



PAN PACIFIC
WHISTLER

savour

Catering Menu

Let our team help you choose the best Pan Pacific hotel for your event.

PAN PACIFIC WHISTLER MOUNTAINSIDE

A Whistler landmark for over 20 years, Pan Pacific Whistler Mountainside's ski-in/ski-out accommodation will take your breath away with its stunning views and unbeatable location. Enjoy a lodge-style ambience and well-appointed suites that are perfect for coming home to after your meetings or mountain adventures.



PAN PACIFIC WHISTLER VILLAGE CENTRE

Luxuriate in an exquisite private residence-style retreat that is the full-service, award-winning Pan Pacific Whistler Village Centre. Spacious all-suite accommodation, complimentary breakfast buffet, a salt-water lap pool and two hot tubs with mountain views await.





PAN PACIFIC
WHISTLER

Coffee breaks

THE HEART SMART [Choose 1]

\$12 /person

Comes with coffee and tea selections.

CRUDITÉS PLATTER

An assortment of crudités vegetables with house made ranch dressing

FRUIT PLATTER

A selection of seasonally available fresh fruits

THE MUCH NEEDED [Choose 1]

\$12 /person

Comes with coffee and tea selections.

COOKIE PLATTER

A selection of freshly baked cookies

MUFFIN PLATTER

A selection of freshly baked muffins

THE MEAT LOVERS

\$15 /person

Comes with coffee and tea selections.

CHARCUTERIE PLATTER

A selection of cured meats, pate, olives and gherkins served with bread and crackers

WHEN NOT IN FRANCE

\$15 /person

Comes with coffee and tea selections.

LOCAL CHEESE PLATTER

A seasonal variety of pre-cut and whole cheeses from the region served with chutneys, preserves, bread and crackers to compliment your selection

PLEASE NOTE: ANY MEALS WITH A SPECIAL PREPARATION DUE TO DIETARY RESTRICTIONS WILL HAVE A CAD\$30 CHARGE PER PERSON. THE FOOD AND BEVERAGE MINIMUM IS CAD\$200 PER DAY, NOT INCLUDING TAX AND SERVICE FEE. IF THIS IS NOT REACHED A CHARGE OF CAD\$30 PER DAY WILL APPLY.



Small bites & platters

SMALL BITES

Minimum order 2 dozen per type.

\$40 /dozen

Sundried tomato, roast garlic and goat cheese on baguette

Seared spicy garlic prawn skewer

Smoked salmon tulips in a filo cup with capers and dill

Beef tartar with parmesan on a crostini

Bocconcini skewer with tomato and fresh basil

Bacon wrapped date

Marinated tuna poke on individual spoons

LOCAL CHEESE PLATTER

Minimum 10 guests.

\$9 /person

A seasonal variety of pre-cut and whole cheeses from the region served with chutneys, preserves, bread and crackers to compliment your selection

CHARCUTERIE PLATTER

Minimum 10 guests.

\$10 /person

A selection of cured meats, pate, olives and gherkins served with bread and crackers

CRUDITÉS PLATTER

Minimum 10 guests.

\$5.50 /person

An assortment of crudités vegetables with house made ranch dressing

HUMMUS PLATTER

Minimum 10 guests.

\$4.50 /person

House made hummus with pita bread

ANTIPASTO & MARINATED VEGETABLES PLATTER

Minimum 20 guests.

\$8 /person

Comes with fresh and toasted baguette.

Grilled chorizo sausage, mediterranean deli meats, sauteed artichokes, grilled zucchini and bell peppers, marinated bocconcini cheese, cherry tomatoes, marinated mushroom, olives and gherkins

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SWEET CANAPÉS

Minimum order 2 dozen per type.

\$40 /dozen

Chocolate cup tiramisu with espresso

Mascarpone and lady fingers

Assorted chocolate truffles

Lemon meringue tart

Chocolate s'more graham cracker cups

FRESH FRUIT PLATTER

Minimum 10 guests.

\$6.50 /person

A selection of seasonally available fresh fruits

DESSERT PLATTER

Minimum 10 guests.

\$7.50 /person

A selection of freshly baked dessert squares

STRUDEL PLATTER

Minimum 10 guests.

\$7.50 /person

A selection of freshly baked strudels

COOKIE PLATTER

Minimum 10 guests.

\$5.50 /person

A selection of freshly baked cookies

MUFFIN PLATTER

Minimum 10 guests.

\$5.50 /person

A selection of freshly baked muffins

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Breakfast

WHISTLER CONTINENTAL

Minimum 12 guests.

