



BC PLACE CATERING MENU 2022

BREAKFAST PACKAGES

THE CONTINENTAL

Minimum 10 people, \$24 per person

Freshly brewed coffee & selection of teas

Juice station orange, apple, pink grapefruit

Sliced seasonal fruit (VG, NF, GF, DF)
Assorted melons, grapes, seasonal berries

Yogurt (V)
Individual, assorted flavours

Breakfast pastries (V)
Assorted muffins, croissants & mini scones
Served with butter & preserves

HEARTY BREAKFAST

Minimum 10 people, \$38 per person

Freshly brewed coffee & selection of teas

Juice station orange, apple

Breakfast pastries (V)
Assorted muffins, croissants & mini scones
Served with butter & preserves

Sliced seasonal fruit (VG, NF, GF, DF)
Assorted melons, grapes, seasonal berries

Hash browns (V)
Crispy fried diced potatoes

Traditional French toast (V)
Maple syrup, berry compote

Bacon
Applewood smoked

Breakfast sausage
Country style

Cage Free Eggs (V)
Scrambled, cheddar cheese & chives

BREAKFAST ON THE RUN

Minimum 10 people, \$32 per person

Freshly brewed coffee & selection of teas

Muffin & croissant (V)
Served with butter & preserves

Fruit salad (VG, NF, GF, DF)
Melons & grapes

Breakfast sandwich
Sausage patty, cage free scrambled eggs, aged cheddar, apple wood smoked bacon, English muffin, heirloom tomato jam

BUILD YOUR OWN BREAKFAST

FRUIT & DAIRY

Minimum 10 people

Seasonal fruit salad seasonal melons & grapes	\$6
Sliced seasonal fruit seasonal melons, grapes & berries	\$8
Melon Kabobs melon & strawberries	\$10
Yogurt Parfait fruit compote & granola	\$8
Individual Yogurts	\$4
Assorted whole fruit Apples, oranges & bananas	\$3
Smoothies banana & strawberry	\$8

BAKED GOODS

Minimum 10 people

Assorted breakfast pastries Served with butter & preserves	\$5
Croissants - Chocolate or plain	\$5
Muffins Blueberry (GF \$7), double chocolate chunk & raspberry yogurt coconut	\$5
Danish Fresh fruit, blueberry & apple custard	\$5
Banana bread	\$3
Assorted bagels Strawberry cream cheese	\$5
Cereals Individual, assorted flavours	\$4
Hot Oatmeal Served with brown sugar & raisins	\$8
Buttermilk pancakes Berry compote, whipped cream & maple syrup	\$11
Belgian waffles Berry compote, whipped cream & maple syrup	\$11
French Toast Berry compote, whipped cream & maple syrup	\$11
Assorted breads Served with butter & preserves	\$4.5

ARTISAN BOARDS

Minimum 10 people

Sliced Cheeses Swiss, smoked cheddar, Havarti	\$15
Smoked meats & cheeses Honey ham, turkey & roast beef, cheddar & swiss cheese	\$17
Local Artisanal cured meats prosciutto & hand-crafted salamis	\$15
Local smoked fish BC cold smoked Sockeye salmon, smoked Albacore tuna	\$19

EGG STATION

*Chef attended action station
eggs can be cooked in butter, olive or canola oil*

Eggs to order	\$21
Omlette Station Ham, mushroom, baby shrimp, peppers, tomato, green onion, cheddar cheese	\$25

BUILD YOUR OWN BREAKFAST

PROTEINS

Minimum 10 people

Bacon Applewood smoked	\$7
Breakfast sausage Traditional pork, banger style, or pork & beef	\$7
Turkey sausage	\$8
Breakfast ham Thick cut	\$7
Farmer sausage Country style	\$7
Beef pastrami	\$7
Side bacon Hickory smoked	\$7

POTATOES

Minimum 10 people

Hash browns Crispy fried diced potatoes	\$5
Hash brown patties	\$5
Hash browns Hand cut, crispy fried	\$6
Oven roasted potatoes Fresh herbs & garlic	\$5
Vegetarian breakfast hash Fingerling potatoes, mixed beans, tomato	\$8
Pulled short rib hash Fingerling potatoes, sweet onion, corn, peppers	\$14
Chicken hash Fingerling potatoes, sweet onion, corn, peppers & BBQ sauce	\$12

ADDITIONAL ITEMS

Minimum 10 people

Open faced wild BC smoked Sockeye salmon sandwich shaved red onion, cream cheese, 1/2 bagel	\$9
Breakfast sandwich Sausage patty, cage free scrambled eggs, aged cheddar, apple wood smoked bacon & heirloom tomato jam	\$13

EGGS

Cage free / Minimum 10 people

Scrambled eggs with chive garnish	\$7
Traditional eggs Benedict Canadian back bacon, English muffin, poached egg, sauce hollandaise	\$12
West coast eggs Benedict Smoked BC sockeye salmon, English muffin, poached egg, sauce hollandaise	\$16
Prime rib & eggs Slow roasted prime rib, toast, smoked cheddar, poached egg, sauce béarnaise, tomato jam	\$18
Hard boiled egg	\$2.75

SNACKS

SNACKS

Available in full or half portions
Serves

	Full 15ppl	Half 8ppl
Popcorn (VG, GF, NF) freshly popped	34	18
Gourmet kettle corn (V, GF, NF) truffle & parmesan cheese	38	21
House-fried kettle chips (V, NF, DF) roasted garlic dip	45	24
Taro chips (VG, NF, GF, DF) 5 spice with garlic, pickled ginger & sriracha dip	45	24
Mixed nuts (V, GF) smoked almonds, spiced cashews, honey roasted peanuts	39	21
Snack mix peanuts (V) hot Cajun sticks, toasted almonds		4.5

SNACKS

Available in full or half portions
Serves

	Full 15ppl	Half 8ppl
Assorted house baked cookies (V)	68	38
Double chocolate chip brownies (V)	68	38
Assorted Macarons (V)	88	48
Haagen-Dazs ice cream bars (V)	118	64

