



Westmark[®]

WHITEHORSE HOTEL

& CONFERENCE CENTER

A Holland America Line Company

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 180 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 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 Dale Padden 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 is 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.

Gratuities 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.*

Banquet Room Rentals

The Westmark Whitehorse offers a selection of banquets 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.

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

**not available early May to early September*

A/V Equipment & Services

<i>Flipchart.....</i>	<i>\$15.00</i>
<i>Podium.....</i>	<i>\$30.00</i>
<i>Stage/Riser (4x8) section</i>	<i>\$50.00</i>
<i>Dance Floor.....</i>	<i>\$100.00</i>
<i>LCD Projector</i>	<i>\$75.00</i>
<i>Projection screen.....</i>	<i>\$5.00</i>
<i>TV/DVD/VCR.....</i>	<i>\$30.00</i>
<i>Wireless Internet</i>	<i>\$19.95</i>
<i>Hard Wire Premium Internet.....</i>	<i>\$39.95</i>
<i>Conference phone.....</i>	<i>\$50.00</i>
<i>PA System (includes microphone).....</i>	<i>\$150.00</i>

Conference Room Capacity Guide

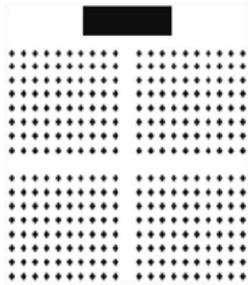
ROOM	Dimensions (Feet)	Total Sq. Footage	Ceiling Height	Theatre	1/2 Rounds (5 per table)	Banquet (8 per table)	Classroom	Boardroom	Hollow-Square	U - Shape
BALLROOM	84 X 50	4200	14 feet	425	228	300	180	N/A	94	78
The Ballroom consists of Conference Room #1, 2 & 3 combined										
*Conf Room # 1	50X36	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		6930								

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

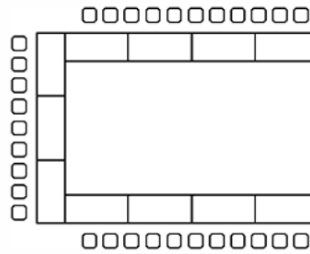
Options for Room Set-ups

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

Theater Style

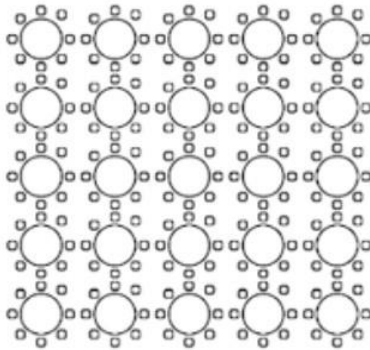


U-shape Style

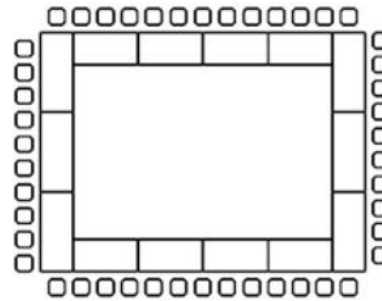


Rounds- 8 chairs per table

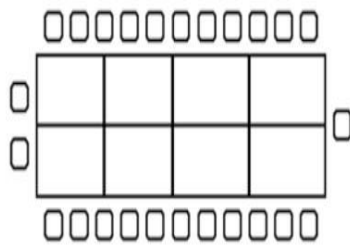
½ Rounds- 4-6 chairs per table



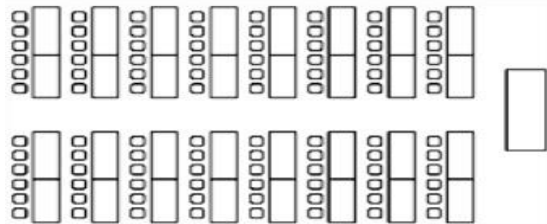
Hollow Square



Boardroom Style



Classroom Style



Reception Style

Chairs around room with
Cocktail tables

Meeting Refreshments

Beverages

<i>Coffee/Tea Service</i>	<i>\$2.75 per person</i>
<i>Westmark House Coffee, Decaffeinated Coffee</i>	
<i>Assorted Teas</i>	
<i>All Day Coffee/Tea Service</i>	
<i>Westmark House Coffee</i>	<i>\$4.75 per person</i>
<i>Individual Pop, Juice or Water</i>	<i>\$2.50 each</i>
<i>Charged by Consumption</i>	
<i>Pitchers of Fruit Juices (Apple, Orange and Cranberry)</i>	<i>\$19.00 each</i>
<i>Pitchers of Milk</i>	<i>\$20.00 each</i>
<i>Non Alcoholic Fruit Punch (4 liters)</i>	<i>\$45.00 each</i>

