



Westmark

WHITEHORSE

HOTEL & CONFERENCE CENTER

201 Wood Street ♦ Whitehorse ♦ Yukon ♦ Y1A 2E4

Phone: 867-393-9700

www.westmarkhotels.com

Catering & Conference Services

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Catering Information & Policies

The Westmark Whitehorse has 181 first-class guest rooms and suites, professional conference facilities and catering staff dedicated to making your next meeting a memorable event.

Our versatile ballroom features over 4,200 square feet of meeting space and can be subdivided into two or three smaller rooms.

Four additional meeting rooms are also available for break-out rooms or for smaller groups.

Menus

Are you planning a special event or celebration? Our wide varieties of appetizers, entrees and desserts have been designed to offer you the flexibility in creating a menu. Let our Executive Chef, Jonah Tredger, create a personalized menu for you. Please ask and we will be happy to accommodate!

Choosing a Menu

When selecting your menu, please remember that for each event the menu must be identical for all guests attending. Special dietary substitutions are available and must be arranged well in advance of the event. Guests who are receiving special meals must be identified to the Catering staff prior to the service.

Attendance

A guaranteed number of guests attending your event are required at least three business days prior to your event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Our chef always supplies 5% overage of food for all events, however you will be charged for additional guests.

Prices

All menu prices are subject to change

Catering Information & Policies Continued

Start and Finish Times

Start and finish time of all events are to be strictly adhered to. The space is only booked for the times specified. Set up and tear down times are to be indicated at time of booking.

Method of Payment

All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. No personal checks will be accepted.

Food & Beverage From Outside the Hotel

Due to City and Territorial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

Function Room Assigned

A more suitable function room may be assigned to your group should the number of guests and/or set up requirements change. Room rental will be charged accordingly.

Security

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the conference rooms.

Gratuity and Taxes

17% gratuity and 5% GST will be added to all food items listed in this menu

Off-Site Catering

Please phone for quote for our cater-out services.
Price vary upon event and location.

We look forward to your event with us and to providing the finest service that is in keeping with the Westmark Hotels tradition of excellence.

Banquet Room Rentals

The Westmark Whitehorse offers a selection of banquet rooms, AV Equipment and services to ensure your event is a success. Our main conference room can accommodate up to 425 people, depending on seating style or it can be subdivided to suit your budget and desired atmosphere.

*Ballroom (Conference Rooms 1, 2, and 3)	\$600.00
*Conference Room #1.....	\$300.00
*Conference Room #2.....	\$250.00
*Conference Room #3.....	\$250.00
Conference Room #4	\$250.00
Conference Room #5	\$250.00

*not available early May to early September

AV Equipment & Services

Flipchart.....	\$15.00
Podium.....	\$30.00
Stage/Riser (4x8) section	\$50.00
Dance Floor.....	\$100.00
LCD Projector	\$75.00
Projection screen	\$5.00
TV/DVD/VCR(20' TV).....	\$30.00
Wireless Internet	\$19.95
Conference phone.....	\$50.00
PA System 2 or 4 speakers (includes microphone).....	\$150.00-250.00
Laptop.....	\$50.00
Microphone & Speaker Combo.....	\$100.00

Prices per day

5% GST Tax will be applied to above prices when applicable

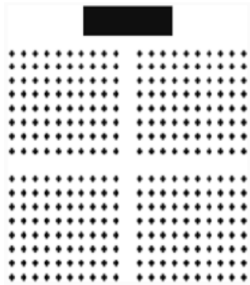
Conference Room Capacity Guide										
ROOM	Dimensions (Feet)	Total Sq. Footage	Ceiling Height	Theatre	1/2 Rounds (6 per table)	Banquet (8 per table)	Classroom	Boardroom	Hollow-Square	U - Shape
BALLROOM	84 X 50	4200	14 feet	425	228	300	180	N/A	94	78
The Ballroom consists of Conference Room #1, 2 & 3 combined										
*Conf Room # 1	50X36	1800	14 feet	150	60	96	70	N/A	60	42
*Conf Room # 2	50X25	1250	14 feet	105	45	64	50	40	50	34
*Conf Room # 3	50X22	1100	14 feet	90	40	64	40	32	40	30
Conf Room # 4	44 x 23	1012	7'8" feet	84	30	48	30	32	35	30
Conf Room # 5	45 x 23	1035	8'3" feet	86	30	48	30	32	35	30
Bennett Post	33X13.5	480	8 feet	40	N/A	N/A	N/A	26	N/A	N/A
Tagish Post	28X13.5	427	8 feet	35	N/A	N/A	N/A	22	N/A	N/A
Canyon City	14X9.5	161	8 feet	N/A	N/A	N/A	N/A	8	N/A	N/A
Total Square Footage		7315								

We can assist in suggesting the best room to accommodate your meeting.

