



EVENTS MENU

Wall WALL CENTRE | WESTIN
VANCOUVER AIRPORT

TABLE OF CONTENTS

BREAKFAST	3-4
BREAKS	6
BEVERAGES	7
LUNCH	9-11
RECEPTION	13-15
DINNER	17-19
CHILDREN’S MENU	20
LATE NIGHT CRAVINGS	21
BAR & WINE	23

The Westin Wall Centre, Vancouver Airport sets the stage for exceptional events, focusing on fresh ingredients, delectable enhancements and flawless presentation providing a distinctive and memorable experience for you.

BREAKFAST



BREAKFAST TABLE

All breakfast tables include freshly brewed Starbucks® coffee, assorted teas, condiments, and an assortment of fruit juices.

ESCAPE \$42 Per Person Individual Assorted Yogurt (GF) Croissants, Muffins <i>Butter, honey and fruit preserves</i> Assorted Marinated Fruit (GF, DF, VE) Scrambled Eggs (GF, DF) Turkey Sausage (GF, DF) Confit Tomatoes (GF, DF, VE) Crispy Tater Tots (GF, DF, VE)	WALL CENTRE SUSTAINABLE MORNING STARTER \$42 Per Person Croissants, Muffins <i>Butter, honey, and fruit preserves</i> Assorted Marinated Fruit (GF, DF, VE) Superfood Bircher Muesli (GF) <i>Rolled oats, chia, flaxseed, blueberry, honey, yogurt</i> Fresh Fruit Smoothies (GF, DF, VE) Spinach and Egg White Frittata (GF, DF) Brocolini and Roasted Forage Mushrooms (GF, DF, VE)	WEST COAST CONTINENTAL \$35 Per Person Croissants, Muffins, Danishes <i>Butter, honey</i> Superfood Housemade Granola and Yogurt (GF) Assorted Marinated Fruit (GF, DF)
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BREAKFAST SIDES

\$11 Per Person

- Assorted Breakfast Pastries
- Baked Loaves
- Fresh Fruit Smoothies (GF, DF, VE)
- Brioche French Toast with Canadian Maple Syrup
- Bacon (GF, DF)
- Chia Seed Pudding (GF, DF, VE)
- Apple Pork Sausage (GF, DF)

PLATED BREAKFAST

All plated breakfasts include freshly brewed Starbucks® coffee, assorted teas, condiments, and an assortment of fruit juices.
\$40 per guest based on two courses (one selection per course for all guests), and pricing is per person.
Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest (selected 5 working days in advance).
*Name cards and seating charts required for pre-selected choice menu.
Entrée choice the day of the event for an additional \$25.

STARTER

- Assorted Marinated Fruit (GF, DF, VE)
- House-Made Granola (GF,VE)
- Yogurt, fresh fruit
- Oatmeal (GF)
- Cinnamon toasted nuts, blueberries, whole milk
- Superfood Bircher Muesli (GF)
- Rolled oats, chia, flaxseed, blueberry, honey, yogurt
- Chia Seed Pudding (GF, DF, VE)
- Coconut, toasted almonds, tropical fruit

ENTREE

- Free Run Scrambled Eggs (GF, DF)
- Apple pork sausage, herbed confit tomato, crispy tater tots
- Spinach and Feta Egg White Frittata (GF, DF)
- Turkey sausage, confit tomato, herbed salad
- Avocado Toast
- Poached eggs, parmesan, sourdough toast
- Traditional Eggs Benedict
- Choose one: Classic, Royal or Florentine
- Toasted English muffin, hollandaise sauce
- Brioche French Toast
- Seasonal berry compote, whipped cream, cinnamon toasted nuts, maple syrup

PLATED ENHANCEMENTS

- \$10 each per person
- Apple Pork Sausage (GF, DF)
 - Turkey Sausage (GF, DF)
 - Thick Cut Smoked Bacon (GF, DF)
 - BC Smoked Salmon (GF, DF)
 - Sautéed Mushrooms (GF)
 - Grilled Roma Tomato (GF, DF)
 - Half Avocado (GF, DF)
 - Crispy Tater Tots (GF, DF, VE)



BREAKS



BREAKS

Based on 30 minutes of service. All breaks include freshly brewed Starbucks® coffee, assorted teas, and condiments.