LUNCH

SOUP & DELI SANDWICHES

Minimum 10 people, \$42 per person

SOUPS

Please choose one (1) from the following:

Tomato soup (VG, NF, GF, DF)

fresh ginger, coconut milk, roasted garlic

Spiced carrot soup (VG, NF, GF, DF)

thyme, garlic, hint of chili

Beef barley soup (NF, DF)

mixed vegetable, pearl barley, roasted garlic

Country vegetable soup (VG, NF, GF, DF)

mixed vegetables, fire-roasted tomato, mixed legumes

Creamed corn soup (VG, NF, GF, DF)

roasted garlic, sweet onion

Mushroom soup (VG, NF, GF)

roasted garlic, heavy cream, fresh thyme

Chef's Market Inspiration

let the chef create a soup specifically for your event

FROM THE GARDEN

Please choose two from the following:

Garden Greens (VG, NF, GF, DF)

Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Greek Quinoa (V, GF, NF)

heirloom tomato, cucumber, olives, feta cheese, sundried tomato - oregano dressing

Watermelon & Feta (V, GF, NF)

cracked black pepper, fresh mint

Farmers style potato salad (V, GF, NF)

roasted vegetables, feta cheese, baby kale, sundried tomato - mustard dressing

DELI SANDWICHES

Please choose three (3) from the following

Smoked ham & smoked cheddar

Roast chicken salad, arugula

Roast beef & smoked cheddar

Tuna salad with celery & mayo

Quinoa grilled vegetable wrap

DESSERT

Assorted cookies (V)

BUFFETS

Minimum 10 people, \$85 per person

SOUPS

Please choose one (1) from the following:

Tomato soup (VG, NF, GF, DF)

fresh ginger, coconut milk, roasted garlic

Spiced carrot soup (VG, NF, GF, DF)

thyme, garlic, hint of chili

Beef barley soup (NF, DF)

mixed vegetable, pearl barley, roasted garlic

Country vegetable soup (VG, NF, GF, DF)

mixed vegetables, fire-roasted tomato, mixed legumes

Creamed corn soup (VG, NF, GF, DF)

roasted garlic, sweet onion

Mushroom soup (VG, NF, GF)

roasted garlic, heavy cream, fresh thyme

Chef's Market Inspiration

let the chef create a soup specifically for your event

FROM THE GARDEN

Please choose two (2) from the following:

Garden Greens (VG, NF, GF, DF)

Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Greek Quinoa (V, GF, NF)

heirloom tomato, cucumber, olives, feta cheese, sundried tomato - oregano dressing

Greek Salad (V, GF, NF)

tomato, cucumber, peppers, olives, feta cheese, oregano

Watermelon & Feta (V, GF, NF)

cracked black pepper, fresh mint

Farmers style potato salad (V, GF, NF)

roasted vegetables, feta cheese, baby kale, sundried tomato - mustard dressing

Vegetable Crudité (V, NF, GF, DF)

garden fresh vegetables, garlic ranch dip

SIDES

Please choose two (2) from the following:

Carrots (VG, NF, GF, DF)

with fresh thyme, garlic & honey

Cauliflower (VG, NF, GF, DF)

with garlic & herbs

Broccolini (VG, NF, GF, DF)

with olive oil & garlic

Seasonal Vegetables (VG, NF, GF, DF)

with garlic & herbs

BUFFETS

(continued)

Minimum 10 people, \$85 per person

STARCHES

Please choose one (1) of the following:

Jasmine Rice (VG, NF, GF, DF)
simply steamed with ginger & star anise

Rice Pilaf (VG, NF, GF, DF)
roasted garlic, mixed vegetables, herbs

Mashed Potatoes (V, NF, GF)
whole butter, heavy cream & roasted garlic

Yellow-fleshed potatoes (VG, NF, GF, DF)
garlic & fresh herbs

Pull-apart Cheese Bread (V, NF, GF)
potato baguette, trio of cheese, fresh herbs

Mac & Cheese (V)
cheese curds, toasted panko

MAINS

Please choose two (2) from the following:

BC Wild Sockeye salmon (GF, NF)
ginger-soy glaze

Roasted Ling Cod (NF, GF, DF)
wilted greens, roasted tomato ragout

Chicken legs (NF, GF, DF)
lemon, garlic & herbs

Pork Loin (NF, GF, DF)
fresh herbs & garlic, roasted garlic jus

Char Siu (NF, GF, DF)
five spice, soy, honey

Roast Beef (NF, GF, DF)
dijon mustard, red wine demi

DESSERTS

Please choose one (1) of the following:

Assorted house baked cookies (V)

Double chocolate brownies (V)

Fresh fruit (VG, NF, GF, DF)
sliced melon, grapes and strawberries

Squares (V)

BOWLS

Minimum 10 people, \$60 per person

STARTERS

Garden Greens (VG, NF, GF, DF)
baby greens, sliced radish, carrot ribbons,
grape tomatoes, roasted garlic & herb
vinaigrette

Greek Quinoa (V, GF, NF)
heirloom tomato, cucumber, olives, feta
cheese, sundried tomato oregano dressing

Country vegetable soup (VG, NF, GF, DF)
mixed vegetables, fire-roasted tomato,
mixed legumes



GRAINS

Please choose two (2) of the following:

- Brown rice** (VG, NF, GF, DF)
- Jasmine rice** (VG, NF, GF, DF)
- Seasoned quinoa** (VG, NF, GF, DF)
- Barley** (VG, NF, GF, DF)
- Farrow** (VG, NF, GF, DF)
- Couscous** (VG, NF, GF, DF)

SAUCES

- House made BBQ sauce** (V, NF, DF)
- Spiced hoisin sauce** (V, NF, DF)
- Sriracha** (V, NF, GF, DF)

DESSERTS

- Assorted house baked cookies** (V)
- Fresh fruit** (VG, NF, GF, DF)
sliced melon, grapes and strawberries

PROTEINS

Please choose three (3) of the following:

- Korean Chicken** (NF, DF)
- Southwestern chicken** (GF, NF, DF)
- Pulled short rib** (GF, NF, DF)
- Pulled pork** (NF, DF)
- Tofu** (V, GF, NF, DF)
edamame, lima beans, corn, butternut squash,
mushrooms, sweet onion
- Black beans with salsa fresca** (V, GF, NF, DF)

CONDIMENTS

- Shredded carrots**
- Shredded lettuce**
- Cashews**
- Sesame Seeds**
- Edamame**
- Diced cucumber**
- Radish**
- Picked red onion**
- Avocado**

THEME BUFFET

BOMBAY

\$82.00 per person

Garden Greens

Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette

Chick Pea Salad

cucumber, mint, coriander yogurt dressing

Naan Bread

Butter Chicken

boneless chicken thigh, fenugreek, garam masala, crushed tomato, cream

Lamb Curry

tender lamb shoulder, onion, tomato, garam masala, coconut milk

Chana Masala (Vegetarian)

chick pea, red lentil, onion, tomato, house marsala, coconut milk

Vegetable Samosa

Cucumber raita, mango chutney

Vegetable Pakora

potatoes, onion, spices, served with cilantro dip

Basmati Rice

simply steamed
chopped green onion & cilantro
chili flakes

Dessert

Fresh fruit

sliced melon, grapes and strawberries

ITALY

\$95.00 per person

Garden Greens

Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette

Caesar Salad

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Caprese salad

Buffalo mozzarella, heirloom tomatoes, fresh basil, truffle balsamic dressing

Focaccia bread

freshly baked

Vegetarian Lasagna

mixed vegetables.

Penne Bolognese

served with parmesan cheese

Chicken Parmigiano

lightly breaded, marinara sauce, mozzarella cheese

Chicken alla sotto

charbroiled, white wine, lemon butter, garlic and mushrooms

Roasted Pork loin Marsala

slow roasted with garlic, onions, green and red peppers, in a Marsala wine sauce

rosemary roasted potatoes

roasted with olive oil, rosemary and herbs

Green beans

prosciutto, shallots & garlic

Tiramisu

House Baked Cookies

ASIA

\$88.00 per person

Garden Greens

Baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic & herb vinaigrette

Asian Noodle Salad

rice noodle, mixed vegetables, chicken, soy

Dim Sum

shrimp parcels (hargow), pork dumpling (sui mai), sticky rice

Spring Rolls

Vegetable and Prawn spring rolls

Bacon Fried Rice

Sushi rice, bacon, peas

Jasmine Rice

simply steamed

Korean Chicken

tender roasted chicken thigh, gochujang glaze

Spicy Chicken Wings

5-spice & sambal

Tofu Hot Pot

soft tofu, seasonal vegetable, mushroom, gochujang sauce

Vegetable Stir-fry

Seasonal vegetable with aromatics

Sliced Fruit

melons, grapes and seasonal berries

Asian Almond Cookies

FROM THE STANDS

BURGER STAND

Minimum 10 people, \$35 per person

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

BC Place Burger Stand (NF, DF)

All beef patties, applewood smoked bacon, aged cheddar cheese, Lettuce, tomato, sliced red onion, pickles, ketchup, mustard

French Fries (V, GF, NF, DF)

BC Place seasoning mix

Assorted house baked cookies (V)

HOT DOG STAND

Minimum 10 people, \$24 per person

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Hot Dog Stand (NF, DF)

Harvest all-beef wieners , soft bite bun, condiments

French Fries (V, GF, NF, DF)

BC Place seasoning mix

Assorted house baked cookies (V)

POUTINE

Minimum 10 people, \$34 per person

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Poutine Stand (NF)

Cheese curds, mozzarella cheese, smoked red wine gravy, green onions

Pulled short rib poutine

Traditional poutine

Vegetarian poutine (V)

Assorted house baked cookies (V)

MAC & CHEESE

Minimum 10 people, \$32 per person

Caesar Salad (NF, V)

Romaine hearts & kale, parmesan, focaccia croutons, creamy garlic dressing

Mac & Cheese Stand (NF)

Elbow pasta, truffle oil, roasted garlic three cheese sauce

Classic mac & cheese (V)

Pulled short rib mac & cheese

Assorted house baked cookies (V)

BUILD YOUR OWN

MINIMUM 30 PEOPLE

SALAD BAR / \$15.00

ASSORTED GREENS

romaine, spring mix, spinach, cucumber, heirloom cherry tomato, shaved red onion, crumbled feta cheese, parmesan, olives, croutons, dried cranberries, roasted almonds, pumpkin seeds

ASSORTED DRESSINGS

ranch, garlic dressing, sundried tomato and oregano, balsamic vinegar and olive oil

SANDWICH BAR / \$28.00

ASSORTED BREADS

french, whole grain, whole wheat, buns, bagels, assorted wraps

PROTEIN

Smoked ham, oven roasted turkey breast, roast beef, tuna salad, cage free egg salad, roasted vegetables, quinoa, aged and smoked cheddar, swiss cheese

CONDIMENTS

butter, margarine, mayonnaise, dijon mustard, pesto aioli

TOPPINGS

leaf lettuce, shredded lettuce, shaved red onion, pickles, cucumber, sliced tomato

HOT SANDWICH BAR / \$35.00

ASSORTED BREADS

buns, potato baguette

CONDIMENTS

butter, mayonnaise, dijon mustard, pesto aioli

PROTEIN

slow roasted prime rib with caramelized onion, pulled pork with house made barbecue sauce, roasted vegetables

TOPPINGS

leaf lettuce, shredded lettuce, shaved red onion, pickles, cucumber, sliced tomato

SUNDAE BAR / \$15.00

ICE CREAM

french vanilla, strawberry

SAUCES

caramel sauce, chocolate syrup

TOPPINGS

dark and white chocolate pearls, Callebaut white, Foley's dark chocolate shavings, sprinkles, chocolate chip cookie crumble, mini marshmallows, gummy bears, coconut flakes, caramel coated peanuts, macerated strawberries, whipped cream



