECEPTION BUFFET

*(minimum 70 people)*

On Arrival – Chef's Choice of Passed Hors D'oeuvres

### BREAD AND SALAD STATION

Fresh Baked Artisan Bread Rolls and Butter  
 Mixed Greens with Assorted House Dressings  
 Baby Spinach Salad with Sliced Fresh Strawberries, Toasted Almonds and Raspberry Vinaigrette  
 Classic Caesar Salad with Herb Croutons  
 Mediterranean Pasta Salad with Baby Shrimp  
 Parisienne Potato Salad with Crispy Pancetta and Creamy Blue Cheese Dressing  
 Stewed Balsamic Tomatoes  
 Warm BC Smoked Salmon & Artichoke Dip with Assorted Breads

### ANTIPASTO STATION

Sliced Cold Cuts Platter  
 Chilled Seafood Platter  
 Grilled Vegetable Platter  
 Assorted Pickles and Olive Platter

### HOT FOOD STATION

West Coast Bouillabaisse with Salmon, Assorted Shellfish and Fennel  
 Grilled Halibut with Saffron Beurre Blanc  
 Slow Roasted Chicken Breast with Garlic Cream Sauce  
 Wild BC Mushroom Risotto  
 Selection of Seasonal Vegetables and Roasted Root Vegetables  
 Oven Roasted Rosemary Potatoes

### CARVERY STATION

*(Choice of Two (2) Chef Attended Carvery Items)*

Wild BC Salmon Wellington  
 Slow Roasted Alberta Baron of Beef with Horseradish, Dijon Mustard and Pan Jus  
 Slow Roasted Alberta Prime Rib with Horseradish, Dijon Mustard and Pan Jus  
 Hone Dijon Roasted Ham with Apple Sauce and Selection of Mustards  
 Herb Roasted Leg of Lamb with Minted Red Wine Demi

### GRAND DESSERT STATION

Pastry Chef's Selection of Desserts with:  
 Chocolate Fondue, Cheesecakes,  
 Sliced Fresh Fruit, Cheese Display  
 and Home-style Pies

\$90

*Price listed is per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## THREE COURSE PLATED DINNERS

### PLATED DINNER ONE

Butter Lettuce Salad with Citrus Segments, Toasted Almonds and Sherry Shallot Vinaigrette

Grilled Chicken Breast Topped with Prosciutto and Wild Mushroom Cream Sauce  
Garlic Mashed Potatoes and Fresh Seasonal Vegetables

White Chocolate Mousse with Raspberry Filling

\$39

### PLATED DINNER TWO

Mixed Greens Tossed with Spiced Pecans and House Dressing

Ginger Salmon with Cous Cous  
Fresh Seasonal Vegetables

Pineapple and Orange Cake with Cream Cheese Icing and Pistachios

\$41

### PLATED DINNER THREE

Crisp Romaine Hearts and Parmesan Curls with a Roasted Garlic Caesar Dressing

Herb Crusted Roasted Rib Eye au jus with Traditional Yorkshire Pudding  
Garlic Mashed Potatoes and Caramelized Root Vegetables

Chocolate Cherry Cheesecake with Brandied Whipped Cream

\$43

### PLATED DINNER FOUR

Roasted Butternut Squash and Sage Bisque with Fire Roasted Red Pepper Drizzle

Roast Breast of Fraser Valley Duck with Cinnamon Demi-Glaze  
Bed of Dupuy French Lentils and Chef's Seasonal Vegetable Selection

Dulce de Leche Cheesecake

\$45

### PLATED DINNER FIVE

Butter Lettuce, Almonds, Crisp Leeks and Goat Cheese with an Apricot Vinaigrette

Seared British Columbia Lamb Rack  
Roasted Vegetable Spaetzle and Chef's Seasonal Vegetable Selection

Chocolate Caramel Bombe

\$52

All Plated Dinners Include Dinner Rolls & Butter and Freshly Brewed Starbucks Coffee and Tazo Teas

*Prices listed are per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## FOUR COURSE PLATED DINNERS