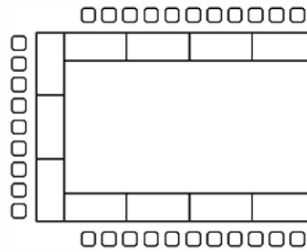
Options for Room Set-ups

The illustrations shown below are suggestions to help you choose an effective room lay-out for your function.

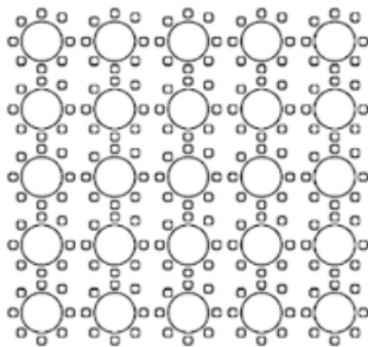
Theater Style



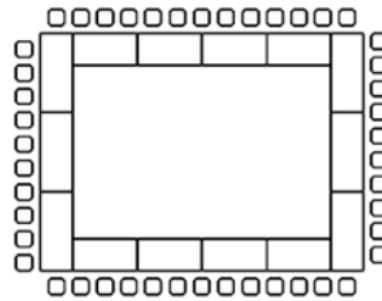
U-shape Style



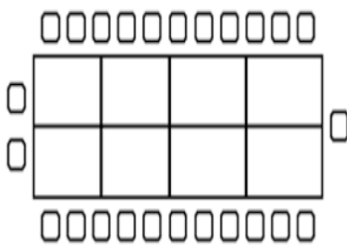
Rounds- 8 chairs per table ½ Rounds- 4-6 chairs per table



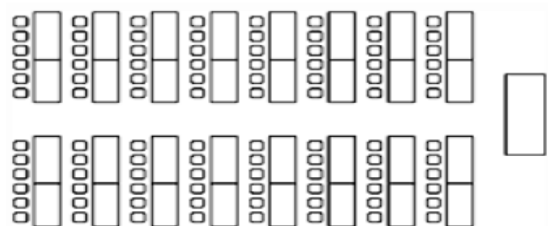
Hollow Square



Boardroom Style



Classroom Style



Reception Style Chairs around room with Cocktail tables

Meeting Refreshments

Beverages

Coffee/Tea Service	\$2.95 per person
Westmark House Coffee, Decaffeinated Coffee	
Assorted Teas	
All Day Coffee/Tea Service Westmark House Coffee	\$4.95 per person
Individual Pop, Juice or Water	\$2.50 each
Charged by Consumption	
Pitchers of Fruit Juices (Apple, Orange and Cranberry)	\$19.00 each
Pitchers of Milk (White and Chocolate)	\$20.00 each
Non Alcoholic Fruit Punch (4 liters)	\$45.00

Morning/Afternoon Snacks

Jumbo Baked Muffins	\$3.25 each
Danish	\$2.25 each
Scones	\$2.75 each
Jumbo Croissants	\$2.75 each
Assorted Bagels (with a toaster, preserves and cream cheese)	\$3.95 each
Fruit, Yogurt and Granola Parfait station	\$4.95 each
Individual Fruit Yogurt cups	\$2.75 each
Fresh Fruit Display	\$5.95 per person
Fruit Salad with Yogurt Dip	\$7.25 per person
Cinnamon Buns	\$3.00 each
Banana Bread Loaves (8 slices per loaf)	\$19.95 each
Assorted Gourmet Cookies	\$2.25 each
Fresh Vegetables and Dip	\$4.95 per person
Domestic Cheese and Crackers	\$5.95 per person
Assorted Dessert Squares	\$2.50 each
Assorted Biscotti	\$2.50 each
Gluten Free Muffins	\$4.00 each
-Bread/Cinnamon Bread	\$3.50 per person

