

EXHIBITOR TRAFFIC DRIVERS

Vancouver, British Columbia
November 9-12, 2016



Below you will find food and beverage items that are available to purchase directly from the Vancouver Convention Centre. These items can be used to increase member engagement and drive traffic flow to your booth.

NOTE: We have some serious allergies from FMF delegates and staff and ask that we do not serve products with shellfish, nuts or mushrooms. Thank You!

COFFEE BAR	
Item	Cost
Espresso and cappuccino bar for individual specialty coffees	\$720.00 for up to 160 cups of individual specialty coffees, or \$4.75 per cup if over the limit. Plus designated banquet attendant required at \$30.00/hour, Min. 4 hours
BREAKFAST	
Item	Cost
Cheddar cheese, cranberry, blueberry, or parmesan tomato scones	\$4.00 per piece
Raisin Danish, Pain au chocolat (minimum of 6 pieces)	\$4.25 per piece
Individual orange and raisin panettone (minimum of 100)	\$5.50 per piece
Traditional banana bread, Lemon poppy seed tea cake, Carrot spice loaf, Apple cinnamon coffee cake	\$38.00 per loaf (10 slices)
Gluten-free chocolate almond loaf	\$45.00 per loaf (10)
Gluten-free muffins	\$5.00 each
Gluten-free bagels	\$6.50 each
SEASONAL FRESH FRUIT & VEGETABLES	
Item	Cost
Fresh whole fruit basket	\$3.25 per guest
Fresh vegetable crudité with herb dip	\$6.00 per guest
Sliced fruit	\$7.00 per guest
Fruit Skewer	\$8.00 per guest
SAVOURY SNACKS	
Item	Cost
Smartfood popcorn, kettle chips or pretzels	\$3.00 per package
Root vegetable chips	\$4.75 per package
Three-colour organic tortilla chips with fresh salsa (min. 10 guests)	\$4.75 per guest
Gluten-free crisps with hummus dip (minimum of 10 guests)	\$5.75 per guest
Kettle chips (suggested serving size for 8 guests)	\$17.00 per half pound

POPCORN	
Item	Cost
Make your own popcorn: All-in-one ready-to-pop Kernels (12 to 15 portions per bag)	\$25.00 per bag
Rental of popcorn machine	\$180 per day
Flavoured popcorns: Caramel, cheddar and buttered (minimum one order of 60 portions of any one type)	\$3.00 per bag portion
SWEET SNACKS	
Item	Cost
Mini French pastries: Daily creations from our bake shop including: Fruit tartelettes, cappuccino éclairs, opera, Chocolate pistachio roll and orange fennel financier (minimum order 1 dozen of each type)	\$4.75 per piece
Handmade Cointreau and chocolate truffles Cranberry grand cru truffles (minimum order of 3 dozen)	\$44.00 per dozen
Belgian chocolate fondue, With wedges of fresh fruit for dipping (serves 50 guests)	\$350.00
Our pastry chef's sweet table including: Black forest charlotte, flourless chocolate and baked cheesecake, Fresh fruit tartelette, small pastries, Tiramisu, pistachio olive oil cake	\$15.00 per guest (minimum 75 guests)
À LA CARTE HORS D'OEUVRES – COLD	
**Priced per dozen. Minimum order of 4 dozen per item	
Item	Cost
Roma tomato on grilled bruschetta	\$46.00
Bocconcini and cherry tomato caprese skewers (vegetarian)	\$46.00
Goat cheese with fire roasted peppers (vegetarian)	\$46.00
Charred eggplant "melitzanosalata" sesame crisp (vegetarian)	\$46.00
Cold smoked sockeye salmon "points"	\$48.00
Chevre and roasted vegetable tarts (vegetarian)	\$48.00
Smoked chicken and papaya salsa on bagel "chip"	\$48.00
Smoked trout in cheese gougere	\$48.00
Wild sockeye salmon tartar on cucumber	\$48.00
Smoked duck breast with cranberry chutney	\$48.00
Seared local tuna on Provencal onion "pizza"	\$52.00
À LA CARTE HORS D'OEUVRES – HOT	
**Priced per dozen. Minimum order of 4 dozen per item.	
Item	Cost
Tandoori chicken naan bread pizza points	\$44.00
Garden vegetable sliders	\$46.00

Crispy vegetable spring rolls with plum sauce (vegetarian)	\$46.00
Vegetable samosas (vegetarian)	\$46.00
Mini spanakopita triangles (vegetarian)	\$46.00
Dim sum selection in bamboo steamer baskets	\$46.00
Chorizo and black bean empanadas	\$46.00
BBQ duck spring rolls, hoi sin sauce	\$48.00
Two colour tandoori chicken skewers	\$48.00
Lamb kofta pops, raita drizzle	\$50.00
Teriyaki beef skewers	\$52.00
Wild salmon sliders	\$55.00
Prime rib burger sliders	\$55.00
Maple sablefish skewers, wasabi lime butter	\$60.00
Lamb rack chops, herb dijon crust	\$80.00
Seared Quebec foie gras, green apple relish	\$80.00
À LA CARTE HORS D'OEUVRES – HOT	
Item	Cost
Platter of smoked wild Pacific salmon lox, Rye bread and condiments (Estimate of 50 portions)	\$375.00
Fresh maki sushi selection including: Kappa maki, salmon, spicy tuna and California rolls, Pickled ginger, wasabi and soy sauce, presented on lacquered trays (120 pieces)	\$330.00
Deluxe nigiri sushi assortment including: Salmon, prawn, ahi tuna and Hamachi, Pickled ginger, wasabi and soy sauce, presented on lacquered trays (80 pieces)	\$540.00
Display of fine European meats: Calabrese salami, black forest smoked turkey, grilled chorizo, Prosciutto, roast beef, maple ham and smoked duck breast Served with an assortment of bread and condiments (min. 10)	\$14.00 per guest (2 oz portion)
Italian antipasti display: Prosciutto, marinated bocconcini, asiago and calabrese salami grilled peppers, balsamico onions, grilled eggplant provolone marinated olives and Italian breads parmesan cheese biscotti. (minimum 50 guests)	\$16.00 per guest
OTHER CULINARY SUGGESTIONS	
Item	Cost
Canadian and international cheese board with British Columbia aged cheddars, emmenthaler, brie, Okanagan chevre and Quebecois artisanal cheeses. Served with walnut baguette, and biscuits. (minimum 10 guests)	\$14.00 per guest (2 oz portion)
Deluxe cheeseboard with Okanagan goat cheese, gorgonzola, French brie, Quebecois artisanal cheeses, asiago, aged gruyere, aged local cheddars,	\$20.00 (3 oz per person)

cambozola and emmenthaler, garnished with fresh fruit, accompanied by “addictive” roast almonds and pecans, walnut baguette, ficelle, cheese straws, parmesan herb scones	
Rosemary and thyme-scented wheel of brie baked in puff pastry Caramelized onion cranberry chutney, potato baguette (Serves 25 guests)	\$200.00
Gourmet pizza slabs 9 x15” (cut into 15 pieces) - Chipotle chicken and roasted vegetable - Greek vegetarian (minimum order of 3 per type)	\$52.00 each
Gluten-free pizza 6” square (cut into 4 pieces) (minimum order of 10)	\$16.00 per pizza

To place orders or ask questions please contact:

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