### PLATED DINNER SIX

Roasted Butternut Squash Bisque with Toasted Hazelnut Crème Fraîche

~\*~

Butter Lettuce, Pistachios, and Crisp Leeks  
with Apricot Vinaigrette and Garnished with Goat Cheese

~\*~

Classic New York Steak  
Boulangier Potatoes  
Herb Roasted Vegetables

~\*~

Chocolate Caramel Pecan Cake

\$57

### PLATED DINNER SEVEN

Tomato Bisque with Pesto

~\*~

Organic Mixed Greens Tossed with Spiced Pecans and Sliced Apples  
with a Honey Cider Vinaigrette

~\*~

Halibut Filet with Saffron Chardonnay Cream  
Mashed Potatoes  
Sautéed Julienne Vegetables with Fresh Herbs

~\*~

Baked Raspberry Cheesecake

\$55

### PLATED DINNER EIGHT

Chicken Consommé

~\*~

Organic Mixed Greens Tossed with Spiced Pecans and Sliced Apples  
with a Honey Cider Vinaigrette

~\*~

Wild BC Salmon with Lemon Olive Oil Drizzle  
Roasted Garlic Whipped Potatoes  
Sautéed Snow Peas & Julienne of Bell Peppers

~\*~

Traditional Crème Caramel

\$55

### PLATED DINNER NINE

Carrot Soup with Ginger

~\*~

Caesar Salad with Parmesan Curls and Crispy Capers

~\*~

Angus Beef Tenderloin with Bordelaise Sauce  
Chateau Potatoes and Fresh Market Vegetables

~\*~

Chocolate Cheesecake

\$60

All Plated Dinners Include Dinner Rolls & Butter and Freshly Brewed Starbucks Coffee and Tazo Teas

*Prices listed are per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## FOUR COURSE PLATED DINNER

### PLATED DINNER TEN

Roasted Butternut Squash Bisque with Toasted Hazelnut Crème Fraîche



Baby Lettuce and Herbs with Crumbled Salt Spring Island Goat Cheese  
Warm Tomato Jelly and Maple Walnut Vinaigrette



Beef Tenderloin and Jumbo Scallops with Lemon and Morel Jus  
Chateau Potatoes, Asparagus and Baby Carrots



Chocolate Lava Cake

\$65

## BC ORGANIC 3 COURSE PLATED MENUS

### ORGANIC PLATED MENU ONE

Fraser Valley Organic Greens with Citrus BC Organic Honey Dressing



Feta and Spinach Spanakopita with Cucumber Yogurt on Quinoa



Okanagan Apple Tart with Caramel Topping

\$42

### ORGANIC PLATED MENU TWO

Wild Mushroom Consommé with Dungeness Crab Meat



#### Choice of Entrée:

Seared Wild West Coast Halibut  
with Roasted Organic Root Vegetables  
and Wild Rice Pilaf

OR

Herb Crusted Salt Spring Island Lamb Chops  
with Roasted Pemberton Potatoes  
and Seasonal Vegetables with Minted Demi



Anjou Pear Halves Poached in BC Merlot  
Topped with In-house Made Vanilla Bean Gelato and Crushed Agassiz Hazelnuts

\$42

All Plated Dinners Include Dinner Rolls & Butter and Freshly Brewed Starbucks Coffee and Tazo Teas

*Prices listed are per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## CREATE YOUR OWN DINNER

*Entrée Pricing are for Three Course Dinners and Includes a choice of Soup or Salad and Dessert  
For a Four Course Dinner, Please Select a Soup, Salad, Entrée and Dessert (add \$7 to Entrée Price)*

### SOUPS

Roasted Butternut Squash and Sage Bisque with Fire Roasted Red Pepper Drizzle

Chicken and Vegetable Broth with Pesto

Cream of Wild Mushroom

Northwest Salmon Corn Chowder

Tomato Bisque with Pesto

### SALADS

Spinach Salad with Cranberries, Sliced Almonds, Goat Cheese and Sherry Vinaigrette