Yukon Coffee Break

~ The Midnight Sun Coffee Break ~

Fresh-brewed Coffee & Assorted Teas

Pitchers of Fruit Juice

Basket of Fresh Baked Cookies

Platter of Croissants, Danishes & Bagels

Accompanied w/Whipped Butter, Jams & Cream Cheese

Fresh Fruit Display

\$15.95 per person

*Please see previous page for any additional food/beverage services you wish to include.
(additional charges may apply)*

Please note 17% gratuity and 5% GST will be added to the above prices are subject to change without notice*

ALL-INCLUSIVE DAY

UPON ARRIVAL

FRESH COFFEE AND TEA SERVICE

FRESH BAKED MUFFINS AND PRESERVES

MORNING COFFEE BREAK

FRESH FRUIT DISPLAY

REFRESH COFFEE AND WATER

LUNCH

CHOOSE ONE OF OUR LUNCH BUFFET

REFRESH COFFEE AND WATER

AFTERNOON COFFEE BREAK

FRESH VEGETABLE PLATTER

REFRESH COFFEE AND WATER

\$44.95 PER PERSON

Breakfast & Brunch Buffets

Select a Menu, choose your Add-ons

~Continental Buffet~

Pitchers of Chilled Orange & Apple Juices

Fresh fruit Display

Oven-baked Muffins & Pastries

Butter & Preserves

Westmark House Blend Fresh Brewed Coffee & Assorted Herbal Teas

\$14.95 per person

~ Sourdough Breakfast Buffet ~

Pitchers of Chilled Assorted Fruit Juices

Choice of: Fluffy Omelets (green onions, tomatoes, and cheese)

OR Scrambled Eggs,

Bacon & Breakfast Sausage

Savory Hash Browns

Fresh Fruit Salad served with Yogurt Dip

Toast with 3 bread choices: rye, multi-grain and sourdough

Butter & Preserves

Westmark House Blend Fresh Brewed Coffee

& Assorted Herbal Teas

\$18.95 per person

Add...

Pancakes (with Whip cream) for an extra \$3.00 per person

French Toast for an extra \$3.00 per person

Eggs Benedict for an extra \$4.00 per person

Please select any items from our snack selections to be added to your buffet for an addition charge.

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Lunch Buffets

~Simply Soup & Sandwich ~

Please select one of the sandwiches:

Roast Beef served with a horseradish Mayonnaise and crispy onion straws on Rye,
Ham and Apple wood Smoked Cheddar with a Honey Dijon sauce on Ciabatta,
Smoked Turkey with Cranberry Mayonnaise on a Whole Wheat Kaiser
Roasted Vegetarian Sundried Tomato and Pesto Wrap
Egg Salad with Alfalfa Sprouts on Artisan Bread
Chef's Soup of the Day
Dessert Squares
\$12.95 per person

~Soup and Sand~

Variety of Closed Faced Sandwiches:

Roast Beef served with a horseradish Mayonnaise and crispy onion straws on Rye,
Ham and Apple wood Smoked Cheddar with a Honey Dijon sauce on Ciabatta,
Smoked Turkey with Cranberry Mayonnaise on a Whole Wheat Kaiser
Roasted Vegetarian Sundried Tomato and Pesto Wrap
Egg Salad with Alfalfa Sprouts on Artisan Bread
Chef's Soup of the Day
Pickle Tray
Fresh Baked Cookies
\$18.95 per person

Gluten Free Bread available for additional \$1.50 per person

~Pizza and Salad ~

Choose 3 types of Pizza:

Italian, Greek, BBQ Chicken, Ham/Pineapple, or Tomato & Pesto
Includes:

Greek Salad **OR** Caesar Salad
Fresh Fruit Salad served with Yogurt Dip
\$19.95 per person

Gluten Free Crust Available for additional \$2 per person

Please note 17% gratuity and 5% GST will be added to the above prices Prices are subject to change without notice*

