



# Westmark<sup>®</sup>

## WHITEHORSE

### HOTEL & CONFERENCE CENTER

## Meeting & Catering Package

201 Wood St.

Whitehorse Yukon

P: (867) 393-9700

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[www.westmarkhotels.com](http://www.westmarkhotels.com)

**TARYN  
HEMMINGS**

**Catering Manager**

**867-373-9700 ext. 701**

[catering@westmarkwhitehorse.com](mailto:catering@westmarkwhitehorse.com)

**WENDY  
REID**

**Sales Manager**

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# Banquet Room Rentals

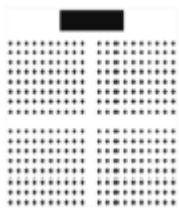
The Westmark Whitehorse offers a selection of banquets rooms, AV Equipment and services to ensure your event is a success. Our main conference room can accommodate up to 425 people, depending on seating style or it can be subdivided to suit your budget and desired atmosphere.

Ballroom (Conference Rooms 1, 2, 3) (4200 sq ft) .....	\$600.00
Conference Room #1 (1800 sq ft).....	\$300.00
Conference Room #2 (1250 sq ft).....	\$250.00
Conference Room #3 (1100 sq ft).....	\$250.00
Conference Room #4 (1012 sq ft).....	\$250.00
Conference Room #5 (1035 sq ft).....	\$250.00
Bennett Post (480 sq ft).....	\$150.00
Tagish Post (427 sq ft).....	\$150.00
Canyon City (161 sq ft).....	\$50.00

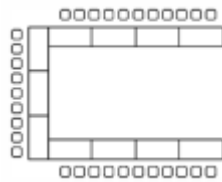
## Options for Room Set-ups

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

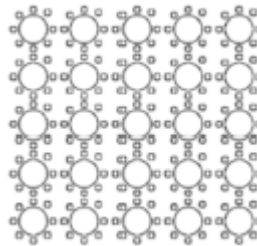
Theater Style



U-shape Style

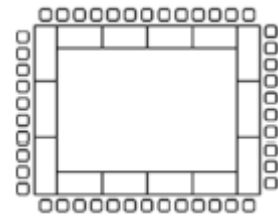


Rounds- 8 chairs per table

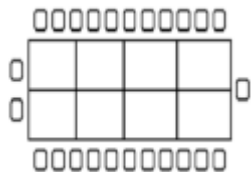


1/2 Rounds- 4-6 chairs per table

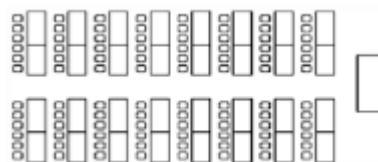
Hollow Square



Boardroom Style



Classroom Style



Reception Style Chairs around room with Cocktail tables

## **A/V Equipment & Services** \*Prices per day\*

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

**If we do not offer what you require for your event, we can outsource local Sound Equipment & Technical Assistance.**

## **Socan & Resound Fees**

### **SOCAN FEE**

Society of Composers, Authors and Music Publishers of Canada  
License to play (publicly perform) music at receptions, conventions, assemblies, fashion shows.

Room capacity	Fee w/o dancing	Fee with dancing
1 - 100	\$22.06	\$44.13
101 - 300	\$31.72	\$63.49
301 - 500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

### **RE:SOUND FEE**

Re:Sound is the Canadian Non-Profit for music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Licence fees are based upon the number of events, the capacity of the room, and whether or not dancing took place at the event.

Room capacity	Fee w/o dancing	Fee with dancing
1 - 100	\$9.25	\$18.51
101 - 300	\$13.30	\$26.63
301 - 500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

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# Meeting Refreshments

## Beverages

Westmark House Coffee, Decaffeinated Coffee & Assorted Teas

All-Day Service \$4.95 per person

Individual Pop cans, Juice bottles or Water bottles	\$2.50 each (Charged by Consumption)
Pitchers of Fruit Juices (Apple, Orange or Cranberry)	\$19.00 each
Pitchers of Milk (2% White)	\$20.00 each
Non Alcoholic Fruit Punch (4 liters)	\$45.00

