



# *Celebrate Together while Staying Apart this Holiday Season*

*Our all-inclusive holiday packages combines the perfect location, room rental, catering, bar service, music & holiday decor!*

## **INCLUSIONS**

- Physically Distanced Meeting Space
- Holiday Lunch or Dinner with a glass of wine
- Podium & Microphone
- Holiday Music
- Holiday Decor - Christmas Tree, Poinsettias, Centre Pieces
- Set up/ Take down & Sanitization Stations
- Bar Services Available



**Lunch - Starting  
at \$59.95 PP ++**

**Dinner-Starting  
at \$69.95 PP ++**

**Book Today!**  
Call 250-244-4050 or email  
[meetings@viconference.com](mailto:meetings@viconference.com)

\*Minimum 12 person booking  
\*Maximum 50 person booking  
\*Added Food & Beverage/ Audio Visual an additional cost



VANCOUVER ISLAND  
CONFERENCE CENTRE

# Traditional & West Coast Inspired Menus

## PLATED HOLIDAY DINNER

Assortment of Freshly Baked Rolls - Served with  
Creamy Whipped Butter

### **1st Course - Appetizer**

West Coast Seafood Chowder

*Salmon, Shrimp, Island Potato, Herb Crouton, Fresh Cream*

### **2nd Course - Salad**

Arugula, Watercress and Kale Salad

*Toasted Almonds, Sundried Tomato, Roasted Shallot  
Vinaigrette*

### **Main Course**

Grilled N.Y Steak Medium-Rare

*Pearl Onions and Shitake Mushrooms, Baby Potato,  
Seasonal Vegetables*

**OR**

Slow Roasted Herb Crusted Turkey, Natural Pan  
Gravy

*Fresh Herb Stuffing, Duchess Potato, Fresh Seasonal  
Vegetables, House Made Cranberry Sauce*

**OR**

Lentil and Roasted Vegetables in Phyllo  
(Vegetarian/Vegan)

*Lemon Oregano Island Potato, Tahini Sauce*

### **Dessert**

Christmas Trio: Mini Cheesecake, Gluten Free  
Carrot Cake, Butter Tart

Freshly Brewed Regular and Decaf Coffee,  
Traditional and Herbal Tea

**1 Glass of Red or White Wine Per Person**

**\$69.95 PP ++**

## PLATED HOLIDAY LUNCH

Assortment of Freshly Baked Rolls - Served with  
Creamy Whipped Butter

### **1st Course - Appetizer**

Butternut Squash Bisque

### **2nd Course - Salad**

Hearts of Romaine with Prosciutto

*Pesto Cream Cheese Toast Points, Honey Tarragon Dressing*

### **Main Course**

6oz flat Iron Steak, Beef Jus

*Red Onion Confit, Chive Mashed Potato's, Fresh Seasonal  
Vegetables*

**OR**

Slow Roasted Herb Crusted Turkey, Natural Pan Gravy  
*Fried Apricot Stuffing, Chive Mashed Potato's, Fresh Seasonal  
Vegetables, House Made Cranberry Sauce*

### **Dessert**

Warm Gingerbread Cake With Caramel Apple Slices  
and Cinnamon Whipped Cream  
Freshly Brewed Regular and Decaf Coffee, Traditional  
and Herbal Tea

**1 Glass of Red or White Wine Per Person**

**\$59.95 PP ++**