Any Special Dietary Needs will be gladly accommodated on request

Lunch Buffets Continued

~ Italian Lasagna Buffet~

Vegetarian and Meat Lasagna

Garlic Bread

Caesar Salad

Assorted Westmark Dessert

\$21.95 per person

~Asian Buffet~

Ginger Beef with Bok Choy

Ginger Vegetable Stir Fry

Basmati Rice and Soy Sauce

Spring Rolls served with Plum Sauce

Fresh Fruit Salad served with Yogurt Dip

\$20.95 per person

~Mediterranean Lunch Buffet~

Grilled Chicken Souvlaki

Vegetable Rice Pilaf

Greek Salad

Hummus, tzatziki and Pita

Fresh Fruit Salad served with Yogurt Dip

\$22.95 per person

***All Westmark Lunch Buffets Include
Westmark House Blend Fresh Brewed Coffee & Assorted Teas***

Dinner Buffet

~ North of 60° Klondike Buffet~

Minimum 30 Guests

Included:

Dinner Rolls

Garden Fresh Tossed Salad with 2 dressings & Caesar Salad

Chef's Seasonal Vegetables

Choice of Potato

Choice of 2 Entrees

An Array of Desserts on Display

Westmark House Blend Coffee & Assorted Teas

Buffet \$42.95 per person

Plated \$44.95 per person

Additional salad option choices are:

Country Style Coleslaw

Tomato Balsamic Feta

Root Vegetable

Greek with Feta

Asian Noodle

To replace original salad \$3.50/person

In addition to original salads \$7.50/person

Choice of:

Oven-Roasted Potatoes

OR Yukon Gold Mashed Potatoes

Choice of Entrées:

Additional Entree options for \$13.95/person

Vegetarian Pesto Pasta

Chicken breast with Wild Mushroom Sauce

Cinnamon glazed Roast Pork Loin Stuffed with an Apple-Cranberry Chutney

Slow-Roasted Traditional Bison Stew

Additional Entrée options for \$17.95/person

Slow Roasted Baron of Beef w/Red Wine Reduction au Jus

Baked Halibut with a Tarragon Butter Sauce

Chicken Supreme stuffed with a Sundried Tomato Duxelle

Baked Salmon with an orange glaze & Pear Salsa

Arctic Char with a Citrus Cream Sauce

Please note 17% gratuity and 5% GST will be added to the above prices Prices are subject to change without notice*

Dinner Continued

Carved Prime Rib

Warm Dinner Rolls
Yorkshire Puddings & Beef au Jus
Caesar Salad
Seasonal Chef Vegetables
Horseradish Mashed Potatoes
Westmark Dessert Display

Buffet Service \$ 40.95 per person

Plated Service \$ 44.95 per person

If you would like your Prime Rib personally carved by our Chefs, please inquire for additional charges.

Please do not let our menu stop your cravings. If you have an idea of what you would like for your special event, please do not hesitate to tell us. We will try our best to accommodate.

Please also make note of dietary restrictions or allergies.

Chef's Tredger's Dinner

Minimum 20 guests

To Start:

Dungeness Crab cakes with a roasted red pepper aioli

Followed By:

Lobster Bisque finished with a brandy cream infusion

or

Scallop & Prawn skewer on a bed of seasonal greens and organic pears drizzled with raspberry vinaigrette

Entrée:

Prime Rib

Cooked medium, rosemary scented cabernet jus or

Chicken Supreme

Stuffed with a spinach and sundried tomato

duxelle or

Pacific Halibut Fillet

Basil and lemon infused olive oil

Dessert:

Chocolate Truffle Cake

Or

New York Style Cheesecake, berry coulis

\$54.95 per person

Hot & Cold Hors D'Oeuvres

Smoked Salmon, Cucumber and Dill cream cheese Canapes
\$ 28.95/doz.

Shrimp Cocktail
Served w/ cocktail sauce
\$5.95 per person

Chicken Satays
\$26.95/doz.

Roasted Mediterranean Vegetables
w/ chicken Skewers
\$ /doz.

**Bite sized Bison Meatballs
w/ fireweed jelly sauce**
\$23.95/doz.

Baked Vegetable Samosas
\$19.95/doz.

Assorted Mini Quiche, made in house
Ham & Cheddar, Spinach & Feta, Bacon,
Red Onion & Tomato, Broccoli & Cheddar
\$23.95/doz.

Mahi Sliders
Served w/ pineapple chutney
\$ /doz.