\$25 /person

Banana bread | Croissants | Freshly baked muffins | Multigrain breads |
Local preserves and butter | Natural yoghurt | Granola and milk |
Fresh fruit | Selection of juices | Coffee and selection of teas

ALPINE BREAKFAST

Minimum 12 guests.

\$35 /person

Scrambled eggs | English banger sausages | Maple smoked bacon |
Country style hash browns | Freshly baked muffins | Multigrain breads |
Local preserves and butter | Natural yoghurt | Granola and milk |
Fresh fruit | Selection of juices | Coffee and selection of teas

ENHANCE YOUR BREAKFAST BY ADDING ANY OF THESE

Minimum 12 guests.

Pancakes | Waffles | French toast | Scrambled eggs | Bacon
Roasted tomatoes | Baked beans

\$5 /person

Frittata | Eggs benedict | Onion goat cheese tart | Breakfast sandwich

\$10 /person

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Lunch

MOUNTAINSIDE MAKE YOUR OWN SANDWICH PLATTER

Minimum 12 guests.

\$28 /person

Comes with local chutneys, aioli, mustards, fresh breads and rolls, freshly baked sweet treats and seasonal fruit.

PLATTERS [Choose 2]

Fine cheese | Deli meats | Lettuce | Vegetables

SIDE DISH [Choose 1]

Mixed greens salad | Caesar salad | Greek Salad | Crunchy coleslaw

SEA TO SKY VALLEY LUNCH

Minimum 12 guests.

\$28.50 /person

Comes with freshly baked sweet treats and seasonal fruit.

SANDWICH [Choose 2]

Seared and baked chicken breast | Slow roasted beef and brie |
Turkey breast and smoked gouda | Baked ham and swiss | Vegetarian wrap

SIDE DISH [Choose 1]

Mixed greens salad | Caesar salad | Greek Salad | Crunchy coleslaw

HUNTER GATHER SMOKED MEAT INSPIRED BBQ

Minimum 12 guests.

\$35 /person

Includes soft brioche buns, horseradish mayo or BBQ sauce

MAIN [Choose 1]

6oz house-smoked beef brisket | 6oz pulled pork with BBQ sauce |
10oz smoked baby back pork in house made BBQ sauce [add \$7 /person]

SERVED WITH

Mixed greens salad | Crunchy coleslaw | Freshly baked cookies

TASTE OF CURRY

Minimum 12 guests.

\$35 /person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Butter chicken | Vegetarian curry

Groups of 20+ get both

SERVED WITH

Mixed greens salad | Pita bread | Basmati rice pilaf

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MEXICAN FIESTA

Minimum 12 guests.

\$35 /person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Chicken | Grilled rockfish

Groups of 20+ get both

SERVED WITH

Mexican bean rice | Black bean and roasted corn salad | Salsa verde |
Chiffonade lettuce | Sour cream | Flour tortilla

HEARTY CHILI

Minimum 12 guests.

\$35 /person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Beef chili | Vegan chili

Groups of 20+ get both

SERVED WITH

Mixed greens salad | Sour cream and grated cheese | Baguette and butter

BOXED LUNCHES

Minimum 6 lunches.

6-9 guests \$28 /person

Includes our daily salad, freshly baked sweet treat,
seasonal whole fruit and bottle of water

10+ guests \$23 /person

SANDWICH [Choose 2]

Seared and baked chicken breast | Slow roasted beef and brie |

Turkey breast and smoked gouda | Baked ham and swiss | Vegetarian wrap

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All day

ALL DAY MEALS AVAILABLE FOR GROUP SIZES OF 6 TO 11

For groups from 6 to 7 guests.

\$80 /person

For groups from 8 to 11 guests.

\$65 /person

WHISTLER CONTINENTAL

Banana bread | Croissants | Freshly baked muffins | Multigrain breads |
Local preserves and butter | Natural yoghurt | Granola and milk |
Fresh fruit | Selection of juices

CRUDITÉS PLATTER

An assortment of crudités vegetables served with house made ranch dressing

SEA TO SKY VALLEY LUNCH

Comes with freshly baked sweet treats and seasonal fruit.

SANDWICH [Choose 3]

Seared and baked chicken breast | Slow roasted beef and brie | Turkey breast and smoked gouda |
Baked ham and swiss | Vegetarian wrap

SIDE DISH [Choose 1]

Mixed greens salad | Fresh herb couscous | Greek salad

For 2 sides, add \$4 /person

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Dinner

CHEF'S SEASONAL FEAST

Minimum 15 guests.