BUILD YOUR OWN BREAK

\$24 Per Person
Choose one item from each group (A, B and C)

GROUP A

Choose One

- Seasonal Whole Fruit (GF, DF)
- Assortment of Cookies
- Assortment of Breakfast Pastries
- Selection of Baked Loaves (V)
- Trail Mix (DF, VE)
- Chia and Coconut Milk Pudding (GF, DF, VE)
- Dried Banana Chips and Craisin Energy Mix (GF, DF, VE)
- Pretzel and Popcorn Mix (DF, V)

GROUP B

Choose One

- Fresh Fruit Smoothies (GF)
- Assorted individual Yogurts (GF)
- Flour Tortilla Strips, Pico De Gallo (DF)
- Dark Chocolate Chips, Walnuts (GF)
- Double Chocolate Brownies (V)
- Caprese Skewers (GF)
- Freshly Popped Truffle Popcorn (GF, DF)
- Asiago and Asparagus Quiche (GF)

GROUP C

Choose One

- Protein Energy Bars
- Fresh Fruit Skewer (GF, DF)
- Mini Beignets, Assorted Fillings
- Caramelised Onion Tartlets
- Corn Tortilla Chips, Guacamole (DF)
- Vegetable Crudite, Buttermilk Dip (GF)

BEVERAGES

- Freshly Brewed Starbucks® Coffee
\$7 Per Person
- Assortment of Bubly® Sparkling Water
\$7 Each (On Consumption)
- Sparkling Bottled Water
\$6 Each (On Consumption)
- Still Bottled Water
\$6 Each (On Consumption)
- Assortment Of Dole® Bottled Juices
\$6 Each (On Consumption)
- Assortment Of Pepsi® Soft Drinks
\$6 Each (On Consumption)
- Regular And Sugar-free Red Bull®
\$6 Each (On Consumption)



LUNCH



CHILLED LUNCH TABLE

All lunch tables include freshly brewed Starbucks® coffee, assorted teas, and condiments.

BALANCE

\$49 Per Person

- Chef's Seasonal Soup
- Mixed Green Salad, House Dressing (GF, DF, VE)
- Classic Caesar Salad
 - Romaine lettuce, torn crouton, parmesan, signature dressing*
- Assorted Wraps:
 - Roast beef, chipotle mayonnaise, peppers, black beans, rice (DF)
 - Roasted chicken, smashed avocado, rice (DF)
 - Albacore tuna salad, rice, lemon, chive mayonnaise (DF)
 - Fire-roasted peppers, grilled eggplant, tomato, chickpeas, cilantro and mint relish yogurt (DF, VE)(Portioned equally or tailored to your preference)
- Chef Selected Dessert Squares
- Sliced Seasonal Fruit Platter (GF, DF, VE)

ENERGIZE

\$49 Per Person

- Chef's Seasonal Soup
- Mixed Green Salad, House Dressing (GF, DF, VE)
- Kale Superfood Salad (GF, DF, VE)
 - Quinoa, cucumber, mint, sunflower seeds, lemon vinaigrette*
- Assorted Sandwiches:
 - Slow roast beef, aged cheddar, dill pickle, caramelised onion, arugula, garlic aioli
 - Chicken Bahn Mi, pickled vegetables, cucumber, basil, mint, charred scallion mayonnaise (DF)
 - Assorted charcuterie meats, aged cheddar, arugula, horseradish mayonnaise
 - Grilled market vegetables, crushed avocado, cucumber, pickled onion, hummus (DF, VE)(Portioned equally or tailored to your preference)
- Chef Selected Dessert Squares
- Sliced Seasonal Fruit Platter (GF, DF, VE)

HOT LUNCH TABLE

All lunch tables include freshly brewed Starbucks® coffee, assorted teas, and condiments.

MEDITERRANEAN

\$50 per person

- Mediterranean Salad (GF, DF, VE)
Cucumber, pepper, tomato, olives
- Marinated Chickpea Salad (GF, DF, VE)
Artichoke, cucumber, mint, preserved lemon
- Chicken Breast (GF, DF)
Demi-glace
- Herbed Golden Roasted Potato (GF, DF, VE)
Herbs, garlic
- Grilled Vegetables (GF, DF, VE)
Extra virgin olive oil
- Chef’s Selected Cake

SOUTHERN

\$50 per person

- Gathered Greens Salad (GF, DF, VE)
Carrot, radish, lemon vinaigrette
- Potato Salad (GF, DF)
Egg
- Southern Style Chicken (DF)
BBQ Sauce
- Mac n’ Cheese
Herbed cracker crumb, aged cheddar
- Green Beans (GF, V)
Butter-glazed, smothered onions
- Seasonal Fruit Crumble
Whipped cream

KITSILANO

\$50 per person

- Gathered Greens Salad (GF, DF, VE)
Carrot, radish, lemon vinaigrette
- Kale Superfood Salad (GF, DF, VE)
Quinoa, cucumber, mint, sunflower seeds, lemon vinaigrette
- Roasted Pacific Steelhead (GF, DF)
Citrus herb vinaigrette
- Steamed White Rice (GF, DF, VE)
- Seasonal Steamed Vegetables (GF, DF, VE)
Simply prepared, olive oil, fleur de sel
- Seasonal Sliced Fruit Platter

PLATED LUNCH

All plated lunches include fresh baked artisan rolls and butter, freshly brewed Starbucks® coffee, assorted teas, and condiments.

