



VANCOUVER ISLAND
CONFERENCE CENTRE

Island inspired. Environmentally responsible.

Banquet Menu

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages

Information





Banquet Menu

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“A delicious, healthy breakfast is sure to get your meeting off to a great start.”

PLATED BREAKFAST SELECTIONS

Minimum of 10 Guests
Includes a selection of chilled juices, regular & decaffeinated coffee, and assorted teas
Buffet style service available for an additional per person charge

Classic Canadian

Scrambled eggs, Yukon Gold & yam pan-fried potatoes, bacon, country ham, maple pork sausage & seasonal fresh fruit

Classic Eggs Benedict

Two eggs, poached, on an English muffin, Canadian back bacon* & citrus hollandaise, Yukon Gold & yam pan-fried potatoes
Fire-grilled asparagus**
West Coast smoked salmon**

**Substitutions for Canadian back bacon are available for an additional charge per person*

***Additional charges apply*

Healthy Start Spa Breakfast

European high-fibre crackers, low-fat cottage cheese, sliced wild smoked salmon, melon, pineapple, fresh berries, low-fat fruit yogurt & fresh-baked low-fat blueberry muffins

Fit For You Fruit Smoothies

Banana-blueberry, orange-ginger & strawberry-pineapple
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*Maximum 25 Guests*

## BREAKFAST BUFFET STYLE SELECTIONS

### The Wake-Up Call

Assortment of freshly baked muffins, Danish pastries & croissants  
Selection of chilled apple, cranberry, grapefruit & orange juice  
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

### The Healthy Choice

Freshly baked carrot & bran muffins  
Assortment of fresh seasonal fruit & berries  
House-made granola & dried fruits, assorted cold cereals  
Selection of chilled apple, cranberry, grapefruit & orange juices  
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

### The Bastion

*Minimum of 30 Guests*  
Denver Style Scramble (scrambled eggs, ham, peppers, onion and cheddar)  
Yukon Gold potatoes  
Assorted breakfast pastries and croissants  
Seasonal fresh fruit and berries  
Selection of chilled apple, cranberry, grapefruit & orange juices  
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

### The Executive Buffet

*Minimum of 25 Guests*  
Assortment of freshly baked muffins, Danish pastries & croissants  
Scrambled eggs, bacon, maple pork sausage, Yukon Gold & yam fried potatoes  
Selection of chilled apple, cranberry, grapefruit & orange juices  
Assortment of mini fruit yogurts, seasonal fresh fruit & berries  
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

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## The Gourmet Brunch Buffet

Assortment of freshly baked muffins, Danish pastries & croissants

Assorted cold cereals & house-made granola

Poached eggs Benedict on an English muffin, fire-grilled asparagus, roasted red pepper hollandaise

French toast, Grand Marnier maple syrup

Country smoked ham steak, maple pork sausage, home-fried potatoes

Lemon pepper crusted baked wild BC salmon, mango lime vinaigrette

Oven baked 3-cheese penne pasta, sun-dried tomato pesto sauce

Oven roasted herb-crusted breast of chicken, wild mushroom sauce

Selection of chilled apple, cranberry, grapefruit & orange juices

Assortment of fruit yogurts, seasonal fresh fruit and berries & assorted pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

## ADDITIONAL ITEMS TO ENHANCE YOUR BREAKFAST

Market fresh whole fruit

Individual cold cereals & milk

Selection of fresh fruit & berries

Maple pork sausages (3)

Strips of Canadian bacon (3)

Scrambled eggs (2)

Pineapple & melon skewers with minted yogurt (2)

West Coast smoked salmon, capers & red onion confit

Coffee and tea service

### Bakery

Jumbo butter croissants

French vanilla yogurt & granola parfait

Freshly baked muffins

Assorted cookies

Apple Danish, cherry Danish, pecan & walnut Danish, cinnamon swirl Danish

White chocolate, raspberry or cheddar cheese scone

Cinnamon, raisin, multi-grain or plain bagels & cream cheese

Assorted miniature French Pastries

Assorted biscotti

Assorted house-made granola bars

Banana bread loaf

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**“Take a break from working hard and enjoy a selection that will keep everyone energized.”**

## BREAK ALTERNATIVES

### The Traditional Coffee Break

Assortment of freshly baked gourmet cookies

Assortment of chilled juices

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

### Heart Smart

Selection of house-made granola bars

Assortment of freshly sliced seasonal fruit

Assortment of chilled juices

### Afternoon Tea

A selection of traditional & herbal teas

Freshly baked whole wheat raspberry, blueberry or cheddar cheese scones served with Devonshire cream, butter & premium fruit preserves

### Summer Break

A selection of fresh season fruit & berries

Individual Haagen-Daz bars

Ice-cold lemonade & iced tea

### Fit For You

House-made granola bar & assorted low-fat mini yogurts

Whole fresh fruit

Assortment of chilled juices

### Chocoholic Break

*Minimum 20 Guests*

Chocolate fondue with fruit skewers, assorted biscotti, house-made Nanaimo bars, chocolate-dipped strawberries

Hot chocolate & fresh brewed coffee, decaffeinated coffee, & assorted teas

## SIGNATURE AFTERNOON SUGGESTIONS

Marinated Kalamata olive tapenade & toasted focaccia bread

Roasted red pepper & feta cheese dip, toasted focaccia bread

Smoked salmon

### Snack Food Items

Premium selection of individual packets of Kettle potato chips

Premium bar nuts (*serves 10*)

Pretzels (*serves 5*)



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**“Our lunches provide a great opportunity to share a midday break and discuss ideas informally.”**

## WORKING LUNCHES

Selections to enhance your working lunch

### Chef's Daily Soup Creation

House-made & served steaming hot

### Salads

#### Yukon Gold Potato Salad

Peppered bacon & Dijon dressing

#### Mediterranean

Tomatoes, cucumbers, peppers, onions, olives & feta cheese

#### Thai Noodle

Soya, ginger, & sesame oil vinaigrette

#### Traditional Caesar Salad

Lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

#### Marinated Mushroom Salad

Balsamic vinegar, olive oil, sweet peppers & scallions

#### Medley of Seasonal Greens

Creamy dressing or house vinaigrette

## Mains

(Includes freshly brewed regular & decaffeinated coffee, tea & your choice of two lunch enhancements)

Additional enhancements are available for an extra per person, per selection charge.