Roasted Garlic & Goat Cheese Canapes
\$19.95/doz.

Northern Deviled Eggs
\$21.95/doz.

Westmark House Wings
Choice of BBQ, Honey Garlic or Hot
\$22.95/doz.

Authentic Bruschetta
\$14.95/doz.

Vegetarian Spring rolls
Served w/ plum sauce
\$16.95/doz.

Marinated Halibut Bites
\$28.95/doz.

Spanakopita
\$21.95/doz.

Bison & Caramelized Onion Slider
\$29.95/doz.

House made Crab Cake
\$28.95/doz.

Smoked Char & Cream Cheese Canape
\$27.95/doz.

Pulled Pork & Apple Slaw Bites
\$27.95/doz,

Elk, Caramelized Onion & Fireweed Jelly Bites
\$34.95/doz.

Spinach & Asiago Dip
Served w/ Fresh soft pita
Small (10-15 ppl) \$29.95
Med (15-25 ppl) \$39.95
Large (25-35 ppl) \$59.95

Local Yukon Appetizers

Platters

SM (15-25PPL) MED (25-40PPL) LG (40-60PPL)

Cheese & Cracker Platter
(Variety of Domestic & Imported
Cheese)
Sm \$90.00
Med \$150.00
Lg \$240.00

Mediterranean Platter
(Housemade Hummus, Tzatziki,
Babaghanoush and pita)
Sm \$45.00
Med \$70.00
Lg \$95.00

Fresh Fruit Platter
Sm \$80.00
Med \$140.00
Lg \$220.00

Mexican Dip & Salsa w/ Corn
Tortilla
Sm \$45.00
Med \$70.00
Lg \$90.00

Charcuterie Platter
(Genoa Salami, Pepperoni, Ham,
Prosciutto, Salami)
Sm \$120.00
Med \$160.00
Lg \$240.00

Pickled Vegetable Platter
(Variety of pickled vegetables,
olives, crostini, sundried tomatoes)
Sm \$60.00
Med \$90.00
Lg \$120.00

Vegetable & Dip Platter
Sm \$70.00
Med \$125.00
Lg \$180.00

Dessert Square Platter
Sm \$50.00
Med \$100.00
Lg \$150.00

BOXED BREAKFASTS

Jump Start

Freshly-baked Muffin, Fresh Fruit, Yogurt & Fruit Juice
\$10.95

Healthy Start

Multi-Grain Bagel w/Cream Cheese, Yogurt, Fresh Fruit & Fruit Juice
\$12.95

BOXED LUNCHES

Bonanza

Fruit Juice OR Pop
Fresh Fruit
Deli Sandwich:
Ham, Roast Beef OR Turkey
On your Choice of Rye, Multigrain, Brown OR White
\$12.95

Chilkoot Excursion

Fruit Juice OR Pop
Fresh Fruit
Vegetable Sticks
Cookies
Deli sandwich:
Ham, Roast Beef or Turkey
On your choice of: Rye, Multigrain, Brown OR White
\$15.95

White Wines

Copper Moon Sauvignon Blanc
Canada
Bottle \$22.95

Gallo-Reserve White Zinfandel
USA
Bottle \$22.95

Barefoot Pinot Grigio
USA
Bottle \$25.95

Masi-Soave Classico
Italy
Bottle \$35.95

Yellow Tail Pinot Grigio
Australia
Bottle \$33.95

Muller R Bishop Riesling
Germany
Bottle \$31.95

Oyster Bay Sauvignon Blanc
New Zealand
Bottle \$41.95

Peller Family Series Chardonnay
Canada
\$33.95

Red Wines

Copper Moon Shiraz
Canada
Bottle \$22.95

Gray Monk Pinot Noir
Canada
Bottle \$41.95

Rothchild Merlot
France
Bottle \$31.95

Wolfblass Yellow Label Cab Sauv
Australia
Bottle \$39.95

Yellow Tail Shiraz
Australia
Bottle \$33.95

Masi Campofiorin Ripasso
Italy
Bottle \$43.95

Pepperwood Grove Zinfandel
USA
Bottles \$36.95

Bodega Norton Lotengo Malbec
Argentina
Bottle \$34.95

Please let us know if you have a specific wine preference and we can special order for you, charges may apply