\$65.50/person

ENTREES [Choose 2]

Sundried tomato crusted steelhead salmon over kale tossed in house made vinaigrette 🌱

Grilled red snapper with pico de gallo 🌱

'Heritage farms' chicken breast served over roasted garlic and tomato chutney 🌱

Vegetarian feijoada finished with grilled mushrooms and okra served with tomato salsa and rice 🌱🌱

Seared striploin steak over wild mushroom demi glaze 🌱

Smoked baby back pork in house made BBQ sauce [add \$7/person]

SIDE DISH [Choose 5]

Artisan bread basket 🌱

Multi-colour potatoes tossed in extra virgin olive oil and herbs 🌱🌱

Basmati rice pilaf 🌱

Tomato bocconcini salad 🌱

Cumin roasted yam, squash and lentil salad with goat cheese 🌱

Marinated bean and pickled vegetable salad 🌱🌱

Greek salad 🌱🌱

Fresh herb and couscous salad 🌱

Bistro salad with mixed greens and white balsamic vinaigrette 🌱🌱

Roasted cauliflower, wild rice and farro salad with baby kale, grape tomato and house made orange vinaigrette

DESSERT [Choose 1]

Cake platter

Dessert squares

HUNTER GATHER SMOKED MEAT INSPIRED BBQ

Minimum 12 guests.

\$40/person

Includes soft brioche buns, horseradish mayo or BBQ sauce.

MAIN [Choose 1]

6oz house-smoked beef brisket | 6oz pulled pork with BBQ sauce |

10oz smoked baby back pork In house made BBQ sauce [add \$7/person]

SERVED WITH

Mixed greens salad | Crunchy coleslaw | Freshly baked cookie

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MEXICAN FIESTA

Minimum 12 guests.

\$40/person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Chicken | Grilled rockfish

Groups of 20+ get both

SERVED WITH

Mexican bean rice | Black bean and roasted corn salad | Salsa verde |
Chiffonade lettuce | Sour cream | Flour tortilla

TASTE OF CURRY

Minimum 12 guests.

\$40/person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Butter chicken | Vegetarian curry

Groups of 20+ get both

SERVED WITH

Fresh herb and couscous salad | Pita bread | Basmati rice pilaf

HEARTY CHILI

Minimum 12 guests.

\$40/person

Includes freshly baked sweet treats and seasonal fruit.

MAIN [Choose 1]

Beef chili | Vegan chili

Groups of 20+ get both

SERVED WITH

Mixed greens salad | Sour cream and grated cheese | Baguette and butter

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From the bar

LIQUOR

Spirits [1oz] \$7

Captain Morgans White | Captain Morgan Spiced | Jim Beam |
Smirnoff | Gordon's Gin | Baileys | Cuervo Gold | Canadian Club

Premium Spirits [1oz] \$9

Crown Royal | Bacardi Gold | Makers Mark | Grey Goose |
Tanqueray Ten | Patron Silver

DOMESTIC BEER [355ml] \$7

Steamworks Pilsner | Steamworks Flagship IPA | Coors Light |
Alexander Keiths IPA

INTERNATIONAL BEER [355ml] \$8

Stella

CIDERS \$7

Lonetree Dry Apple

ADDITIONAL BEVERAGES

Sparkling mineral water [San Pellegrino] \$4.50

Assorted soft drinks [can] \$4

Assorted fruit juices [bottle] \$4

Coffee and selection of teas [10 cups] \$50

Coffee and selection of teas [20 cups] \$70

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Wine list

WHITE

	Glass [6oz]	Bottle
Jackson Triggs Reserve Select Chardonnay, BC	\$9	\$35
Red Rooster Pinot Gris, BC	\$10	\$40
See Ya Later Ranch Riesling, BC	–	\$45
Kim Crawford Sauvignon Blanc, NZ	–	\$60

RED

Jackson Triggs Reserve Select Merlot, BC	\$9	\$35
Red Rooster Cabernet Merlot, BC	\$10	\$40
Pascual Toso Malbec, Argentina	\$10	\$40
Inniskillin Pinot Noir, BC	–	\$45
Robert Mondavi Private Selection Cabernet Sauvignon, CA	–	\$55

CHAMPAGNE & SPARKLING WINE

Sumac Ridge, Steller's Jay Sparkling Wine, BC	–	\$60
Veuve Clicquot, Ponsardin Brut Champagne, France	–	\$120

Wine by the bottle that is not listed above is available for order for host bar only.
Please ask your Catering Manager for more details.

We reserve the right to substitute any unavailable product for a similar one of the same value. Should liquor consumption be below \$300 [not including service and tax charges] within a 3 hour period, a bartender charge of \$100 will apply.

Prices are subject to 5% GST, 10% Liquor PST and 18% service charge.
Menus and pricing are subject to change without notice.