### Sandwiches or Wraps

*(Select three)*

**Black Forest Ham** – honey mustard

**Roast Beef** – horseradish & Dijon mayonnaise

**Deep Ocean Baby Shrimp** – lemon chive mayonnaise

**Curried Chicken Salad** – mango chutney

**Smoked Turkey** – provolone cheese & cranberry mayonnaise

**Thai Chicken** – Thai spiced chicken, peppers, pea shoots & pineapple aioli

**Vegetarian** – peppers, cucumbers, lettuce, cheese & tomatoes

**Chicken Caesar** – balsamic marinated

**Tuna** – sun-dried tomato mayonnaise

## Build Your Own Deli Lunch

**Selection of Sliced Meats** – roast beef, ham & turkey

**Sandwich Fillings** – baby shrimp & egg salad, tomato, lettuce, onions, sliced cheeses, cucumbers & assorted condiments

Assorted wraps, breads, & bun varieties

## Hot Buffet Lunch Entrées

Includes fresh baked rolls with creamy butter, seasonal vegetables, potatoes or rice.

Includes freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas.

### Pan-seared Cornmeal Crusted 5 oz. Wild BC Salmon Fillet

– grilled lemon & caper butter

### Sesame-coated Baked 5 oz. Wild BC Salmon Fillet

– Asian vinaigrette

### Yakatori Glazed 6 oz. Chicken Breast

– pineapple & red pepper salsa

### Slow-roasted 6 oz. Breast of Chicken

– wild mushroom rosemary port jus

**Grilled 6 oz. New York Steak** – with wild mushroom & green peppercorn sauce

**Lemon Pepper-dusted 5 oz. Roast Pork Tenderloin** – apricot chutney, Calvados & grainy mustard sauce

**Oven Roasted 5 oz. Halibut** – with pesto & goat cheese tapenade & sun-dried tomato cream

**Spinach & Ricotta Cannelloni** – with tomato pesto or Asiago fresh herb cream sauce

*Entrees include your choice of two salads*

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**Finished with Chef's Choice Assorted Pastries and Dessert Buffet**

OR

**Desserts Selection**

*Select one*

**Bourbon Vanilla Bean Cheesecake** – morello cherry coulis

**Italian Tiramisu** – espresso cream

**Dark Chocolate Mousse** – fresh cream and seasonal berries

**Caramel Pecan Tart** – crème anglais

**Berry Crumble** – fruit coulis

**Island Berry Shortcake** – with whipped mascarpone & vanilla cream

**Mini Dessert Trio** – VICC Signature Truffle, Frangelico profiterole, white chocolate dipped strawberries

**The Signature Deli Luncheon Buffet**

*Minimum 20 Guests*

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Your Choice of Three Salads

Yukon Gold Potato Salad – peppered bacon & Dijon dressing

Mediterranean – tomatoes, cucumbers, peppers, onions, olives & feta cheese

Thai Noodle – soya, ginger, & sesame oil vinaigrette

Traditional Caesar Salad – lemon-spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

Marinated Mushroom Salad – balsamic vinegar, olive oil, sweet peppers & scallions

Medley of Seasonal Greens – creamy dressing or house vinaigrette

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Marinated vegetable platter & dip

Fresh basket of assorted breads & buns

An assortment of finely sliced deli meats, Canadian & continental cheeses

Fine sandwich filling, accompanied by all of the great sandwich condiments

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Assortment of freshly baked gourmet cookies

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

A Taste of Italy

Minimum 20 Guests

Bruschetta

Caesar Salad

Baked Beef Lasagne

Ratatouille

Penne Pasta – with Pesto Cream Sauce

Assorted Italian Pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

Ancient Greece

Minimum 20 Guests

Marinated Artichoke

Fennel & Roasted Red Pepper

Mediterranean Salad

Chicken Souvlaki – with Tzatziki

Roast Leg of Lamb – Rosemary Jus

Spanakopitas

Lemon – Oregano Rice Pilaf

Pita – with Hummus

Baklava

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

Nanaimo Grill Party

Minimum 40 Guests

Caesar Salad

Mixed Green Salad – with Chef's choice selection of dressings

Artichoke & Sweet Pepper Salad

Creole Style Couscous Salad

Tomato & Bocconcini Salad – marinated in olive oil & aged balsamic vinegar

Barbecued Salmon

Platter of Fresh Shrimp

Chicken Brochettes – with sweet chili

Sliced Roast Top Sirloin

Roasted Herb Potatoes

Medley of fresh vegetables

Selection of pastries & tortes, sliced fresh fruit

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas





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PLATED LUNCHEON SELECTIONS

Each luncheon selection includes freshly baked rolls, chef's choice of potato or rice, seasonal vegetables, freshly brewed regular & decaffeinated coffee & a selection of traditional & herbal teas.

Minimum 15 Guests

Soup

Wild Mushroom Soup – Truffle cream

Salmon & Halibut Chowder – Braised leeks, smoked paprika

Butternut Squash & Apple Bisque – Light curry

Roast Tomato & Tarragon Soup – Feta cheese

Cauliflower & Stilton Soup – Herb cream

Salad

House – Radicchio, romaine, arugula, watercress, pea shoots, julienne beets, fennel, carrots, shallot and thyme vinaigrette

Traditional Caesar – House-made spiced croutons, lemon, aged parmesan cheese, & traditional Caesar dressing

Balsamic Marinated Bocconcini & Tomato – Butter lettuce, black olive tapenade & pesto vinaigrette

Lunch Entrées

Pan-seared Cornmeal Crusted 5 oz. Wild BC Salmon Fillet – roasted red pepper chipotle sauce

Steamed 5 oz. Wild BC Salmon Fillet – saffron hollandaise sauce

Yakatori Glazed 6 oz. Chicken Breast – with pineapple & red pepper salsa

Slow-roasted 6 oz. Breast of Chicken – wild mushroom rosemary port jus

Grilled 6 oz. New York Steak – Cognac peppercorn sauce

Lemon Pepper-dusted 5 oz. Roast Pork Tenderloin – apricot chutney, Calvados & grainy mustard sauce

Oven Roasted 5 oz. Halibut – with pesto tapenade & sun-dried tomato cream

Spinach & Ricotta Cannelloni – with tomato pesto or Asiago fresh herb cream sauce

Grilled Vegetable Phyllo Purse – with lentil chili

Dessert Selections

Bourbon Vanilla Bean Cheesecake – morello cherry coulis

Italian Tiramisu – espresso cream

Dark Chocolate Mousse – fresh cream and season berries

Caramel Pecan Tart – crème anglais

Berry Crumble – fruit coulis

Island Berry Shortcake – with whipped mascarpone & vanilla cream

Mini Dessert Trio – VICC signature truffle, Frangelico profiterole, white chocolate-dipped strawberries



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“When your group gathers for a reception, your menu choices will help you create just the right mood.”