DINNER

MINIMUM 30 PEOPLE

PACKAGES

#1: 1 Soup, 1 Salad, 1 Main, 1 Pasta, 1 Side, 1 Starch, 2 Desserts
\$78.00 per person

#2: 1 Soup, 3 Salads, 3 Mains, 1 Pasta, 3 Sides, 2 Starches, 2 Desserts
\$138.00 per person

All buffets come with:

ASSORTED DINNER ROLLS
freshly baked

SOUPS

please choose from the following:

TOMATO GINGER SOUP

fresh ginger, coconut milk, roasted garlic

SPICED CARROT SOUP

thyme, garlic, hint of chili

WEST COAST CHOWDER

mussels, salmon, potato, lemon

FIRE ROASTED TOMATO SOUP

basil, extra virgin olive oil

TOMATO GAZPACHO (COLD)

cucumber, jalapeno, mint

WILD MUSHROOM SOUP

roasted garlic, heavy cream, fresh thyme

CHEF'S MARKET INSPIRATION

if you can't decide, let the chef create a soup specifically for your event.

SALADS

please choose from the following:

GARDEN GREENS

baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic and herb vinaigrette

CAESAR SALAD

romaine hearts, kale, parmesan, focaccia croutons, creamy garlic dressing

CAPRESE SALAD

buffalo mozzarella, heirloom tomatoes, fresh basil, truffle balsamic dressing

GREEK SALAD

tomato, cucumber, olives, feta cheese, oregano dressing

WATERMELON & FETA

watermelon, feta cheese, cracked black pepper, fresh mint

FARMERS STYLE POTATO SALAD

yellow flesh potatoes, roasted vegetables, feta cheese, baby kale, sundried tomato mustard dressing

ROASTED BEETROOT SALAD

golden beet, fennel, goat cheese, candied walnut, champagne vinaigrette



DINNER

MAINS please choose from the following:

POULTRY

CHICKEN BREAST SUPREME

skin on, oven roasted, fire roasted tomatoes, aritchokes, olives

CHICKEN BREAST

boneless, skinless, oven roasted, fresh thyme and sundried tomato pesto cream reduction

DUCK CONFIT

braised cabbage, cherry jus

CHICKEN CHORIZO ROAST

bone in chicken, spiced chorizo, olives

SEAFOOD

WILD BC SOCKEYE SALMON

heirloom carrots

SABLEFISH

beluga lentil, pickled radish, miso glaze

ARCTIC CHAR

olive caper relish, pickled mushroom

LING COD

roasted tomato vinaigrette

BEEF

BEEF BOURGUIGNON

sweet onion, smoked bacon, red wine, garlic

SLOW ROASTED BEEF

smoked, caramelized onion, Campari tomato

SMOKED BEEF BRISKET

Kansas BBQ sauce

BRAISED SHORT RIB

red wine demi

PORK

PORK CHOPS

sweet onion, roasted garlic jus

PORK LOIN

mustard, garlic and fresh herbs

PORCHETTA

loin and belly, marinated in fresh herbs and garlic

MEATLESS

MEATLESS MEATLOAF

roasted garlic, mushroom gravy

SMOKED TOFU

hoisin glaze, baby bok choy

PASTA

PESTO GNOCCHI

sundried tomato, wild mushrooms in chardonnay cream sauce

SHORT RIB MACARONI AND CHEESE

braised and pulled, roasted garlic, truffle cheese sauce

TRADITIONAL MACARONI AND CHEESE

roasted garlic, truffle cheese sauce

CHEESE TORTELLINI

roasted mushrooms, chardonnay cream

PENNE BOLOGNESE

house made sauce, garlic and onions

RICOTTA & SPINACH CANNELLONI

bechamel, grana padano

STARCHES

JASMINE RICE

simply steamed, ginger, star anise

RICE PILAF

roasted garlic, mixed vegetables, herbs

MASHED POTATOES

whole butter, heavy cream, roasted garlic

FINGERLING POTATOES

sea salt, herbs, garlic

CREAMY CORN POLENTA

parmesan

SIDES

CARROTS

fresh thyme, garlic, honey

FRENCH BEANS

shallots, garlic

ROASTED ROOT VEGETABLE

Spices, garlic oil

BROCCOLINI

Olive oil & garlic

DESSERTS

HOUSE BAKED COOKIES

Assorted

BROWNIES

double chocolate

FRESH FRUIT

sliced melon, grapes, strawberries

RASPBERRY PISTACHIO TART

Pistachio cream, gold flakes

CHOCOLATE CREMEUX

Dark chocolate, short bread crumble

TIRAMISU MOUSSE

Mascarpone mousse, lady fingers, sweet chocolate biscotti

DARK CHOCOLATE TART

Hazelnut brittle, raspberry compote

PANNA COTTA

Vanilla bean, wild berry compote

ACTION STATIONS

CHEF ATTENDED CARVING STATIONS / MINIMUM 40 PEOPLE

CARVERY

STRIPLOIN

Canadian beef, fresh herbs and garlic, creamed horseradish, dijon mustard, 80 assorted dinner rolls

40 GUESTS - \$680

PRIME RIB

Canadian beef, red wine demi glace, creamed horseradish, dijon mustard, 80 assorted dinner rolls

40 GUESTS - \$780

LAMB ROAST

boneless, gremolata, dijon mustard, mint rosemary jus, 80 assorted dinner rolls

40 GUESTS - \$580

TURKEY

whole turkey, sage, garlic, house made cranberry compote, 80 assorted dinner rolls

40 GUESTS - \$515

PASTA BAR

\$29 Per Person / Gluten Free +\$3

Served with assorted dinner rolls

PASTA

please choose two (2) from the following cheese tortellini

gnocchi macaroni fettucini

penne cavatappi

TOPPINGS

diced onions sliced mushrooms diced peppers

diced tomato roasted garlic

chopped fresh garlic pesto

chopped Italian parsley

PROTEIN

baby shrimp

diced wild BC sockeye salmon roasted chicken breast

diced prime rib diced ham

SAUCES

roasted garlic cream sauce house made marinara

olive oil whole butter

SEAFOOD SAUTE STATION

\$40 Per Person

Served with assorted dinner rolls

OCEANWISE SEAFOOD

prawns peeled and deveined

tail on clams in the shell

mussels in the shell

ADDITIONS

whole butter tomato concasse white wine

roasted garlic fresh garlic ginger

AROMATICS

sliced shallots sliced white onion fennel confit

SAUCES

fire roasted tomatoes, roasted garlic cream sauce, coconut cream, Thai red curry paste

PLATED DINNER

MULTIPLE COURSE MENU

Please pick the course menu you would like.
A vegetarian option is available for your main course.
Please let your catering coordinator know how many vegetarian meals you require.