Morning / Afternoon Snacks

<i>Jumbo Baked Muffins</i>	<i>\$3.25 each</i>
<i>Danish</i>	<i>\$2.25 each</i>
<i>Scones</i>	<i>\$2.75 each</i>
<i>Jumbo Croissants</i>	<i>\$2.75 each</i>
<i>Assorted Bagels (with a toaster, preserves and cream cheese)</i>	<i>\$3.95 each</i>
<i>Fruit, Yogurt and Granola Parfait</i>	<i>\$4.95 each</i>
<i>Fruit Yogurt</i>	<i>\$2.75 each</i>
<i>Fresh Fruit Display</i>	<i>\$5.95 per person</i>
<i>Cinnamon Raisin traditional Bannock</i>	<i>\$3.00 each</i>
<i>Cinnamon Twists</i>	<i>\$2.25 each</i>
<i>Cinnamon Buns</i>	<i>\$3.00 each</i>
<i>Banana Bread Loaves</i>	<i>\$19.95 each</i>
<i>Assorted Gourmet Cookies</i>	<i>\$2.25 each</i>
<i>Fresh Vegetables and Dip</i>	<i>\$4.95 per person</i>
<i>Domestic Cheese and Crackers</i>	<i>\$5.95 per person</i>
<i>Assorted Dainties and Squares</i>	<i>\$2.50 each</i>
<i>Granola Bars</i>	<i>\$2.50 each</i>
<i>House made Biscotti</i>	<i>\$2.50 each</i>

Yukon Coffee Breaks

~ The Whitehorse Working Coffee Break ~

*Fresh-brewed Coffee & Assorted Teas
Pitcher of Apple & Orange Juice
Platter of Freshly-baked Assorted Cookies & Muffins
Fresh Fruit Display*

\$12.95 per person

~ 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

~ Aurora Borealis Coffee Break

*~ Fresh-brewed Coffee & Assorted Teas
Pitchers of Chilled Juice
Fresh Fruit & Cheese Display
Assorted Yogurts
Platter of Croissants, Danishes & Bagels
Served w/Assortment of Jam, Whipped butter & Cream Cheese*

\$17.95 per person

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
(Excluding Yukon Rendezvous & Northern Lights Buffet)

REFRESH COFFEE AND WATER

AFTERNOON COFFEE BREAK

FRESH VEGETABLE PLATTER

REFRESH COFFEE AND WATER

\$44.95 PER PERSON

Breakfast & Brunch Buffets

~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*

~Cheechako Buffet~

*Fresh Brewed Coffee & Assorted Teas
Pitchers of Orange Juice and Milk
Bagels w/Cream Cheese
Variety of Cold Cereals
Fresh Fruit Salad served with Yogurt Dip
\$16.95 per person*

~ Sourdough Breakfast Buffet~

*Pitchers of Chilled Assorted Fruit Juices
Fluffy Scrambled Omelet (green onions, tomatoes and cheese)
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*

~ Hot Healthy Start Buffet~

*Pitchers of Chilled Assorted Fruit Juices and Milk
Lean Black Forest Ham and Cheese on Multi-Grain Bagel
Scrambled Egg Whites
Fresh Fruit Salad, Granola, & Yogurt
Westmark House Blend Fresh Brewed Coffee
& Assorted Herbal Teas
\$21.95*

Add.....