COCKTAIL RECEPTION

Approximate serving sizes:

Small – 25 guests

Medium – 40 guests

Large – 60 guests

Extra large – 80 guests

Crudités and Dip

Fresh carrots, celery, radishes, snap peas, broccoli, cauliflower, rutabaga & cherry tomatoes

Canadian and Continental Cheese Board

International cheese selection with fresh fruit, crackers, assorted baguettes & condiments

Fresh Seasonal Fruit Platter

Assortment of fresh fruit & seasonal berries

Classic Assortment of Deli Sandwiches

Roast beef, Black Forest ham, smoked turkey, egg salad, vegetarian & shrimp salad

Antipasto Meat, Cheese, and Vegetable Platter

Provolone, artichokes, Black Forest ham, roast beef, salami, assortment of pickled, marinated & roasted vegetables & olives served with olive oil & balsamic crusting

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### Fresh Fruit Fondue

*Minimum 25 Guests*

Cubed seasonal fruit, pineapple, honeydew, cantaloupe & strawberry

Bernard Callebaut chocolate & fresh whipped cream

*Add to any buffet for \$6 per person – minimum of 25 guests*

## FEATURE RECEPTION ENHANCEMENTS

### Potato Martini Bar

*Minimum 50 Guests*

Whipped potato with roasted bell pepper & sun-dried tomato

Whipped purple potato with smashed garlic & fresh thyme

Baby shrimp & lemon pepper sour cream

Smoked West Coast salmon aioli

Double smoked bacon bits

Fresh chives

Smoked paprika sour cream

Basil mayonnaise

Cheddar cheese

Asiago cheese

Regular sour cream

Avocado sour cream

### Additions to the Potato Martini Bar

Add a Lamb Chop  
*additional cost per person*

Choice of peppercorn sauce, mint sauce or apricot chutney, fresh chives and rosemary

### Nanaimo Seafood Martini Bar

*Minimum 50 Guests*

#### Greens

Crispy watercress lettuce

Baby oak leaf lettuce

Baby romaine lettuce

#### Vinaigrettes

Roasted shallot & citrus thyme vinaigrette

Cognac cocktail sauce

Sesame soy and cracked chili vinaigrette

#### Condiments

Baby shrimp

Crab

Smoked salmon

Scallops

Mussels

Fresh dill croutons

Shaved parmesan

Red curry aioli

Wasabi mayo

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## Caesar Salad Martini Bar

*Minimum 30 Guests*

Hearts of romaine tossed with house-made Caesar dressing

*Your choice of condiments including:*

Slow-roasted AAA top sirloin of beef

Sautéed calico scallops

Julienne-roasted duck meat

Sun-dried cranberries, water chestnuts, lemon croutons, shredded Asiago cheese

Grilled grated horseradish, ancho chili mustard

Cracked pepper

## Prawn Action Station

*Minimum 30 Guests*

Jumbo tiger prawns sautéed with chopped shallots, a touch of lime, julienne fennel & Sambuca or olive oil, leeks & lemon

## Hot Pasta Sampler Station

*Minimum 30 Guests*

Spinach tortellini & a selection of fresh pastas with a selection of the following:

Duck & wild mushroom sauce

Spicy Italian sausage with roasted red pepper sauce

Grilled Mediterranean vegetable marinara sauce

Grated parmesan & cracked chillis

## RECEPTION SPECIALTIES

### Baked Wheel Of Brie In Puff Pastry

*(serves 30)*

Peach jam, sliced assorted baguettes & red grapes

### Smoked Salmon Side

*(serves 30)*

Capers, red onion, lemon, pesto cream cheese & sun-dried tomato cream cheese & toasted crusting

### Grilled Warm Pita Bread

*(serves 30)*

Variety of different types of hummus: pesto, roast garlic & red pepper

## Assorted Sushi

*(100 pieces)*

California rolls, vegetarian, shrimp & salmon, wasabi, soya sauce & pickled ginger

## Marinated & Grilled Tiger Prawns

*(100 pieces)*

Horseradish cocktail sauce, lemons, & pineapple curry aioli

## HOT HORS D'ŒUVRES

**Yakatori Chicken Satay** – ginger garlic & brown sugar glaze

**Black Forest Ham & Brie Melt** – grainy mustard aioli & toasted crouton

**Southwestern Chicken Brochette** – ancho chili barbecue sauce

**Shrimp Spring Rolls** – Asian plum sauce

**Fire Roasted Cajun Spiced Tiger Prawn Sticks** – cilantro coconut cream

**Spanakopitas** – spinach & feta cheese in phyllo

**Pancetta-wrapped Digby Scallop** – with pesto aioli

**Teriyaki-glazed Beef Skewers**

**Goat Cheese, Sun-dried Tomato & Olive Tartlet**

## COLD HORS D'ŒUVRES

**Curried Baby Shrimp** – baby shrimp in light curry with lemon crusting

**Scallops Ceviche Spoon** – cilantro lime marinade

**Cajun Roasted Tiger Prawns** – pesto aioli

**Balsamic Marinated Bocconcini Cheese** – tomato & black olive tapenade

**Spinach & Feta Cheese Hummus** – on sliced cucumber

**Smoked Chicken and Roast Corn Toast Points** – smoked pepper compote

**Asian Marinated Roast Duck** – ginger cranberry chutney

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**“At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.”**

## PLATED DINNER SELECTIONS

Each dinner menu selection includes freshly baked dinner rolls, chef's fresh market vegetables & potato or rice, freshly brewed regular & decaffeinated coffee & a selection of traditional & herbal teas, and house-made dessert.