SOUP OR SALAD, MAIN AND DESSERT | \$88.00 PER PERSON

SOUP OR SALAD, APPETIZER, MAIN AND DESSERT | \$108.00 PER PERSON

For groups of 50 people or less, menu selection deadlines will be five (5) business days prior to the event. All numbers will need to be confirmed at this time.

For groups of more than 50 people, menu selection deadlines will be at least seven (7) business days prior to the event, dependent on the overall size of your group. All numbers will need to be confirmed at this time.
Additional fees may apply for groups larger than 50. Please consult our Catering Manager.

SOUP

please choose one (1) from the following:

TRUFFLED CELERIAC VELOUTE

apple, pine nuts

FIRE ROASTED TOMATO

basil, extra virgin olive oil

TOMATO GAZPACHO (COLD)

cucumber, jalapeno, mint

WILD MUSHROOM

pickled shimeji, thyme

GINGER CARROT

coconut cream

SALAD

please choose one (1) from the following:

CAPRESE SALAD

heirloom tomato, buffalo mozzarella, arugula and hot house greens, balsamic dressing

CAESAR SALAD

romaine hearts, parmesan crisp, garlic croutons, capers, creamy garlic dressing

MIXED GREENS

mixed farmer greens, shaved radish, carrot curls, olive sundried tomato dressing

BABY SPINACH AND KALE SALAD

garlic champagne dressing, roasted beets, cracked pepper

FINGERLING POTATO AND ARUGULA

steamed fingerling potatoes, garlic, sesame seeds, arugula, shaved red onion, cucumber, pickled celery, dijon sesame dressing

APPETIZER

please choose one (1) from the following:

QUALICUM BAY SCALLOP

Lightly seared, roasted tomato sauce

CRAB CAKE

Curry remoulade, citrus salad

LOCAL ALBACORE TUNA CARPACCIO

Radish, cucumber, yuzu tobiko, mustard soy aioli

TOMATO CARPACCIO

Basil, pickled radish, balsamic aioli

BEET CARPACCIO

goat cheese, pickled shallots, micro greens, champagne drizzle

PLATED DINNER

MULTIPLE COURSE MENU

Please pick the course menu you would like.
A vegetarian option is available for your main course.
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SOUP OR SALAD, MAIN AND DESSERT | \$88.00 PER PERSON

SOUP OR SALAD, APPETIZER, MAIN AND DESSERT | \$108.00 PER PERSON

For groups of 50 people or less, menu selection deadlines will be five (5) business days prior to the event. All numbers will need to be confirmed at this time.

For groups of more than 50 people, menu selection deadlines will be at least seven (7) business days prior to the event, dependent on the overall size of your group. All numbers will need to be confirmed at this time.

Additional fees may apply for groups larger than 50. Please consult our Catering Manager.

MAINS

All mains are served with Vegetable Bouquet
please choose one (1) from the following:

BONELESS SHORT RIB

braised yukon gold potatoes, wild mushroom, red wine herb jus

BONE-IN PORK CHOP

Salt baked beetroot, apple, smoked apple & thyme jus

FRASER VALLEY CHICKEN

bone-in chicken breast, lemon, herbs, creamy rice pilaf with mixed vegetables and garlic, lemon pesto

AAA NEW YORK STEAK

wild mushroom, brandy and green peppercorn sauce, garlic roasted fingerling potatoes

SABLE FISH

Daikon, gai-lan, pickled mushroom, miso glaze

DUCK BREAST

potato gratin, braised red cabbage, madeira sauce

MAIN - VEGETARIAN

please choose one (1) from the following:

WILD MUSHROOM GNOCCHI

roasted garlic, heirloom tomato

VEGETABLE RAGOUT

farro, caramelized onion

DESSERTS

please choose one (1) from the following:

APPLE TART TATIN

Puff pastry, granny smith apple, vanilla ice cream

PANNA COTTA

vanilla bean, wild berry compote, white chocolate

CHEESECAKE

strawberry compote, toasted almonds

MILLE-FEUILLE

flaky pastry, lemon cream

RASPBERRY PISTACHIO TART

Pistachio cream, gold flakes

CHOCOLATE CREMEUX

Dark chocolate, short bread crumble

TIRAMISU MOUSSE

Mascarpone mousse, lady fingers, sweet chocolate biscotti

DARK CHOCOLATE TART

Hazelnut brittle, raspberry compote

STADIUM

MINIMUM 25 PEOPLE

BURGER STAND

\$35.00

CAESAR SALAD

romaine hearts, kale, parmesan, focaccia croutons, creamy garlic dressing

BC PLACE BURGER STAND

all beef patties, applewood smoked bacon, aged cheddar cheese, lettuce tomato, sliced red onion, pickles, house made burger sauce, ketchup, mustard

FRENCH FRIES

BC Place's own seasoning mix

HOUSE BAKED COOKIES

assorted

HOT DOGS

\$24.00

CAESAR SALAD

romaine hearts, kale, parmesan, focaccia croutons, creamy garlic dressing

HOT DOG STAND

Harvest Meats all beef wieners, soft bite bun, condiments

FRENCH FRIES

BC Place's own seasoning mix

HOUSE BAKED COOKIES

assorted

FRIED CHICKEN

\$29.00

GARDEN GREENS

baby greens, sliced radish, carrot ribbons, grape tomatoes, roasted garlic and herb vinaigrette