Butter Lettuce with Sun-Dried Tomato Vinaigrette and Crumbled Feta

Butter Lettuce with Citrus Segments, Toasted Almonds and Ranch Dressing

Caesar Salad with Parmesan Focaccia Croutons

Crisp Romaine Hearts and Parmesan Curlys with Roasted Garlic Caesar Dressing

Organic Mixed Greens Tossed with Spiced Pecans and House Vinaigrette

Roma Tomato and Spinach with Feta Cheese and Fat Free Balsamic Reduction

### DESSERTS

White Chocolate Mousse

Chocolate Hazelnut Tartlet

Chocolate Cherry Cheesecake

Dulce de Leche Cheesecake

Chocolate Caramel Bombe

Pecan Tartlet

Raspberry Cheesecake

Apple Galette Tartlet

Chocolate Lava Cake

Individual Chocolate and Baileys Mousse Cake

# Hilton Whistler Resort & Spa

## CREATE YOUR OWN DINNER

*Entrée Pricing are for Three Course Dinners and Includes a choice of Soup or Salad and Dessert  
For a Four Course Dinner, Please Select a Soup, Salad, Entrée and Dessert (add \$7 to Entrée Price)*

### ENTRÉES

Grilled Chicken Breast Topped with Prosciutto & Wild Mushroom Cream Sauce  
Garlic Mashed Potatoes and Fresh Market Vegetables

\$39

Fraser Valley Duck Breast with Cinnamon Demi-Glace  
on a Bed of Apple Lentils with Fresh Seasonal Vegetables

\$45

Ginger Salmon  
Cous Cous and Fresh Seasonal Vegetables

\$43

Braised Halibut with Saffron Chardonnay Cream  
Buttermilk Mashed Potatoes and Seasonal Vegetables

\$45

New York Steak with Merlot Demi  
Garlic Mashed Potatoes and Roasted Vegetables

\$50

Porcini Dusted Scallops, Prawns and Wild Mushrooms  
Grilled Polenta and Sautéed Julienne Vegetables

\$48

Angus Beef Tenderloin with Bordelaise Sauce  
Chateau Potatoes and Oven Roasted Vegetables

\$55

### VEGETARIAN ENTRÉES

Roasted and Herbed Chipotle Vegetable Chili in a Sourdough Bread Bowl

\$28

Wild Mushroom Strudel with Fire Roasted Red Pepper Coulis (Vegan)

\$29

Potato Galette with Roasted Vegetables, Asiago and Basil Infused Olive Oil

\$29

Flash Seared Asian Vegetables with Sesame Chow Mein Noodles

\$30

### PALATE CLEANSER

Lime and Mint Granite  
OR Sparkling Wine and Grapefruit Sorbet  
ADD \$3

All Create Your Own Dinners Include Dinner Rolls & Butter  
and Freshly Brewed Starbucks Coffee and Tazo Teas

*Prices listed are per person and subject to 17% Service Charge and 12% HST*

# Hilton Whistler Resort & Spa

## BEVERAGES

### HOST BAR

|                            |        |
|----------------------------|--------|
| House Brand Liquor         | \$5.50 |
| Deluxe Brand Liquor        | 7.00   |
| Domestic Beer              | 5.50   |
| Premium Beer               | 7.00   |
| House Wine (Red and White) | 7.00   |
| Imported Wine              | 7.75   |
| Liqueurs and Cognacs       | 9.50   |

### NON ALCOHOLIC BEVERAGES

|                                   |                  |
|-----------------------------------|------------------|
| Soft Drinks                       | 3.50             |
| Juice                             | 4.00             |
| Still and Sparkling Bottled Water | 4.00             |
| Non-Alcoholic Beer                | 5.00             |
| Red Bull Energy Drink             | 6.00             |
| Non-Alcoholic Fruit Punch         | 75.00 per gallon |

The Host is responsible to pay for all beverages consumed. Prices include ice, glasses, mix and garnishes. Consumption will be charged on a per drink basis. A bartender charge of \$30.00 per hour (for a minimum of four hours) will be applied if total per bar net sales are less than \$500.00 per four hours. Alcoholic beverage prices listed above are subject to 17% Service Charge and 12% Harmonized Sales Tax (HST).