### Pan-Seared Pistachio Crusted Wild BC Salmon Fillet

Red onion confit, lemon basil cream

### Baked Wild BC Salmon Fillet & Sautéed Tiger Prawns

Crab, pesto & cream cheese tapenade, sun-dried tomato & roast fennel butter sauce

### Oven Baked Phyllo Wrapped Halibut Fillet

Sesame sautéed Julienne vegetables & black bean glaze

### Mango & Pineapple Glazed Breast of Chicken

Fire roasted corn & fennel salsa, red curry & coconut milk sauce

### Slow-Roasted Breast of Chicken

Wild mushroom & roast garlic sherry sauce

### Cranberry & Vanilla Glazed Pork Tenderloin

Pear & Stilton chutney cabernet sauce

### Sun-Dried Tomato & Island Brie Stuffed Chicken

Chardonnay chive cream

### Roast Maple & Juniper Glazed 6 oz Lamb Sirloin

Wild mushroom & green peppercorn ragout, balsamic cabernet reduction

### Canadian AAA Grilled 6 oz Filet Mignon

Roast pancetta & portabella mushroom ragout, Cherry Point blackberry port reduction

### Canadian AAA Grilled 8 oz New York Steak

Green peppercorn & Cabernet-braised shallot sauce

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Add four tiger prawns to your selection for an additional charge

‘Surf and Turf’

Canadian AAA grilled 8 oz New York steak with 4 oz. Cuban lobster tail, café de Paris butter, rosemary Pinot Noir sauce

VEGETARIAN DINNER PLATES

Spinach & Ricotta Cannelloni

With Asiago & pesto tomato sauce

Grilled Mediterranean Vegetable Phyllo Wrap

Lentil, curry & sweet pepper coulis

ADDITIONAL COURSES FOR PLATED DINNER MENUS

APPETIZERS

Fresh Dungeness Crab Martini

Radicchio endive & watercress, fresh herb aioli

Smoked Salmon & Capers

Lemon, red onion & pesto cream cheese, olive oil crusting

Free Range Chicken, Pepper & Pork Terrine

Blackberry port jelly

Antipasto Plate

Grilled zucchini, red pepper, eggplant, roast garlic, mushrooms, pesto hummus & a balsamic reduction

SALADS

House Salad

Radicchio, romaine, arugula, watercress, pea shoots, julienne beets, fennel & carrots
Chef's own shallot and thyme vinaigrette

Balsamic Marinated Bocconcini

Cheese & roma tomatoes, baby salad greens & pesto vinaigrette

Traditional Caesar Salad

Lemon spiced croutons, capers, lemon & fresh parmesan

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SOUPS

Wild Mushroom Soup – truffle cream

Salmon & Halibut Chowder – braised leeks, smoked paprika

Butternut Squash & Apple Bisque – light curry

Roast Tomato & Tarragon – feta cheese

Cauliflower & Stilton – herb cream

DESSERT SELECTIONS

Bourbon Vanilla Bean Cheesecake – Morello cherry coulis

Italian Tiramisu – espresso cream

Dark Chocolate Mousse – fresh cream and season berries

Caramel Pecan Tart – crème anglais

Berry Crumble – fruit coulis

Island Berry Shortcake – with whipped mascarpone & vanilla cream

Mini Dessert Trio – VICC signature truffle, Frangelico profiterole, white chocolate dipped strawberries

DINNER BUFFET SELECTIONS

Events that do not meet minimum requirements will be subject to an additional charge.

The Nanaimo Buffet

Minimum 40 Guests

Yukon Gold Potato Salad – peppered bacon & Dijon dressing

Mediterranean Salad – tomatoes, cucumbers, peppers, onions, olives & feta cheese

Thai Noodle Salad – soya, ginger, & sesame oil vinaigrette

Traditional Caesar Salad – lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

Medley of Seasonal Greens – creamy dressing & house vinaigrette

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### Oven-roasted Lemon Pepper Breast of Chicken

– wild mushroom sauce

**3-cheese Baked Penne Pasta** – sun-dried tomato pesto sauce

Medley of garden fresh vegetables

Rosemary garlic & olive oil roasted potatoes

Variety of freshly baked breads & rolls

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Selection of the finest assorted cakes

Chocolate fondue with fresh seasonal fruits

Freshly brewed regular and decaffeinated coffee

Selection of traditional and fine herbal teas

The Pacific Rim Buffet

Minimum of 40 Guests

West Coast Seafood Chowder

Yukon Gold Potato Salad – peppered bacon & Dijon dressing

Mediterranean Salad – tomatoes, cucumbers, peppers, onions, olives & feta cheese

Thai Noodle Salad – soya, ginger, & sesame oil vinaigrette

Traditional Caesar Salad – lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

Medley of Seasonal Greens – creamy dressing & house vinaigrette

Marinated Mushroom Salad – balsamic vinegar, olive oil, sweet pepper & scallions

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### Medley of Assorted Smoked Fish Platter

– capers, cream cheese, lemons & red onion

**Baked Wild BC Salmon** – baby shrimp, green onions & lemon pesto sauce

**Oriental Glazed Roast Pork Loin** – soya ginger mushroom sauce

**Spinach and Ricotta Cannelloni** – sun-dried tomato pesto sauce

**Stir-fried Vegetables** – medley of mixed seasonal vegetables

Variety of freshly baked bread & rolls

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Hawaiian pineapple kabobs, minted honey yogurt, a selection of fine assorted cakes & mousse

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas.

Prime Time

Minimum 75 Guests

Yukon Gold Potato Salad – peppered bacon & Dijon dressing

Mediterranean Salad – tomatoes, cucumbers, peppers, onions, olives & feta cheese

Thai Noodle Salad – soya, ginger, & sesame oil vinaigrette





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Traditional Caesar Salad – lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

Medley of Seasonal Greens – creamy dressing & house vinaigrette

Balsamic Marinated Cherry Tomato Bocconcini Platter

Roasted, Marinated Vegetables & Dips

Slow Roasted Prime Rib of Beef – red wine thyme jus, selection of fine mustards & horseradish

Lemon Pepper Crusted Baked Wild BC Salmon – mango lime vinaigrette

Oven-baked 3-cheese Penne Pasta – sun-dried tomato pesto sauce

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Medley of garden fresh vegetables

Rosemary garlic & olive oil roasted potatoes

Variety of freshly baked breads & rolls

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Medley of fresh seasonal diced fruit

Canadian & continental cheese board

Selection of the finest assorted cakes, pastries & desserts

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

The Harbour City

Minimum 75 Guests

West Coast Seafood Paella – saffron, fennel & tomato broth, clams, mussels, shrimp & scallops

Assortment of freshly baked breads & rolls

Yukon Gold Potato Salad – peppered bacon & Dijon dressing

Mediterranean Salad – tomatoes, cucumbers, peppers, onions, olives & feta cheese

Thai Noodle Salad – soya, ginger, & sesame oil vinaigrette

Traditional Caesar Salad – lemon spiced croutons, parmesan cheese, crisp romaine & creamy Caesar dressing

Medley of Seasonal Greens – creamy dressing & house vinaigrette

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**Balsamic Marinated Cherry Tomato Bocconcini Platter**