## Snacks (portioned & priced per person)

Jumbo Baked Muffins or Cinnamon Buns	\$3.25
Assorted Danish or Gourmet Cookies	\$2.25
Scones or Jumbo Croissants	\$2.75
Fruit Yogurt Cups	\$2.75
Assorted Bagels (with a toaster, preserves and cream cheese)	\$3.95
Fruit, Yogurt and Granola Parfait Station	\$4.95
Fruit Salad with Yogurt Dip <i>GF</i>	\$7.25
Fresh Vegetables and Dip <i>GF</i>	\$4.95
Domestic Cheese & Crackers or Fresh Fruit Display	\$5.95
Assorted Dessert Squares or Biscotti	\$2.50

## Gluten Free Options *GF*

Muffins	\$4.00 each
Bread	\$3.50 per person

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## **Buffet Breakfast** *\*priced per person*

### **~Continental Buffet~ \$14.95**

Minimum 15 Guests Required

Pitchers of Chilled Orange & Apple Juices

Fresh fruit Display

Oven-baked Muffins & Pastries

Butter & Preserves

Westmark House Blend Fresh Brewed Coffee & Assorted Herbal Teas

### **~ Sourdough Breakfast Buffet ~ \$19.95**

Minimum 15 Guests Required

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: white, whole wheat and rye

Butter & Preserves

Westmark House Blend Fresh Brewed Coffee

& Assorted Herbal Teas

### **Add...**

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

French Toast for an extra \$3.00 per person \*

\*Maximum 75 people

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

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## **Lunch Buffet** *\*priced per person*

### **~Soup and Sand~ \$19.95**

Minimum 15 Guests Required

Variety of Closed Faced Sandwiches:

Roast Beef with lettuce and Horseradish Mayonnaise on Rye,  
Ham and Cheddar Cheese with a Honey Dijon sauce on Ciabatta,  
House Roasted Turkey with Cranberry Mayonnaise on Multi Grain Bread  
Roasted Vegetarian Sundried Tomato and Pesto in a Three Cheese Wrap  
Egg Salad with Green Onions on White Bread

Chef's Soup of the Day

Pickle Tray

Fresh Baked Cookies

### **~ Build Your Own Salad Buffet ~ \$22.95**

Minimum 15 Guests Required

**Add Soup of the Day for \$3**

Crisp Romaine / Mixed Greens / Sourdough Croutons

Creamy Caesar Dressing / Raspberry Vinaigrette / Balsamic Dressing

Cucumbers / Tomatoes / Grated Carrots / Pickled Onions / Sliced Bell Peppers /

Roasted Almonds / Grilled Zucchini / Crumbled Feta / Black Olives / Parmesan Cheese

Sliced Hard Boiled Eggs / Grilled Chicken Breast (Chilled) / Shaved Roast Beef (Chilled)

***add Poached Shrimp \$4.00/person***

Assorted Desserts and Squares

### **~Asian Buffet~ \$22.95**

Minimum 15 guests required

Beef and Broccoli Chow Mein

Ginger Vegetable Stir Fry

Basmati Rice and Soy Sauce

Spring Rolls served with Plum Sauce

Fresh Fruit Salad served with Yogurt Dip

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## **Lunch Buffet** *\*priced per person*

### **~ Italian Lasagna Buffet~ \$22.95**

Minimum 15 Guests Required

Roast Vegetable Lasagna and Beef Bolognese Lasagna

Garlic Bread & Caesar Salad

Assorted Desserts and Squares

### **~Indian Buffet ~ \$25.95~**

Minimum 15 Guests Required

Butter Chicken \*\*Hallel Chicken Available at Market Price\*\*

Grilled Naan Bread

Fresh Herb and Chili Rice Pilaf

Fried Samosas with Mint Yogurt Dip

Spicy Lentil Curry

Assorted Desserts and Squares

### **~Fajita Bar Buffet~ \$22.95**

Minimum 15 Guests Required

Flour Wraps, Chicken, Ground Beef, Baked Beans, Sautéed Peppers, Shredded Lettuce, Diced Tomato, Diced Red Onion, Shredded Cheese

Sour Cream and Salsa.