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PAN PACIFIC
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meeting

Venues



PAN PACIFIC
WHISTLER VILLAGE CENTRE

Meetings at Pan Pacific Whistler Village Centre

MEETING ROOM	SQUARE FEET	CLASS-ROOM	THEATRE	ROUNDS OF EIGHT	BUFFET	U-SHAPE	HOLLOW SQUARE	RECEPTION
The Gallery	920	24	50	40	–	24	24	–
Pacific Lounge	750	–	40	–	–	–	–	35

Looking for a fresh air venue? Ask about our Garden Terrace.



THE GALLERY



PAN PACIFIC
WHISTLER MOUNTAINSIDE

Meetings at Pan Pacific Whistler Mountainside

MEETING ROOM	SQUARE FEET	CLASS-ROOM	THEATRE	ROUNDS OF EIGHT	BOARD ROOM	U-SHAPE	HOLLOW SQUARE	RECEPTION
Pacific Suite	650	–	–	–	14	–	–	50
Singing Pass	650	–	40	–	22	–	–	–



PACIFIC SUITE



SINGING PASS

Audio visual packages

BOARDROOM DATA PROJECTION SYSTEM

First Day	\$200
Additional Days	\$100
Includes:	
LCD projector 80in. Projection Screen Cables to connect to laptop	

TV & DVD PACKAGE

First Day	\$90
Additional Days	\$60
Includes:	
Premium Quality DVD Player 35in. or 52in. Monitor	

THEATRE PACKAGE

First Day	\$250
Additional Days	\$175
Includes:	
LCD projector 80in. Projection Screen DVD Player	

Audio visual equipment

SCREENS

80in. Projection Screen	\$40 /day
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VIDEO EQUIPMENT & ACCESSORIES

Premium quality DVD player	\$30 /day
65in. television	\$60 /day
LCD projector	\$200 /day
Teleconference [setup and rental fee]	\$150 /day

LECTURE & CONFERENCE ACCESSORIES

Flip chart with regular paper and markers	\$20 /day
Flip chart with markers [no paper]	\$10 /day
'Post it' flip chart paper	\$75 /day
Easel	\$10 /day



Policies & Procedures

ALL FUNCTION AGREEMENTS ARE SUBJECT TO THE POLICIES OF PAN PACIFIC WHISTLER

To maintain food and beverage safety and quality, all food and beverage served in the Hotel is to be provided by the Pan Pacific Whistler, with the exception of wedding cakes, for which a labour charge of \$25 will be applicable if you wish us to cut and serve the cake.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1AM [12AM on Sundays and holidays].

In accordance with Whistler noise bylaws, events on the Garden Terrace must end by 10PM or be moved indoors.

Food and beverage prices are guaranteed for six [6] months from the date menus are distributed. Prices can be fixed up to one [1] year prior to your event with prior arrangements. Please anticipate a minimum 5% increase in menu pricing for the period of 183 to 365 days in advance of your planned date. All prices and fees are quoted in Canadian dollars.

MENU & WINE SELECTIONS

One set menu is requested for all guests. Final selections must be arranged 2 weeks prior to your event.

Any food events requested after 9:30PM and prior to 6:30AM are subject to additional labour charges.

Menu pricing and room rental subject to change.

EVENT GUARANTEES

The Hotel requires an approximate guest count 14 days prior to your event. It is the sole responsibility of the client to advise the final guarantee to the Hotel, 72 hours prior to the event. The Hotel will prepare and set 5% above the guaranteed number. In the event no guarantee is received by the Hotel, the original contracted number will be charged, or actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternative banquet room best suited to the group's size, should the number of guests attending the banquet differ greatly from the original expected number.

SERVICE CHARGES & TAXES

All food and beverage service is subject to a 18% service charge. Current government sales tax is 5% and is applicable to all charges including service charge.

PAYMENT

A non-refundable deposit is required to confirm the event on a definite basis. The balance of the estimated charges is due 30 days prior to the event. Payment may be made by a certified bank draft or cheque, cash or credit card.

LABOUR RATES

Chef carving/cooking or serving at a food station [per 2 hours].	\$200/chef
Additional labour charges on Canadian Statutory Holiday.	\$10/guest/meal

CANCELLATION

Events cancelled within 30 days are subject to a cancellation fee of full meeting room rental and fifty percent [50%] of the contracted food and beverage revenue. Outside of 30 days prior to the event, the deposit is refundable only when the hotel is able to resell the same room for the same original dates. Events cancelled within two weeks will be charged 100% of the estimated revenue.

ALL CANCELLATIONS MUST BE SUBMITTED IN WRITING.