**Platter of Finest Assorted European-Style Cold Cut Meats**

**Medley Platter of Assorted Smoked Fish**

**Grilled & Citrus Marinated Tiger Prawns** – served with lemon horseradish, cocktail sauce & pineapple salsa

**Fresh Medley of Garden Vegetables**

**Parsley Buttered Mini Potatoes & Rice Pilaf**

**Baked Wild BC Salmon & Scallops** – baby shrimp risotto cakes & saffron fennel cream

**'Chef-carved' Brandy-cured Roast**

**New York Strip Loin** – a selection of fine mustards & horseradish

**Oven Roasted Breast of Chicken** – wild mushroom rosemary Dijon sauce

**Spinach & Ricotta Cannelloni** – sun-dried tomato pesto sauce

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Fresh seasonal diced fruit

Canadian & continental cheese board

An assortment of fine cakes, chocolate fondue & desserts

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

THE CARVERY

All prices include a chef-attended carvery

West Coast Candied Gravlox

Salmon Station (serves 30)

Brown sugar, dark rum & molasses with toasted crusting, red onions & lemons

Slow Roasted Pepper Crusted Strip Loin (serves 30)

Horseradish, stone-ground mustards & assorted bread rolls

Whole Roasted Spiced Tenderloin of Beef (serves 30)

Horseradish, stone-ground mustards & assorted bread rolls

Pineapple & Honey Glazed Whole Bone-in Ham (serves 30)

Mango & Apricot chutney, stone-ground mustards & assorted bread rolls

Rosemary & Dijon Coated Boneless Leg of Lamb (serves 30)

Stone-ground mustards, mint sauce & assorted bread rolls

Roast Maple Glazed Pork Loin (serves 30)

Apricot & dried fruit chutney, stone-ground mustards & assorted bread rolls



Vancouver Island Conference Centre
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SWEET ENDINGS DESSERT BUFFETS

Dessert buffets are designed to be added to your plated or buffet function. Stand-alone dessert buffets are based on one-and-a-half hour service.

DECADENCE

Minimum of 25 Guests

Chocolate-Dipped Strawberries
Tiramisu
Raspberry Cheesecake
VICC Signature Nanaimo Bars
Assorted Petit Fours
Fresh Fruit Kabobs & Mint Yogurt Dipping Sauce
Cabernet Chocolate Mousse
Fresh Whipped Cream & Condiments
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

PURE PLATINUM

Minimum of 50 Guests

Chocolate Dipped Strawberries
A Variety of Cheesecakes
Assorted Biscotti
VICC Signature Nanaimo Bars
Crème Caramel
Chocolate Fondue & Assortment of Fresh Fruit
Pineapple, Honeydew & Cantaloupe
Poached Pear & White Chocolate Strudel
Squares & Tarts
Whipped Cream, Fruit Coulis & Vanilla Cream Anglaise
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

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“Exactly what your group needs to quench thirsts and delight taste buds.”

Bartender fees are complimentary provided sales reach a minimum of \$395.00 per bar. Should sales fall below \$395.00 per bar, a labour charge of \$25.00 per hour (4 hour minimum) applies.

FEATURED DRINK SELECTIONS

Feature Microbrewery

Vancouver Island has some great microbreweries and the Vancouver Island Conference Centre is pleased to offer an ever-changing feature in addition to our regular bar selections. Please ask your Conference Services Event Manager for this month's feature.

Blue Royale – Freixenet & Giffards Blueberry Liqueur

The Beacon – Grand Marnier, cranberry juice & soda

The Executive – Courvoisier and sparkling Freixenet finished with a dash of Angostura bitters and a sugared rim

Coastal Inspiration – A layered cocktail consisting of Bailey's Irish Cream & Goldschlager

Introducing Our Showcase of Fine Wines

The Vancouver Island Conference Centre and Compass Group Canada both have a strong commitment to environmental sustainability and social consciousness; therefore we have carefully selected our wine list to represent the leaders in the wine industry. Jackson Triggs Black Label VQA Merlot, Jackson Triggs Black Label VQA Sauvignon Blanc, Sumac Ridge VQA Black Sage Merlot and Sumac Ridge VQA Gewurztraminer.

With our dedication to environmental principles and practices, we also chose to showcase two leaders in the global environmental viticulture community. Fetzer Cabernet Sauvignon, Fetzer Pinot Grigio, Banrock Station Shiraz and Banrock Station Unwooded Chardonnay.

Table Wine Service

This service provides your Guests the opportunity to purchase any of our fine wines listed below by the bottle. Our knowledgeable staff are happy to offer tableside service by assisting with selection,

processing payment and delivery right to your guest's table. Simply let your Conference Services Manager know you are interested in this service and we will be happy to provide it.

Wine Options

Jackson Triggs Black Label VQA Merlot
Jackson Triggs Black Label VQA Sauvignon Blanc
Banrock Station Shiraz
Banrock Station Unwooded Chardonnay
Sumac Ridge VQA Black Sage Merlot
Sumac Ridge VQA Gewurztraminer
Fetzer Cabernet Sauvignon
Fetzer Pinot Grigio

VICC HOUSE WINE SELECTIONS

Jackson-Triggs is a British Columbia winery which has a long history of supporting vital, community-based organizations with particular emphasis on performing and fine arts. They have won the Best Canadian Wine Producer of the year an unprecedented four times.

Jackson Triggs Black Label VQA Merlot

The Merlot was aged in both French and American oak barrels, it displays fresh plum and black cherry aromas, with a hint of chocolate. The fruit flavours are sustained by velvet tannins and an elegant lingering finish. This wine perfectly complements grilled steak, pasta in rich tomato sauce, Beef Wellington, veal in a red wine reduction and medium aged cheddar.

Jackson Triggs Black Label VQA Sauvignon Blanc

The Sauvignon Blanc was cold fermented to extract intense varietal character and complexity. Lush passion fruit, grapefruit, and melon on the palate highlighted with fresh cut green grass notes lead to a crisp lingering finish.

This wine is ideal when served with steamed crab, grilled fish or vegetables, chicken, pasta with pesto sauce, Brie or other semi-soft cheeses, pasta salad or vegetable risotto.
www.jacksontriggswinery.com

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VICC IMPORT WINE SELECTIONS

For more than a decade, Banrock Station wines have been dedicated to the welfare of the environment. They are a world leader in conservation, with commitment of more than AUD\$5 million to date worldwide. In each country, Banrock Station partners with a different environmental organization which benefits directly from the sale of product in that country. In Canada, they have chosen to partner with Ducks Unlimited.