COUNTRY FRIED CHICKEN

house recipe, bone-in chicken, marinated for 24 hours and crispy fried

FRENCH FRIES

BC Place's own seasoning mix

BROWNIES

double chocolate

POUTINE

\$34.00

CAESAR SALAD

romaine hearts, kale, parmesan, focaccia croutons, creamy garlic dressing

POUTINE

cheese curds, mozzarella cheese, smoked red wine gravy, green onions

CHOOSE FROM:

Pulled Short Rib Traditional Vegetarian

HOUSE BAKED COOKIES

assorted

MACARONI AND CHEESE

\$32.00

CAESAR SALAD

romaine hearts, kale, parmesan, focaccia croutons, creamy garlic dressing

MAC AND CHEESE STAND

truffle oil, roasted garlic three cheese sauce

CHOOSE FROM:

Classic
Pulled Short Rib

HOUSE BAKED COOKIES

assorted

OTHER

Servings for 15

CHICKEN FINGERS AND FRIES

crispy fried chicken tenders, seasoned fries, house made honey mustard

\$168.00

CRISPY FRIED CHICKEN WINGS

BC Place's own seasoning blend, blue cheese dip and celery garnish, served with traditional spicy wing sauce

\$168.00

DRY RIBS

sea salt, crack black pepper, garlic

\$168.00

RECEPTION

HOT CANAPES

HOT

Price per dozen / Minimum 5 dozen

MINI SPANAKOPITA	\$50.00
spinach, feta, garlic	
SHORT RIB TARTLET	\$52.00
braised pulled short rib, caramelized onion, smoked cheddar	
MEATLESS MEATBALLS	\$50.00
smoked tomato jam	
POTATO CROQUETTES	\$48.00
bocconcini cheese, pesto, sauce marinara	
CRAB CROQUETTE	\$58.00
curry remoulade	
BUFFALO CAULIFLOWER	\$45.00
tempura crumbled blue cheese, garlic aioli	
PRAWN TACOS	\$52.00
salsa en polvo shrimp, pineapple salsa, cilantro lime aioli	
PLANT-BASED TACOS	\$52.00
pico de gallo	
BC WILD SOCKEYE SALMON TACOS	\$52.00
pico de gallo, citrus aioli	

CHICKEN AND WAFFLES	\$52.00
sriracha prosciutto, smoked cheddar, togarashi mayo	
MINI KOREAN RICE BOWLS	\$48.00
cabbage slaw	
MINI POUTINE	\$48.00
cheese curds, red wine gravy	
RACK OF LAMB CHOPS	\$54.00
mint demi glace, fig compote	
HALIBUT PONZU	\$54.00
soy sauce, house made tartar sauce	
BC SOCKEYE SALMON	\$54.00
ponzu soy sauce, house made tartar sauce	
CRISPY FRIED OYSTERS	\$54.00
togarashi mayo, tobiko	
GOAT CHEESE TARTLETS	\$48.00
sundried tomato and pesto	
CHURROS CON CHOCOLATE	\$40.00
churros with chocolate dipping sauce	

SHORT RIB SLIDER	\$54.00
caramelized onion, truffle mayo	
BEEF SLIDERS	\$54.00
caramelized onions with roasted garlic, brie cheese, truffle dijon aioli	
CHICKEN SLIDERS	\$54.00
crispy fried boneless chicken, smoked cheddar, sundried tomato pesto	
HAR GOW (SHRIMP PARCELS)	\$48.00
steamed, spiced soy dipping sauce	
SIU MAI (PORK DUMPLINGS)	\$48.00
steamed, spiced soy dipping sauce	
CHICKEN YAKITORI	\$55.00
tender chicken bites with ginger and garlic, sesame soy sauce	
CHICKEN KARAAGE	\$52.00
sriracha, roasted garlic mayo	
VEGETABLE SPRING ROLLS	\$45.00
sweet chili plum dipping sauce	
PRAWN SPRINGROLLS	\$55.00
tiger prawns with garlic and sesame oil, Worcestershire	
KING CRAB TEMPURA	\$95.00
sambal aioli	

RECEPTION

COLD CANAPES

COLD

Price per dozen / Minimum 5 dozen

TOGARASHI CRUSTED ALBACORE TUNA	\$54.00	WATERMELON AND FETA	\$45.00	MACARONS	\$60.00
pickled ginger and shallot salsa		with mint		Assorted	
MARINATED BC SPOT PRAWN	\$54.00	CAPRESE SKEWERS	\$48.00	FRUIT TARTS	\$60.00
pineapple salsa		bocconcini cheese, heirloom tomato, fresh basil		hand made	
WILD BC SOCKEYE SALMON TARTARE	\$54.00	CRUDITE	\$48.00	CAKE POPS	\$60.00
ginger, ponzu		individual servings, garden fresh vegetables, ranch dip		chocolate and coconut	
ALBACORE TUNA TARTARE	\$54.00	DUCK BREAST	\$52.00	PETIT FOURS	\$60.00
ginger, ponzu		fig compote		assorted	
BC SOCKEYE SALMON DUO	\$54.00	FRUIT SKEWERS	\$48.00	LEMON MERINGUE TARTS	\$68.00
candied and smoked		ginger yogurt		Lemon curds, candied lemon	
TUNA SLIDER	\$54.00	CANTALOUPE	\$48.00	PISTACHIO RASPBERRY TART	\$75.00
pickled red onion, ginger aioli		spiced, sriracha prosciutto		Pistachio cream, white chocolate	
WILD BC SOCKEYE SALMON	\$54.00	CHARRED EGGPLANT CAVIAR	\$48.00	BRIE & PUFF PASTRY	\$55.00
pumpernickel, caper cream cheese, shaved red onion		crostini, smoked sea salt		Caramelized brie	
SEARED SCALLOPS	\$54.00	PORK TENDERLOIN	\$52.00	DARK CHOCOLATE CREMEUX	\$68.00
edamame puree, pickled shallots		with compressed apple		Cocoa, pepper meringue	
SUSHI PIZZA – TUNA	\$54.00	SMOKED CHICKEN	\$52.00	HOT CHOCOLATE	\$40.00
mini rice cake, chopped albacore tuna, tobiko		pickled watermelon radish		Spanish hot chocolate & churrios	
SUSHI PIZZA – SALMON	\$54.00	GOLD BEETS AND GOAT CHEESE	\$52.00	MUSCAT AND CAVIAR	\$155.00
mini rice cake, chopped BC wild salmon, tobiko		Candied walnut, whipped goat cheese		Muscat grapes, northern divine caviar	
COMPRESSED WATERMELON & PRAWN	\$54.00				
marinated BC spot prawn					