Tortilla Chips and Multi-layered Dip

House salad with two dressings

Assorted Desserts and Squares

### **~Mediterranean Lunch Buffet~ \$22.95**

Minimum 15 Guests Required

Roasted Chicken Souvlaki

Vegetable Rice Pilaf

Greek Salad

Hummus, Tzatziki and Pita

Fresh Fruit Salad served with Yogurt Dip

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# Dinner Buffet *\*priced per person*

~ North of 60° Klondike Buffet~ \$45.95

*Minimum 30 Guests Required*

## 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 & Westmark House Coffee & Assorted Teas**

**Choice of:**

Oven-Roasted Honey-Dijon Potatoes

OR Garlic-Mashed Potatoes

**Additional salad option choices are:**

To replace original salad \$3.00/person OR In addition to original salads \$7.00/person

Asian Noodle

Country Style Coleslaw

Greek Salad

Rustic Potato Salad

Roasted Root Vegetable

**Choice of Entrées: (Additional options for *\*\$13.95* or *\*\$17.95/person*)**

*\*Roasted Vegetable Primavera*

*\*Chicken Breast with Wild Mushroom and Herb Sauce*

*\*Bacon and Brown Sugar Glazed Roast Pork Loin with an Apple-Cranberry Stuffing*

*\*Slow Roasted Baron of Beef with Red Wine and Rosemary au Jus*

*\*\*Steele St. Bison Stroganoff*

*\*\*Baked Halibut with a White Wine Tarragon Cream Sauce*

*\*\*Chicken Supreme stuffed with Pancetta, Almonds and Sage*

*\*\*Baked Orange Glaze Salmon with a Pear Salsa*

*\*\*Arctic Char with a Smoked Tomato and Birch Chutney*

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**Dinner Buffet** *\*priced per person*

**Carved Herb-Crusted Prime Rib \$40.95**

Minimum 20 Guests

Warm Dinner Rolls

Yorkshire Puddings & Rosemary-Red Wine au Jus

Caesar Salad

Seasonal Chef Vegetables

Roasted Garlic Mashed Potatoes

Westmark Dessert Display

Please inquire if you would like your Prime Rib carved by one of our Chef's

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 do our best to accommodate.

Please make note of dietary restrictions or allergies when ordering.

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# Hors D'Oeuvres by the Dozen

## *Delicious choices for \$19.95/Doz.*

- Roasted Mediterranean Vegetable Skewers
- Samosas—A Curried Beef filling with a Mint Yogurt Dip
- Assorted Mini Quiche—Create your own or let us choose your filling. Simple & Easy.
- Roasted Garlic & Goat Cheese Canape—Ideal for appetizer parties, pairs beautifully with Fruits, Cheese & most Wines.
- Deviled Eggs - Another Simple & Easy treat. Choose from Traditional, Californian, Curried & Tuscan \* Minimum 1 dozen per flavour
- Wings—Choose from Hot, Honey Garlic, BBQ, S&P
- Bruschetta—Traditional Bruschetta on Crustinis, topped with Balsamic Reduction
- Spanakopita—Spinach & Ricotta Cheese wrapped in Phillo Pastry, served with a side of Herb Sour Cream
- Chocolate Drizzled Fruit Skewers — Seasonal fruit packed on a 10" Skewer, then drizzled with White & Dark Chocolate

## *Just a couple more delightful delectables for \$38.95/Doz.*

- Elk Slider- Locally sourced elk, topped with Braised Sweet & Sour Cabbage, sandwiched in a Slider Bun
- Smoked Scallop, Prawn & Grapefruit Skewers — Seared, Skewered, Smoked and ready to enjoy

## *More Mouth-Watering Options for \$24.95/Doz.*

- Chicken Satays—Seasoned Chicken Skewered & Roasted, served with Tzatziki Dip
- Bite Sized Bison & Fireweed Jelly Meatballs—A Westmark Favourite, served with a Spicy Fireweed Jelly Sauce
- Smoked Char & Cream Cheese Canape—Smoked Icy Waters' Char blended with Cream Cheese & served on Crustinis
- Shrimp Cocktail—Jumbo Prawns Steamed and Seasoned. Paired with our own Cocktail Sauce.