Banrock Station Shiraz

The Shiraz has a deep plum with purple hues followed on the nose by fresh cherry and plum fruit. The palate is medium to full bodied with rich plum and cherry fruit. It develops from ripe fruit into fine grain tannin with liquorice peppery spice.

This wine is well suited to roasted meat dishes or spicy Moroccan lamb and couscous.

Banrock Station Unwooded Chardonnay

An absence of oak has allowed the fresh varietal flavours of the Chardonnay grape variety

to dominate. Pale straw with green hues, this wine shows fresh and clean aromas with tropical and citrus fruit flavours apparent. A mouth filling palate reveals peach and citrus characters, and a lingering soft acid finish acts to add balance to this wine.

This wine pairs well with our offerings of Pacific Salmon and locally raised chicken. www.banrockstation.com

VICC PREMIUM DOMESTIC WINE SELECTIONS

Sumac Ridge is the oldest operating estate winery in British Columbia. Founder Harry McWatters is one of the most seasoned executives in the industry. The winery has been dedicated to producing 100% British Columbia grown wines since its inception.

Sumac Ridge VQA Black Sage Merlot

This Merlot was left on its skins for 12 days to extract the fine tannins and velvety colour, then stainless steel fermented for 75 days. The nose begins with ripe blackcurrants, rich caramel and just a hint of a nutty aroma. The flavours follow through with molasses, round out with

toasty oak and spicy black cherries.

Enjoy this luxurious wine with a fine sausage, buffalo or beef cuisine. This wine would benefit from pairing with an aged goat's cheese or balderson cheddar.

Sumac Ridge VQA Gewurztraminer

After being gently crushed, this wine was removed immediately from its skins and fermented cool for 19 days before being bottled. This Gewürztraminer is abundant with rose petal, spicy aromas while lending bright flavours of lychee and muscat to the palate. Savour the long, zesty finishing of this well-balanced wine. This wine has been one of our finest offerings and is a consistent award winner.

A perfect match with spicy cuisine such as chicken or pork with a Garam Masala curry. Also a sublime match with a peppered cheese and fresh fruit.

www.sumacridge.com

VICC PREMIUM IMPORT WINE SELECTIONS

Fetzer Vineyards is a grassroots family operation with a big vision. They take a progressive hands-on approach to Earth-friendly practices and have greened every aspect of their production. Every one of the approximately 1,800 acres that Fetzer Vineyards farms is certified by the California Certified Organic Farmers because it is free of pesticides, herbicides and chemical fertilizers.

Fetzer Cabernet Sauvignon

Cabernet Sauvignon grapes hang on the trellis long after the fall harvest begins. It reminds one to slow down and wait for Nature to unlock her secrets. So relax and enjoy this wine full of black cherry flavours, a hint of chocolate and aromas of vanilla and spice. Patience is truly rewarded.

This bold, full-bodied wine is best paired with steak, lamb and strong cheeses.





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Fetzer Pinot Grigio

The secret is out about Pinot Grigio; loved in Europe, this is a versatile wine that goes well with a wide variety of foods. This wine is crafted to showcase a refreshing basket of flavours like apple, pink grapefruit and lime sorbet. There is even a bouquet of wildflower aromas in every glass.

This crisp, floral wine pairs equally well with chicken in a light cream lemongrass sauce as it does with our fresh local shellfish.

www.fetzer.com

VICC SPARKLING WINE SELECTIONS

Freixenet Cordon Negro

Cordon Negro is aged for up to eighteen months in a cave. It is crisp, clean and well-balanced. The dosage is very dry, but the acidity is lower than most champagne for a softer, smoother flavour. It is medium-bodied with a moderately long and clean finish.

Segura Viudas Lavit Rosado Brut

Cava of elegant pale pink colour, with abundant bubbles. Fresh and intense

aromas of red fruits (gooseberry, raspberry, blackberry) and exotic fruits (pomegranate), it is light and fresh on the mouth, with an elegant finish.

These sparkling wines are a traditional accompaniment to fresh oysters on the half-shell but also pair well with a wide range of food, from shrimp salad and olive and tomato brochette to cheese appetizers!

VICC SIGNATURE COCKTAILS

V.I.C. Collins – Gin, fresh squeezed lime topped with Soda

The Executive – Courvoisier and sparkling Freixenet finished with a dash of Angostura bitters and a sugared rim

Blue Royale – Sparkling Freixenet and Giffards Blueberry Classic

Dark & Stormy – Sailor Jerry's Spiced Rum and Ginger Ale garnished with a wheel of lime

Pacifica – Captain Morgan's White Rum, Sour Raspberry Liqueur and orange juice

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*Our Signature Cocktails are available on each of the Standard, Premium and the Deluxe Bars.*

## VICC STANDARD BAR SELECTIONS

### Spirits

Smirnoff Vodka  
Beefeater's Gin  
Captain Morgan's White Rum  
Lamb's Navy Rum  
Wiser's Rye

### Ciders & Coolers

Grower's Extra Dry Apple Cider  
Grower's Peach  
Grower's Pomegranate  
Smirnoff Ice

### Imported & MicroBrewery Beer

Guinness  
Heineken  
Piper's Pale Ale  
Dead Frog Nut Brown  
Lighthouse Race Rocks Ale  
Riptide Pale Ale

### Domestic Beer

Molson Canadian  
Coors Light  
Labatt's Genuine Draft

## Wine

Jackson Triggs Black Label VQA Sauvignon Blanc  
Jackson Triggs Black Label VQA Merlot

## VICC PREMIUM BAR SELECTIONS

### Spirits

Stolichnaya Vodka  
Tanqueray Gin  
Bacardi White Rum  
Appleton's Estate Rum  
Sailor Jerry's Spiced Rum  
Crown Royal Rye

### Ciders & Coolers

Grower's Extra Dry Apple Cider  
Grower's Peach  
Grower's Pomegranate  
Smirnoff Ice

### Domestic Beer

Molson Canadian  
Coors Light  
Labatt's Genuine Draft



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## Imported & Microbrewery Beer

Guinness  
Heineken  
Piper's Pale Ale  
Dead Frog Nut Brown  
Lighthouse Race Rocks Ale  
Riptide Pale Ale

## Wine

Banrock Station Shiraz  
Banrock Station Unwooded Chardonnay

## VICC DELUXE BAR SELECTIONS

## Spirits

Stolichnaya Vodka  
Tanqueray Gin  
Bacardi White Rum  
Appleton's Estate Rum  
Sailor Jerry's Spiced Rum  
Crown Royal Rye