### CASH BAR

|                            |       |
|----------------------------|-------|
| House Brand Liquor         | 6.50  |
| Deluxe Brand Liquor        | 8.00  |
| Domestic Beer              | 6.50  |
| Premium Beer               | 8.00  |
| House Wine (Red and White) | 8.00  |
| Imported Wine              | 9.00  |
| Liqueurs & Cognacs         | 11.00 |

### NON ALCOHOLIC BEVERAGES

|                                   |      |
|-----------------------------------|------|
| Soft Drinks                       | 3.75 |
| Juice                             | 4.25 |
| Still and Sparkling Bottled Water | 4.25 |
| Non-Alcoholic Beer                | 5.50 |
| Red Bull Energy Drink             | 7.00 |

Prices listed include all Applicable Taxes. Prices include ice, glasses, mix and garnishes. All guests are responsible for paying for their own beverages. Cashiers are provided at a cost of \$30.00 per hour (minimum 4 hour shift). A bartender charge of \$30.00 per hour (minimum of 4 hours) will be applied if total per bar net sales are less than \$500.00 per four hours

*Prices are subject to change*

# Hilton Whistler Resort & Spa

## BANQUET WINE LIST

### WINES BY THE GLASS

|                                                 |      |
|-------------------------------------------------|------|
| Inniskillin Black Label Chardonnay (BC)         | \$7  |
| Inniskillin Black Label Cabernet Sauvignon (BC) | 7    |
| Santa Rita Chardonnay Semillon (Chile)          | 7.75 |
| Santa Rita Merlot Shiraz (Chile)                | 7.75 |

### SUPPORT THE CANADIAN OLYMPIC TEAM

Every time you purchase Jackson-Triggs Esprit™ wines, partial proceeds will be proudly donated to support our Canadian Olympic Team.

|                                            |            |           |
|--------------------------------------------|------------|-----------|
| Jackson-Triggs Esprit Sauvignon Blanc (BC) | 7.75/glass | 40/bottle |
| Jackson-Triggs Esprit Cabernet Merlot (BC) | 7.75/glass | 40/bottle |

### WHITE WINES BY THE BOTTLE

|                                                          |    |
|----------------------------------------------------------|----|
| *Concha Y Toro Marques Chardonnay (Chilean)              | 60 |
| Red Rooster Pinot Blanc (VQA BC)                         | 43 |
| Jackson-Triggs Grand Reserve Sauvignon Blanc (VQA BC)    | 53 |
| Inniskillin Discovery Series Chenin Blanc (VQA BC)       | 48 |
| Mission Hill Five Vineyards Pinot Grigio (VQA BC)        | 46 |
| *Mission Hill Legacy Series Perpetua Chardonnay (VQA BC) | 87 |
| *Mission Hill SLC Chardonnay (VQA BC)                    | 75 |
| Peller Estates Private Reserve Chardonnay (VQA BC)       | 48 |
| Sandhill Chardonnay (VQA BC)                             | 50 |
| See Ya Later Pinot Gris (VQA BC)                         | 55 |
| Sumac Ridge Black Sage Pinot Blanc (VQA BC)              | 45 |
| Sumac Ridge Black Sage White Meritage (VQA BC)           | 70 |
| Peller Estate Pinot Gris (VQA BC)                        | 45 |
| Yalumba Y Series Viognier (Australian)                   | 50 |