## *All these selections for \$29.95/Doz.*

- Smoked Salmon, Cucumber & Dill Cream Cheese Canape— Smoked Pacific Salmon, paired with a Dill & Lemon Cream Cheese, served on a Cucumber
  - Halibut Bites—Bite sized Alaskan Halibut, Marinated in a Basil Infused Oil
  - Bison & Caramelized Onion Slider— A Bison Slider with Caramelized Onions & our House made BBQ Sauce
  - Crab Cake—Crafted in House, served with a Chipotle Lime Aioli
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## Hors D'Oeuvres per Person

- Chip & Dip Station \$7.95 per person

Corn Tortillas & Pita Crisps served with our Mexican Dip, Roast Red Pepper & Sundried Tomato Hummus, our House Tzatziki, and Salsa

- Poutine Bar \$7.95 per person

Our Hand Chipped Fries, our House Gravy, & a wide assortment of fixings allows you to create your own personal poutine.

*\*Not available for Cater-out*

- Build you own Cheesecake Bar \$8.95 per person

Start with a slice of French Cream Cheesecake, and top with Mixed Berry Coulis, Caramel Sauce, Fresh Fruit, Assorted Nuts, Chocolate Chips and Whip Cream.

## Platters

**Small (15-25 ppl) Medium (25-40 ppl) Large (40-60 ppl)**

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

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|--|---|
| <ul style="list-style-type: none"><li>• Cheese &amp; Cracker Platter<br/>(Variety of Domestic &amp; Imported Cheese)<br/>Sm \$90 / Med. \$150 / Lg \$240</li></ul> | <ul style="list-style-type: none"><li>• Mediterranean Platter<br/>(Housemade Hummus, Tzatziki, and pita)<br/>Sm \$45 / Med. \$70 / Lg \$95</li></ul>                                    |
| <ul style="list-style-type: none"><li>• Fresh Fruit Platter<br/>Sm \$80 / Med. \$140 / Lg \$220</li></ul>  | <ul style="list-style-type: none"><li>• Mexican Dip &amp; Salsa w/ Corn Tortilla<br/>Sm \$45 / Med. \$70 / Lg \$90</li></ul>  |
| <ul style="list-style-type: none"><li>• Charcuterie Platter<br/>(Genoa Salami, Pepperoni, Ham, Prosciutto, Salami)<br/>Sm \$120 / Med. \$160 / Lg \$240</li></ul>  | <ul style="list-style-type: none"><li>• Pickled Vegetable Platter<br/>(Variety of Pickled Vegetables, Olives, Crostini, Sundried Tomatoes)<br/>Sm \$60 / Med. \$90 / Lg \$120</li></ul> |
| <ul style="list-style-type: none"><li>• Vegetable &amp; Dip Platter<br/>Sm \$70 / Med. \$125 / Lg \$180</li></ul>  | <ul style="list-style-type: none"><li>• Dessert Square Platter<br/>Sm \$50 / Med. \$100 / Lg \$150</li></ul>  |
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If you are interested in:

- Boxed or To-Go Breakfast or Lunches
- Wine, Beer or Beverage Selections
- Other Food and Beverage Options

Please inquire with Catering Manager at  
[Catering@westmarkwhitehorse.com](mailto:Catering@westmarkwhitehorse.com)

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If your group is interested in Guest Rooms at the Westmark Whitehorse Hotel, please contact the Sales Manager at [Sales@westmarkwhitehorse.com](mailto:Sales@westmarkwhitehorse.com)

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## ***Catering Information & Policies***

The Westmark Whitehorse has 181 comfortable guest rooms and suites, professional conference facilities and catering staff dedicated to making your next event 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. Five 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, Joseph Mohan create a personalized menu for you.

Please ask and we will be happy to accommodate!

### ***Choosing a Menu***

When selecting your menu, we require your confirmed menu selections 21 days prior to your event. 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 minimum of 21 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

### ***SOCAN Fees***

SOCAN fees may be added to your bill, the fee structure is based on room capacity. Additional information available at <https://www.socan.ca/licensees/faq-licensing> .

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# ***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***

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***

18% 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.

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