

SEASONAL “FRESH START” MEETING PACKAGE

To make every event an experience of personalized success, our Seasonal “Fresh Start” Meeting Packages are designed to nourish the mind, body & spirit of the guest. Our full day meeting packages tie all the details together including a dedicated Conference Services Manager to assist you throughout your event from planning through execution, giving you peace of mind that all your details will be taken care of in a professional & caring manner. Pleasing your delegates & hosting a successful, hassle-free meeting has never been easier at the Delta Vancouver Airport.

SPRING

“FRESH START” CONTINENTAL

ASSORTED BREAKFAST BREADS
BUTTER, HONEY & ASSORTED PRESERVES
FRESH SEASONAL FRUIT & BERRY PLATTER
APPLE, ORANGE & CRANBERRY JUICE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

MID MORNING REFRESHMENT BREAK

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

HEARTY WORKING LUNCH BUFFET

PLEASE CHOOSE ONE:

CELERY ROOT & GALA APPLE SOUP

Toasted Walnuts, Spring Chives

BABY GREENS WITH ASSORTED DRESSINGS

FRESH VEGETABLE CRUDITÉS WITH BUTTERMILK HERB DIP

—
TURKEY BACON CLUB

Fresh Shaved Roast Turkey Breast with Crispy Bacon, Lettuce, Tomato, Emmenthal Cheese, Red Onion Jam on Ciabatta Bread

HONEY HAM & CHEESE

Shaved Honey Ham with Fresh Lettuce, Aged White Cheddar, Pickled Cabbage & Grainy Apple Mustard on Sour Dough Bread

EGG SALAD

With Spring Onions, Celery, Bell Pepper Chutney & Baby Watercress on Multigrain Bread

THE VEGETARIAN

Fresh Bibb Lettuce, Goats Cheese, Oven Dried Roma Tomatoes, Roasted Eggplant, Marinated Artichokes with Truffled Hummus

—
LEMON & FIG BARS WITH VANILLA CHANTILLY

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

MID AFTERNOON REFRESHMENT BREAK

AN ASSORTMENT OF MINI COOKIES
MINT & APPLE LEMONADE
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
IMPORTED & HERBAL TEAS

\$60 PER PERSON

Inclusive of gratuities & tax

UPGRADE TO A HOT BREAKFAST BUFFET

For groups fewer than 15, a \$5 per person additional fee will apply

SMOKED SALMON SCRAMBLED EGGS

PORK & LEEK BREAKFAST SAUSAGE

HOME STYLE POTATOES

With Caramelized Onions & Fresh Herbs

FRESHLY BAKED CROISSANTS

FRESH SEASONAL FRUIT & BERRY PLATTER

APPLE, ORANGE & CRANBERRY JUICE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$5 PER PERSON

Inclusive of gratuities & tax

UPGRADE TO A HOT LUNCH BUFFET

For groups fewer than 15, a \$5 per person additional fee will apply

ASSORTED ROLLS & FLATBREAD

BABY GREENS WITH ASSORTED DRESSINGS

WHOLE WHEAT PENNE SALAD

Peas, Marinated Mushrooms, Herbs, Shaved Asiago, Pesto Vinaigrette

SPINACH SALAD

Pink Peppercorn Dressing, Parmesan, Free Range Eggs

CONFIT PORK SHOULDER & POTATO SALAD

Spring Onions, Steamed New Potatoes with Fresh Herb Aioli

—
YOUR CHOICE OF TWO:

GRILLED BBQ CHICKEN BREASTS

Smoked Gouda Polenta with Wild Mushrooms & Fresh Baby Arugula

ROASTED FRASER RIVER SALMON

Roast Potatoes, Sun Dried Tomatoes, Nicoise Olives, Red Onions & Preserved Lemons

VEGETARIAN PAPPARDELLE PASTA

Fava Beans, Okanagan Goats Cheese, Hot House Tomatoes & A Roasted Garlic Cream Sauce

—
LAVENDER SMORES

House made Marshmallows, Graham Crumb Macaroons, Chocolate Ganache

PEAR & RHUBARB CURD TART

Served with Soft Vanilla Bean Mascarpone Cream

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

IMPORTED & HERBAL TEAS

\$8 PER PERSON

Inclusive of gratuities & tax