### RED WINES BY THE BOTTLE

|                                                       |    |
|-------------------------------------------------------|----|
| *Concannon Petite Sirah (California, USA)             | 58 |
| *Concha Y Toro Marques Cabernet Sauvignon (Chilean)   | 65 |
| Inniskillin Single Vineyard Series Zinfandel (VQA BC) | 75 |
| Inniskillin Dark Horse Vineyard Pinot Noir (VQA BC)   | 67 |
| *Inniskillin Discovery Series Malbec (VQA BC)         | 65 |
| Peller Estate Merlot (VQA BC)                         | 40 |
| Mission Hill Reserve Shiraz (VQA BC)                  | 60 |
| Mission Hill Reserve Cabernet Sauvignon (VQA BC)      | 60 |
| *Mission Hill SLC Merlot (VQA BC)                     | 80 |
| *Mission Hill Legacy Series Quatrain (VQA BC)         | 95 |
| *Sandhill Gamay Noir (VQA BC)                         | 52 |
| Sandhill Merlot (VQA BC)                              | 53 |
| *See Ya Later Ping Red Meritage (VQA BC)              | 73 |
| Sumac Ridge Black Sage Cabernet Franc (VQA BC)        | 54 |

\* Denotes specialty wines that must be ordered 1 month in advance of event date.

### SPARKLING WINES BY THE BOTTLE

|                                         |     |
|-----------------------------------------|-----|
| Dom Perignon (France)                   | 350 |
| Segura Viudas Brut Reserva (Spain)      | 45  |
| Sumac Ridge Steller's Jay Brut (VQA BC) | 69  |
| Veuve Clicquot Ponsardin Brut (France)  | 175 |

Prices listed are subject to 17% Service Charge and 12% HST

# Hilton Whistler Resort & Spa

## TERMS & CONDITIONS

### EVENT GUARANTEES

We want to help you make your event a one-of-a-kind affair. One that is enjoyable and memorable because attention to detail was shown throughout. To do so we need your assistance in receiving information in a timely fashion, in particular your menu selection, which our Conference Services Department needs to receive thirty (30) days in advance of your function. We know some of your guests may require special menus because of dietary restrictions, so we would be delighted to assist you in creating customized menus for them.

To ensure the menu selection is prepared for the number of guests attending, we will need an approximate guest count thirty (30) days prior to your function. We realize that your guest count will change over the course of that time, so you will need to contact our Conference Services Department within three working days (or 72 hours) with the guaranteed number attending. For those last-minute attendees, we will prepare and set 3% above the guaranteed number you supply us for all groups above 100 guests and 5% for all groups under 100 guests. However, if the guarantee is not conveyed to us within that 72 hour period, we will charge you the original contracted number, or the actual number of guests served, whichever is greater.

Although prices are always subject to change, we will honour prices for a ninety (90) day period following the confirmation of your planned event. To maintain food and beverage safety and quality, all food & beverage that is served in The Hilton Whistler Resort will be provided by us, with the exception of wedding cakes, of which a service charge will be incurred if you wish us to cut and serve the cake.

We will endeavor to provide the right-sized function room that best suits your event, to do so we reserve the right to provide an alternate function room should the number of guests attending differ from the original number quoted, or the set up of the room changes.

Based on the information you supply for the event, we will staff appropriately, however, there will be a \$100 labour charge applied to any food function with less than 20 guests attending. For re-setting a function room within 48 hours, please see "Meeting Room Re-Set". There will be an assessment of labour charges for events held on Canadian statutory holidays.

To maintain the condition of our property for the next customer, we do not allow nails, staples, tacks or tape to be used on function room walls. There are display rails in most function rooms, and easels, which are available to rent, for presentation of charts and signs.

As for liability and the security of personal belongings and materials, they can be left in the function room if it has been reserved on a 24-hour basis; otherwise they need to be removed following your event that day as we will not be responsible for loss or damage of them. We can arrange on your behalf for security at a charge of \$50 per hour, minimum four hours. We also reserve the right to inspect and regulate all private parties, meetings and receptions held on our property.

### SOCAN FEES

SOCAN (Society of Composers Authors and Music Publishers of Canada) fees will apply for events that require music (live or recorded), as per Tariff #8 of The Canada Gazette, Par I. The fee will vary depending on whether the music is for background or dancing and the total square footage of the event room.