KIDS MENU

For kids 12 and under:
Minimum 10 people, \$26 per person

STARTERS

Vegetable Crudité (V, NF, GF, DF)
garden fresh vegetables, garlic ranch dip

Caesar Salad (NF, V)
Romaine hearts, parmesan, focaccia croutons,
creamy garlic dressing

MAINS

Please choose one (1) of the following:

Hot Dogs & fries
All beef wieners, relish, ketchup, mustard, diced
onions, French fries

Chicken Strips & fries
plum sauce, house-made honey mustard sauce

Hamburgers & fries
lettuce, tomato, cheddar cheese, house-made
burger sauce

Chicken burger & fries
lettuce, tomato, swiss cheese, garlic aioli

Macaroni & cheese (NF, V)
truffle cheese sauce

Poutine
cheese curds, gravy

DESSERTS

Please choose two (2) of the following:

Assorted house baked cookies (V)

Double chocolate brownies (V)

House made Rice Krispie squares (V)

Chips (V, GF)
Assorted bags

Popcorn (V,GF)
Freshly popped

Fresh fruit (VG, NF, GF, DF)
sliced melon, grapes and strawberries



BEVERAGES

BEVERAGE PACKAGES

BEER AND WINE PACKAGE 305

Select four (4) of the following 355ml six-packs:

Budweiser Stella Artois
 Bud Light Okanagan Apple Cider
 Kokanee Mike's Hard Lemonade

Select two (2) of the following 750ml bottles:

Cedar Creek Chardonnay
 Mission Hill Cabernet Merlot
 Matua Sauvignon Blanc
 Prospect Winery Pinot Noir
 Mission Hill Estate Series Rose

Two (2) six-packs of Aquafina Water

CAESAR PACKAGE – 120

Stolichnaya Vodka 750ml
 Mott's Caesar Mix
 Tabasco
 Worcestershire
 Celery salt
 Assorted garnishes

MARGARITA PACKAGE - 135

El Jimador Silver 750ml
 Lime margarita mix
 Kosher salt
 Lime garnish

BEER & COOLERS



DOMESTIC 355ml CANS – 8.5

Budweiser, Bud Light, Kokanee, Bud Zero

PREMIUM 355ml CANS – 9

Stella Artois, Corona

CRAFT 473ml CANS - 11

Stanley Park Trailhopper IPA, Steamworks Pilsner,
 Red Truck Lager

COOLERS & CIDER 355ml CANS - 9

Mike's Hard Lemonade, Okanagan Apple Cider,
 Nutrl Grapefruit Vodka Soda

SPIRITS



1 oz HOUSE POUR – 9

Other Options for bar include:

(contact catering manager for pricing)

VODKA

Stolichnaya
 Stoli Elit

GIN

Tanqueray
 Odd Society Wallflower Gin

SPIRITS

Sold in 750ml bottles unless otherwise noted

RUM

Bayou White
 Bayou Spiced
 Bayou Reserve

BLENDED SCOTCH

Johnnie Walker Red Label
 Johnnie Walker Black Label

SINGLE MALT SCOTHS

Laphroaig 10 Year
 Macallan 12 Year
 Highland Park 18 Year

CANADIAN WHISKY

Crown Royal
 Odd Society Prospector Whisky

AMERICAN WHISKEY

Jack Daniel's

IRISH WHISKY

Jameson

TEQUILA

El Jimador Silver
 Herradura Reposado

LIQUERS

Odd Society Crème de Cassis 375ml
 Bailey's Original Irish Cream
 Kahlua

RED WINES

Sold in 750ml bottles unless otherwise noted

BC REDS

Cabernet Franc, Black Sage - 79
 Cabernet Franc, Mission Hill Terroir Collection - 105
 Cabernet Sauvignon, Mission Hill Reserve- 65
 Cabernet Sauvignon, Quails' Gate - 58
 Cabernet Merlot, Mission Hill - 60
 Certitude, One Faith - 80
 Hypothesis, Culmina - 120
 Merlot, Cedar Creek - 62
 Merlot, CheckMate - 125
 Pinot Noir, Cedar Creek - 69
 Pinot Noir, Prospect - 48
 Red Blend, 49 North - 40
 Syrah, Burrowing Owl - 70
 Syrah, Nk'Mip QwAM QwMT - 95

IMPORT REDS

Chianti, Santa Cristina, Italy – 60
 Il Bruciato, Antinori Estates, Italy - 100
 Malbec, Graffigna Centenario, Argentina - 45
 Pinot Noir, Meiomi, U.S.A. - 75
 Shiraz, 19 Crimes, Australia - 55
 Zinfandel, Rodney Strong Knotty Vines, U.S.A. - 80

LARGE FORMAT

Sold in 1.5L bottles
 Toscana, Villa Antinori, Italy - 125

WHITE WINES

Sold in 750ml bottles unless otherwise noted

BC WHITES

Chardonnay, Burrowing Owl - 65
 Chardonnay, Cedar Creek - 58
 Dry Riesling, Quails' Gate - 45
 Pinot Blanc, Evolve - 48
 Dreamcatcher, Nk'Mip - 52
 Pinot Grigio, Prospect - 45
 Pinot Gris, Burrowing Owl - 62
 Pinot Gris, Laughing Stock - 52
 Rose, Mission Hill - 45
 Sauvignon Blanc, Mission Hill - 48
 Viognier, Mission Hill Reserve - 60
 Viognier, Laughing Stock - 75
 White Blend, 49 North - 40