*Pancakes OR French Toast served with A Fruit Compote \$3.00 per person
Eggs Benedict \$4.00 per person*

Delicious 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

~Sandwich Buffet~

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

~Homemade Pizza Lunch~

Choose From Three types of Pizza:

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

Greek Salad or Caesar Salad

Fresh Fruit Salad served with Yogurt Dip

\$19.95 per person

~Italian Lasagna Buffet~

Vegetarian and Meat Lasagna

Garlic Bread

Caesar Salad

Tiramisu

\$21.95

Any Special Dietary Needs will be gladly accommodated on request

Lunch Buffets

~Asian Buffet~

Ginger Beef with Bok Choy
Chicken Stir Fry or Tofu 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

~Hearty Lunch Buffet~

Minimum 20 Guests
AAA Canadian Roast Beef with Au Jus
Yorkshire Pudding
Mashed Potatoes
Seasonal Chef's Vegetables
Dessert Squares
\$24.95 per person

~Yukon Rendezvous Buffet~

Minimum 25 Guests
Grilled Bison and Beef Burgers
All toppings and condiments served on side
Herb Roasted Potatoes
Creamy Homemade Coleslaw
Tortilla Chips and Salsa
Dessert Squares
\$26.95 per person

~Northern Lights~

Baked Arctic Char in A Citrus Cream Sauce
Coconut Scented Basmati Rice
Chef's Seasonal Vegetables
Aurora Salad served with poppy seed dressing , nuts served on side
Dessert Squares
\$28.95 per person

Dinner Buffet

~ North of 60° ~

Minimum 40 Guests

Dinner Rolls

Aurora Salad served with Poppy Seed Dressing
Classic Caesar Salad with Croutons and Parmesan

Herb-Encrusted Prime Rib Carved by Chef

Yorkshire Puddings & Beef au Jus

Vegetarian Eggplant Parmesan

Yukon Gold Mashed Potatoes

Chef's Seasonal Vegetables

Westmark Dessert Display

Westmark House Blend Coffee & Assorted Teas

\$44.95 per person

~ Klondike Buffet ~

Minimum 30 guests

Dinner Rolls

Tossed Garden Salad with 2 Dressing Choices

Greek Pasta Salad

Oven-Roasted Potatoes

Chef's Vegetables

Select **TWO** of the Following Hot items:

Vegetarian Pesto Pasta

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

Chicken breast with Wild Mushroom Sauce

Orange Glazed **Roast Pork Loin** Stuffed with a Pear Chutney

An Array of Desserts on Display

Westmark House Blend Coffee & Assorted Teas

\$39.95 per person

Choice of Plated Service or Dinner Buffet

Orange Glazed Pork Loin

Warm Dinner Rolls

Asian Noodle Salad

Seasonal Chef Vegetables

Yukon Gold Roasted Potatoes

Westmark Dessert Display

Buffet Service \$ 28.95 per person

Plated Service \$ 32.95 per person

Baked Salmon with a Citrus Pear Salsa

Warm Dinner Rolls

Aurora Salad

Seasonal Chef Vegetables

Rice Pilaf

Westmark Dessert Display

Buffet Service \$ 32.95 per person

Plated Service \$ 36.95 per person

Slow-Roasted Traditional Bison Stew

Warm Bannock

Garden Salad with 2 Dressings

Westmark Dessert Display

Buffet Service \$ 30.95 per person

Plated Service \$ 34.95 per person

Baked Halibut with a Basil Infused-Oil

Warm Dinner Rolls

Aurora Salad

Seasonal Chef Vegetables

Coconut Scented Rice

Westmark Dessert Display

Buffet Service \$ 36.95 per person

Plated Service \$ 40.95 per person

Choice of Plated Service or Dinner Buffet

Arctic Char with a Citrus Cream Sauce

Warm Dinner Rolls

Aurora Salad

Seasonal Chef Vegetables

Rice Pilaf

Westmark Dessert Display

Buffet Service \$ 36.95 per person

Plated Service \$ 40.95 per person

Chef Carved Slow-Roasted Baron of Beef

Warm Dinner Rolls

Yorkshire Puddings & Beef au Jus

Garden Salad with 2 Dressings

Yukon Gold Garlic Mashed Potatoes

Seasonal Chef Vegetables

Westmark Dessert Display

Buffet Service \$ 37.95 per person

Plated Service \$ 40.95 per person

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

*Any Special Dietary Needs will be gladly
accommodated on request.*

~ Chef's Padden'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 Platter

\$6.95 per person

Shrimp Cocktail

Served w/cocktail sauce

\$5.95 per person

Coconut Shrimp

\$29.95/doz

Chicken Satays

\$26.95/doz

Tender Dry Pork Riblets

\$18.95/doz

Bite Sized Bison

Meatballs

\$23.95/doze

Baked Vegetable Samosas

\$19.95/doz

Assorted Mini-Quiche

Ham & Swiss, jalapeno & cheddar, spinach & feta, bacon & tomato

\$23.95/doz

Mahi Sliders served with a

Pineapple Chutney

\$28.95/doz

Roasted Garlic & Goat Cheese

Canapés

\$19.95/doz

Deviled Eggs

\$21.95/doz

Dungeness Crab Cakes

\$29.95/doz

Westmark House Wings

Choice of BBQ,

Honey Garlic or Hot

\$19.95/doz

Bruschetta

\$14.95/doz

Rosemary Scented

Tomato & Boccincini

Flatbread

\$4.95 per person

Vegetarian Spring Rolls

\$16.95/doz

Marinated Halibut Bites

\$28.95/doz

Spanakopita

\$21.95/doz

Spinach & Asiago Dip
served with Warm Fresh Pita

Small (10-15pp) \$29.95

Medium (15-25pp) \$39.95

Large (25-35pp) \$59.95

Antipasto Skewers

\$19.95/doz

Platters

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

CHEESE & CRACKER PLATTER

(Variety of Domestic and Imported Cheese)

SM \$90.00

MED \$150.00

LG \$240.00

MEDITERRANEAN PLATTER

(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

W/ CORN TORTILLA

SM \$40.00

MED \$60.00

LG \$80.00

CHARCUTERIE PLATTER

(Genoa Salami, Pepperoni, Ham, Prosciutto, Salami)

SM \$120.00

MED \$160.00

LG \$240.00

TORTILLA CHIPS W/ SALSA

SM \$20.00

MED \$25.00

LG \$30.00

VEGETABLE PLATTER

SM \$70.00

MED \$125.00

LG \$180.00

ANTIPASTO PLATTER

(Pickled Vegetables, Olives, Antipasto Sauce, Crostini, Sundried Tomatoes, Tuscan Sauce)

SM \$60.00

MED \$90.00

LG \$120.00

DESSERT SQUARE PLATTER

SM \$50.00

MED \$100.00

LG \$150.00

ASSORTED SANDWICH TRAY

(Roast Beef, Ham & Egg Salad)

SM \$80.00

MED \$120.00

LG \$180.00

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

Please Choose:

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

Please choose:

Ham, Roast Beef or Turkey

On your choice of: Rye, Multigrain, Brown OR White

\$15.95

WHITE WINES

Copper Moon Sauvignon Blanc (0)
Canada
Bottle \$22.95

Gallo Reserve White Zinfandel (2)
United States
Bottle \$22.95

Barefoot Pinot Grigio (0)
United States
Bottle \$22.95

Masi-Soave Classico (0)
Italy
Bottle \$35.95

Yellow Tail Pinot Grigio (1)
Australia
Bottle \$33.95

Muller R Bishop Riesling (2)
Germany
Bottle \$31.95

Oyster Bay Sauvignon Blanc (0)
New Zealand
Bottle \$41.95

Peller Family Series Chardonnay (0)
Canada
Bottle \$33.95

RED WINES

Copper Moon Shiraz (0)
Canada
Bottle \$22.95

Gray Monk Pinot Noir (0)
Canada
Bottle \$41.95

Rothchild Merlot (0)
France
Bottle \$31.95

Wolfblass Yellow Label Cab Sauv (0)
Australia
Bottle \$34.95

Yellow Tail Shiraz (1)
Australia
Bottle \$33.95

Masi Campofiorin Ripasso (0)
Italy
Bottle \$43.95

Pepperwood Grove Zinfandel (0)
United States
Bottle \$36.95

Bodega Norton Lotengo Malbec (0)
Argentina
Bottle \$34.95

*May we suggest an appropriate red or white wine with your meal?
Or you may choose your own.*