# Hilton Whistler Resort & Spa

## TERMS AND CONDITIONS

### LABOUR RATES

|                                                                                                                         |                 |
|-------------------------------------------------------------------------------------------------------------------------|-----------------|
| Charge for all meal functions with less than 20 guests, requiring Servers                                               | \$100 per event |
| Charge for revisions of contracted room setup after room is set (per staff member)                                      | \$30 per hour   |
| Charge for setup if event space (if available) is required more than one hour before contracted time (per staff member) | \$30 per hour   |
| Chef attended carving stations                                                                                          | \$125 per Chef  |

### PAYMENT

A non-refundable deposit of \$500.00 or 20% of the estimated food and beverage total is required to confirm the Catering function's on a definite basis. The balance of the estimated charge is due ten (10) working days prior to the event. Certified cheque, bank draft, cash or credit card may be used to make the payment. We do accept applications for credit, which can be arranged through our Credit Department. Our Credit Department requires a minimum of ten (10) working days to process a credit application. Any group functions booked for the month of December will require a non-refundable deposit of 50% of the estimated food and beverage revenue ninety (90) days prior to arrival.

### CANCELLATION

All cancellations must be stated in writing. Function's cancelled within forty-five (45) days are subject to a cancellation fee of 50% of the regular room rental rate. Food and beverage function's cancelled within three (3) weeks are subject to a cancellation fee of 50% of the contracted food and beverage revenue. Function's cancelled within 48 hours will be charged 100% of the contracted food and beverage revenue and regular room rental rates.

### SERVICE CHARGE AND TAXES

Service charge and government taxes are applicable as follows:

|                               |                                        |
|-------------------------------|----------------------------------------|
| <i>Food</i>                   | <i>17% Service Charge and 12% HST</i>  |
| <i>Beer / Wine / Alcohol</i>  | <i>17% Service Charge and 12% HST</i>  |
| <i>Service Charge</i>         | <i>12% HST</i>                         |
| <i>Audio Visual Equipment</i> | <i>17 % Service Charge and 12% HST</i> |
| <i>Miscellaneous</i>          | <i>17% Service Charge and 12% HST</i>  |
| <i>Labour Charge</i>          | <i>17% Service Charge and 12% HST</i>  |
| <i>Meeting Room Rental</i>    | <i>12% HST</i>                         |
| <i>Deliveries</i>             | <i>17% Service Charge and 12% HST</i>  |

# Hilton Whistler Resort & Spa

## SHIPPING & RECEIVING

### DELIVERIES TO THE HOTEL

To ensure proper delivery to the hotel, please include the following on labels and shipping waybills:

**The Hilton Whistler Resort & Spa**

c/o Shipping & Receiving  
4050 Whistler Way  
Whistler, BC  
Canada  
V0N 1B4

- **Group Name**
- **On-site Coordinator**
- **Hotel Contact**
- **Function Date(s)**
- **Meeting Room (boxes are to be delivered to)**

We have very limited storage on our property, so we are unable to accept shipments earlier than two (2) days prior to your event, unless other arrangements have been approved by our Banquet Department. A storage charge of \$2.00 per piece per day will be applied to the group account.

Should you require boxes, packages or freight to be delivered to a meeting room, a service charge of \$2.00 per piece will be assessed and billed to the group account. For large shipments there will be a delivery labour charge of \$30.00 per hour for each hotel associate.

Please ensure that you have contracted a Customs brokerage house for any parcels being shipped from outside Canada. We will not assume any Customs brokerage charges. The Hotel cannot waive boxes through Customs. The Hotel will not receive or sign for COD shipments.

### SHIPPING FROM THE HOTEL

Please make arrangements with a shipping company to have your shipment's picked up from the Hotel on the last day of your meeting. If boxes, packages or materials are left behind a storage charge of \$2.00 per piece per day will be applied to the group account. It is your responsibility to move materials to the shipping / receiving area and arrange pickup. If we are requested to do this, a handling charge of \$2.00 per piece or \$30.00 per hour per Banquet associate for large shipments, will be assessed and billed to the group account. We will not be responsible for shipments left behind for courier or shipping companies to pick up. This information needs to be shared with your guests so they are aware of these additional charges.

Any shipment going through Customs must have the same information on the label as normal.