



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
- 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

*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 (1 main course item per group)

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 (1 main course item per group)

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 ++