## Liqueurs & Scotches

Giffard's Blueberry Liqueur  
SOHO Lychee Liqueur  
Sour Puss Raspberry  
Remy Martin V.S. Vermouth  
Cointreau

Talisker 10 year  
Balvenie 10 year Reserve  
Glenlivet 12 year

## Domestic Beer

Molson Canadian  
Coors Light  
Labatt's Genuine Draft

## Ciders & Coolers

Grower's Extra Dry Apple Cider  
Grower's Peach  
Grower's Pomegranate  
Smirnoff Ice

## Wine

Sumac Ridge Black Sage Merlot  
Sumac Ridge Gewurztraminer  
Fetzer Cabernet Sauvignon  
Fetzer Pinot Grigio

## Imported & Microbrewery Beer

Guinness  
Heineken  
Piper's Pale Ale  
Dead Frog Nut Brown  
Lighthouse Race Rocks Ale  
Riptide Pale Ale

## VICC SPECIAL ORDER RECOMMENDATIONS

We are happy to special order products outside of our regular menu provided we have two weeks notice, as this allows us to secure these products subject to availability. The suppliers listed below offer exceptional quality and are available for your consideration. Any specialty product secured will be invoiced at retail and any remaining product will be made available for pickup the day preceding your event.

## Cherry Point Vineyards 2007 Pinot Gris

Pale yellow with a lovely citrus fruit, spicy bouquet, juicy pineapple, mandarin orange and pink grapefruit flavour notes on the palate, with a long honey finish. Delightful when paired with poached salmon with a white sauce, pasta primavera and crisp shavings of Parmigiano Reggiano.

## Cherry Point Vineyards Bête Noire Vol. IV

An estate grown wine made from a unique Hungarian varietal called Agria. This dark skinned grape has a dominant bouquet of

anise and lavender with robust flavours of black currants, cherries and has a lingering finish. A nice pairing with our diverse regional cuisine. Lovely with rustic fare and perfect with Saltspring Island Lamb.

## Rocky Creek Pinot Noir

This wine was aged in old oak barrels for 10 months and has big cherry aromas with hints of raspberry and undertones of clean cedar. A silky mouth-feel is brimming with cherry, strawberry and raspberry flavor notes. A perfect wine to pair with smoked salmon, roast beef or any West Coast dinner.

## Rocky Creek Ortega

This wine holds a complex aroma of citrus, peach, gooseberry and tropical fruits with hints of honey and vanilla. It showcases the local terrain and is a crisp, complex, flavorful wine with a lovely acidity. It is a very refreshing wine and can handle many spicy foods. It pairs well with oysters, mushrooms, cheeses and bread.



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## Fat Cat Brewery Selections

India Pale Ale, Pompous Pompadour Porter, Honey Beer, Bunny's Black & Tan, Old Bad Cat Barley Wine Ale

## VICC MARTINI BAR

### Signature Martinis

#### The Classic –

#### The Port of Nanaimo Perfect

Vodka or Gin shaken with dry Vermouth and finished with olives or a twist

#### The New Classic –

#### Commercial St. Cosmo

Vodka, Grand Marnier and Cranberry Juice shaken with a squeeze of Lime

### Select Martinis

#### Pacific Rim – Vodka or Gin & Lychee

Liqueur, shaken with cranberry juice

#### BC Blue Infusion – Vodka or Gin &

Blueberry Liqueur shaken with cranberry juice

#### Sailor's Delight – Vodka or Gin & Sour

Raspberry Liqueur shaken with pink grapefruit juice

**West Coast Iced Tea-Ni** – Vodka or Gin & fresh squeezed lemon shaken with iced tea and finished with a sugar rim

**Caesartini – The classic!** Vodka, spices and Clamato with all the fixings

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Custom Ice Luge

A custom ice sculpture carved to your specifications complete with backlighting. Please call 250-244-4058 for more details.

VICC MOCKTAIL BAR

The Diana Krall – Orange juice, Sprite, Grenadine garnished with an orange wheel

Vancouver Island Iced Tea – Sprite, Coke & Lime Cordial garnished with a wheel of lime

Ocean Breeze – Cranberry juice, Sprite & pink grapefruit juice with a splash of Grenadine garnished with cranberries and a wheel of lime

Slice of Mt. Benson – Apple juice, Grenadine, soda and a squeeze of lime garnished with a wheel of lime

Cherry Fizz – Cherry juice & Ginger Ale garnished with a wheel of lime

Cherry Cola – Cherry juice & Cola

Ney-Sayer – Clamato & spices with splashes of Worcestershire & Tabasco. Garnished with a spicy bean & a wheel of lime

VICC ITALIAN SODA BAR

We are excited to introduce our Italian Soda Bar, a refreshing, non-spirited alternative to soft drinks. An Italian soda is a refreshing combination of flavored syrup, club soda mixed with ice. Italian sodas represent the growing trend to simple, yet classically elegant entertaining. Our selection is all natural and preservative free.

1883 Phillibert Routin® syrups include: Peach, Blueberry, Mango, Coconut, Orange, Banana, Cranberry, Cherry *(If you are looking for a specific flavour or combination, please contact your Conference Services Event Manager)*

VICC POP & JUICE STATION

Standard Pop & Juice by Consumption
Pepsi, Diet Pepsi, 7UP, Diet 7UP, Mug Root Beer, Lipton Iced Tea (Lemon), Schweppes Tonic, Schweppes Ginger Ale, Lipton Iced Tea (Green Tea), Lipton Brisk Iced Tea, Dole Pineapple Passion, Dole Strawberry Kiwi, Dole Orange Juice, Ocean Spray Cranberry, Dole Red Ruby Grapefruit, Dole Apple

Pop & Juice Add-ons

Aquafina, Aquafina Plus Strawberry, Aquafina Plus Orange, Aquafina Plus Pomegranate, Aquafina Plus Blackberry

NON-SPIRITED PUNCH

One Tower (serves 40 people)

SPIRITED PUNCH

One Tower (serves 40 people)

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It is the responsibility of the client to advise the final guarantee to Vancouver Island Conference Centre 7 days prior to the event. In the event that a guarantee has not been provided, the final numbers will be based on the previously discussed attendance or the actual number attending, whichever is greater.

Vancouver Island Conference Centre is pleased to announce a series of initiatives aimed at reducing our carbon footprint by focusing on local products and services together with a firm commitment on sustainability.

Shopping locally where possible, purchasing from suppliers focused on sustainability and green initiatives and restricting waste to an absolute minimum are a few areas we are addressing.