IMPORT WHITES

Chardonnay, Louis Latour, France - 52
 Conundrum White, U.S.A. - 72
 Pinot Grigio, Santa Cristina, Italy - 52
 Rose, Meiomi, U.S.A. - 75
 Sauvignon Blanc, Matua Hawke's Bay, NZ – 55

SPARKLING

Trocken, Henkell, Germany - 58
 Brut, Blue Mountain - 85
 La Cuvee Brut, Laurent-Perrier, France - 150
 Cuvee Rose, Laurent-Perrier, France - 250
 Brut, Dom Perignon, France – 425

NON-ALCOHOLIC

Sold in six-packs by type unless otherwise noted.
 Mixed six-packs are not available



CANNED PEPSI PRODUCTS – 4

Pepsi, Diet Pepsi, 7Up, Dr. Pepper, Mug Root Beer, Mountain Dew, Ginger Ale, Club Soda, Tonic Bubby Water (grapefruit or lime)

BOTTLED DOLE JUICES- 4.75

Orange, Apple

BOTTLED WATER- 5

Aquafina, Montellier

BOTTLED ICED TEA- 4.75

Pure Leaf Lemon

COFFEE & TEA

3 Gallon urn – 120
 1.5 Gallon Urn – 70

Nespresso Espresso – 5
per person

Teavana Tea - 30
10 bags



ORDERING INFORMATION

FINE PRINT

MENU SELECTION

Our inventive menu is designed with maximum flexibility in mind. Our Executive Chef and team of culinary experts will work with you to come up with a menu of delectable dishes to suit your individual needs. We guarantee menu availability when selections are finalized a minimum of four (4) weeks prior to your event.

MENU PLANNING

By providing us with your menu selection and estimated number of guests no later than 14 days (30 days if 500 attendees or greater) prior to your event, you'll be helping us efficiently fulfill your order and exceed your expectations. Should this deadline not be adhered to, Centerplate will not be able to guarantee menu contents and other arrangements. No menu substitutions can be accepted within seventy-two (72) hours of the function.

We will accommodate special dietary requests pertaining to allergies or cultural restrictions given advance notification at the time of your guarantee. Should the total request for alternative meals (including vegetarian) exceed 5%, a surcharge of \$20.00 per meal in addition to the menu price may apply. We respectfully decline request based on dietary preference only. We will make every effort to accommodate onsite requests for alternative meals however a surcharge of \$20.00 will apply for each of these requests.

Centerplate reserves the right to substitute one or more items in the menu by other items of the same or superior quality when the requested items are not available on the market or when their quality is inferior to the standards of the client and/or Centerplate.

Our Catering Sales Manager is available to assist you with your order from Monday to Friday, between 9 AM and 5 PM. Please call 604-661-7239 or email stada@bcpavco.com

FOOD AND BEVERAGE SERVICES

At Centerplate, we are committed to providing you with an outstanding dining experience. In order to ensure the highest of standards you've come to expect from us, all food and beverage services must be provided exclusively by Centerplate. BC Place is a fully licensed establishment. Food and beverage products may not be brought in from outside, nor can those refreshments not consumed be removed from the premises.

GUARANTEE NUMBERS AND CANCELLATIONS

Final attendance guarantee must be given a minimum of three (3) business days prior to the event (5 days if greater than 500 attendees). Actual attendance will be billed if it is higher than original guarantee number, provided that the additional meals have been served.

If the guaranteed number is increased after the above deadline, a menu surcharge may apply on the additional attendance, assuming that we are able to accommodate the request. This is calculated at 15% of the original menu price.

If the guaranteed number is decreased after the above deadline, a penalty of 25% of the original food and beverage charges will apply. If the guaranteed number decreases by 50% within 48 hours of an event, a penalty of 65% of the original food and beverage charges will apply.

All cancellations must be made in writing to the attention of the Catering Manager. Events may be subject to a cancellation fee of up to 100% of the contracted food and beverage price.



ORDERING INFORMATION

FINE PRINT

SOCAN

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) charges a license fee for each event held during which music is played, be it live or recorded. These fees are charged based on room capacity and guaranteed number of guests. These fees are added to your bill and submitted on your behalf directly to SOCAN.

Your Catering Manager can provide you with detailed pricing information pertaining to SOCAN fees.

DEPOSIT REQUIREMENTS

We look forward to hosting your event at BC Place.

To secure catering for your event, a non-refundable deposit of 10% is required. This deposit is due upon signing of the catering contract.

Your Catering Sales Manager will be working with you to tabulate your deposit requirement. Any additional charges incurred during your function will be due upon completion of the event.

ADMINISTRATIVE FEE AND GRATUITIES

An administrative fee of 18% is added to your total catering bill. 20% of the total amount of this fee is a House/Administrative Charge which is used to defray the cost of set up, break down, service and other house expenses. 80% of the total amount of this fee is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to give an additional gratuity directly to your servers.

LABOUR CHARGES

We make every effort to make sure you and your guests are well taken care of at BC Place. In order to offer you optimal service, a labour charge of \$100 applies to all meal functions serving less than 20 guests. For any event taking place on a Canadian Statutory Holiday, a menu surcharge of \$3.00 per person will apply.

Cash and host bars are subject to a bartender charge of \$40 per hour (minimum 4 hours) if bar sales are less than \$750 per bar in a four (4) hour time period. Cashiers for cash bars follow the same pricing structure.

ENVIRONMENTAL COMMITMENT

In keeping with our commitment to good global citizenship, we use fresh, local ingredients and avoid preserved foods or additives when preparing meals for you. We also avoid the use of disposable utensils and dishes.

SPECIAL REQUESTS

Executive Chef William Tse and his team would be pleased to accommodate any dietary requirements, food sensitivities, or allergies your guests may have. We ask that you inform us at least a week prior to the advance order deadline so that we can fully meet your needs.