ALBION FISHERIES

Company Profile

Albion has led the industry for the past several years on this subject of sustainability – always putting the issues before sales dollars. In fact, Albion voluntarily discontinued selling Chilean sea bass in 1995 due to the overwhelming evidence of overfishing. Sustainability and related issues concerning seafood are regarded as a key focus for Albion fisheries now and in the future. To that end, Albion fisheries currently works very closely with the local Ocean Wise program, the nationwide Seachoice organization, and the global organization MSC, (Marine Stewardship Council),

In sourcing from reputable, traceable fisheries we can tell our customers the exact area and method that all products are harvested under and if there are any concerns with that fishery, Our CTS division imports specific products globally because they adhere to the sustainability principles which are:

1. abundant and resilient fish population,
2. well-managed fishery,
3. fishing methods that minimize by-catch, and have minimal effect on habitat and the ocean floor.

We continue to source and introduce new products that meet these exacting criteria and although not fully 100% of our seafood offerings are certified Ocean Wise, we are certainly committed to growing the list of those products that are.

Albion and Seafood at Vancouver Island Conference Centre

VICC is committed to achieving a 100% Ocean Wise Menu at the Vancouver Island Conference Centre. Look for the Ocean Wise symbol on our menu. All salmon on our menus is wild. With the commitment of Albion to the Ocean Wise Program, we are confident that we have found the right partner for quality sustainable products,

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COMOX VALLEY CHEESE – NATURAL PASTURES CHEESE COMPANY

Company Profile

Only using fresh milk produced on their selected Farms, which practice sustainable farming and animal stewardship is only one of the many great initiatives taken by Natural Pastures. These Heritage Dairy Farms are committed to environmental sustainability, and the natural wildlife habitat has been enhanced.

Their enhanced stream habitats raise thousands of wild Coho Salmon each year.

When you taste Natural Pastures cheeses you'll experience the delicious reasons for their 40-plus prestigious national and international awards.

Natural Pastures at Vancouver Island Conference Centre

As part of our commitment to using local suppliers focused on quality products with sustainability in mind, we are pleased to offer Natural Pastures Cheeses on our menu and as an ingredient in some of our dishes.

TATER WARE

Company Profile

Tater Ware – the 100% biodegradable food service solution! Tater Ware brings you an entire line of biodegradable and compostable products – including first 100% biodegradable beverage cup lid in the industry! In this fast paced world, it's hard to imagine a day without some type of disposable cup or container – the problem is that these very products make life easier on the consumer, but do irreversible damage to the Earth. Tater Ware not only eliminates the pollution traditional plastics make, but performs just as well. Heat stable until 375 degrees and suitable for both hot and cold foods, Tater Ware has what you need to take your business to the next level – a green one!

Tater Ware at Vancouver Island Conference Centre

Whether it is offsite catering or in house guests desiring a boxed lunch for tradeshow, we use Tater Ware products for packaging. We are proud to offer a responsible alternative to plastics and styrofoam and have been taking this approach since opening the doors here in Nanaimo.



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FIRST NATIONS WILDCRAFTERS

Company Profile

First Nations Wildcrafters, BC specializes in ancient and legendary wild wood forest products managed and harvested directly from the rain forests in British Columbia. They do not import any products and all products are guaranteed to be 100% natural forest grown, hand harvested, and post harvesting prepared and distributed in BC. Harvests only occur when there is sufficient abundance of resources to allow for a harvest that does not adversely impact ecological goods and services, local community subsistence harvesting, and that meets HACCP based quality assurance standards.

First Nations Wildcrafters at the Vancouver Island Conference Centre

As harvesting and availability of products correspond to our needs, we are pleased to order specialty mushrooms and jams from such a company as First Nations Wildcrafters. With a clear commitment to quality products, sustainability, and HACCP standards, First Nations Wildcrafters is a leader on many fronts for specialty products.

FARMHOUSE POULTRY

Company Profile

Since 1999 when large scale commercial processing of chicken left Vancouver Island, consumers have had very little opportunities to purchase Island grown poultry; new meat inspection laws in British Columbia threatened to put the few remaining processors out of business by 2006. Farmhouse Poultry was established to provide small scale poultry farmer with a fully compliant facility to take their poultry for processing, and to provide Island consumers with the opportunity to choose a variety of Island grown poultry choices at select grocers.

Ensuring and protecting our local food supply capabilities is increasingly important in a world where the control of our food system is more than ever determined by politics and corporate decisions made somewhere else. By buying Vancouver Island grown poultry, Island residents can support our local farms and keep agriculture viable on our beautiful island.

Farmhouse Poultry at the Vancouver Island Conference Centre

In our tireless pursuit of quality fresh poultry, we are pleased to partner with Farmhouse Poultry. Farmhouse supplies all of our chicken served at the Vancouver Island Conference Centre and is the supplier of choice for specialty poultry items. We are pleased to reduce the carbon footprint by buying close to home!



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LOCAL BREWERIES AND WINERIES

It is also important for us to deal with local suppliers on all levels and we are very pleased with our partnerships with local breweries and wineries. We offer quality products from:

- Dead Frog Brewery, Aldergrove, BC
- Jackson Triggs Winery, Oliver BC
- Rocky Creek Winery, Cowichan Bay BC
- Vancouver Island Brewery, Victoria, BC
- Sumac Ridge Winery, Summerland, BC
- Lighthouse Brewery, Victoria

ECOFLAME CHAFING FUEL

The chafing fuel at VICC is now Ecoflame Ethanol Gel. Recent studies in California confirm that products with a composition similar to Ecoflame Ethanol Gel reduce greenhouse gases by 90%. The chafing fuel is made from sugar cane, a renewable resource. The fuel is also packaged in a recyclable container.

Operational Initiatives Toward a Brighter Future

Vancouver Island Conference Centre is committed to recycling and uses Nanaimo Bottle Depot for all recycling needs.

We are also pleased to be a part of the City of Nanaimo's Compost Program, eliminating food waste from commercial operations to landfills.

We use environmentally responsible cleaning products where possible and garbage bags that are biodegradable.

As products and services become available that address sustainability and green initiatives, it is the responsibility of all companies to constantly re-address the products and services they use to ensure they are leading the way for positive change. VICC is pleased to be part of an umbrella of companies recognized as "2010 Greenest Employers" and recipient of the "Green Leadership Award 2010"

We continue our commitment to raise the bar on the environmental responsibility front by constant review of best practises and suppliers.

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