Plated lunches are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$10 supplement for a 4 course menu.

Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

Choose One

- Garden Greens (GF, DF, VE)
Mixed greens, carrot, radish, balsamic vinaigrette
- Tomato and Whipped Ricotta Salad (GF)
Cucumber, pickled red onion, arugula, white balsamic dressing
- Roast Beet and Fennel Salad (GF)
Goat cheese, candied pecans, sherry vinaigrette
- Burrata Salad (GF)
Seasonal fruit, celery, toasted hazelnuts, red wine vinaigrette
- Kale and Quinoa Superfood Salad (GF, DF, VE)
Quinoa, cucumber, mint, sunflower seeds, lemon vinaigrette
- Soup of the Day
- Pacific Seafood Chowder
- Spiced Butternut Squash Soup (GF)

ENTRÉE

Choose One

- Roasted Pacific Steelhead (GF, DF)
New potatoes, tomato, fine green beans, olive, warm lemon vinaigrette
\$65 per person
- Braised Short Rib (GF, DF)
Pomme puree, slow-roasted root vegetables, demi-glace
\$70 per person
- Apple Glazed Chicken Breast (GF)
Eggplant caponata, apple gastrique, leek hay
\$65 per person
- Lamb Shank (GF)
Charred tomato risotto, wilted spinach, mirepoix
\$70 per person
- Ancient Grain Strudel (DF, VE)
Blistered tomato, forage mushroom, caponata, roasted red pepper coulis
\$65 per person

DESSERT

Choose One

- Brownie Mousse Cake
Salted caramel, raspberry gel
- Coconut Passionfruit
Graeme cracker crumble, mango coulis
- Buttermilk Panna Cotta
Macerated berries
- Classic Tiramisu
Espresso Syrup

RECEPTION



RECEPTION TABLE

All pricing is per person unless noted otherwise. Minimum 25 guests. A \$10 charge per person will apply for each guest below the minimum.

- Chilled Pacific Seafood Ice Table (GF, DF)
Prawns, oysters, local mussels and clams on ice, capers, red onion, lemon, seafood sauce
\$45 Per Person

Fresh Maki and Nigiri (GF, DF)
Assorted hand-rolled maki, sashimi and nigiri, wasabi, pickled ginger
\$39 Per Person

Take Me Out to the Ball Game
Salt and pepper boneless ribs, crispy chicken wings, beef sliders, carnival corn dogs, buttermilk dip, chipotle aioli, honey mustard sauce
\$35 per person

Oysters on Ice – minimum 5 dozen increments (GF, DF)
Shucked selection of seasonal oysters, horseradish, mignonette, cocktail sauce, lemon, capers, red onion, on ice table
\$80 per dozen

- Artisanal Cheese and Charcuterie
Marinated olives, pickles, mustards, chutneys, artisanal bread and crackers
\$32 per person
- Garden Vegetable Crudit 
Buttermilk dip
\$16 Per Person
- Sliced Seasonal Fruit
\$16 Per Person

CANAPÉS

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

COLD

Seared Albacore Tuna (DF)
Togarashi, miso aioli
\$56

Artichoke Bruschetta (DF)
Sourdough, olive oil
\$50

Whipped Goat’s Cheese Tart
Balsamic
\$50

Antipasto Skewer (GF)
Salami, bocconcini and olive
\$46

HOT

Tempura Cauliflower (DF, VE)
Garlic aioli
\$55

BBQ Duck Spring Roll (DF)
Hoisin, green onion
\$58

Firecracker Tempura Tiger Prawns (DF)
Togarashi aioli
\$65

Pork Gyoza (DF)
Soy glazed
\$58

Beef Skewer (DF)
Soy ginger glaze, crispy shallot
\$58

Lemongrass Chicken Skewer (GF, DF)
Coconut peanut sauce, scallion
\$58

ACTION STATION

All pricing is per person unless otherwise noted. Minimum 25 guests. A \$10 charge per person will apply for each guest below the minimum.
Stations are priced at \$150 per chef, per station.

25-50 guests = 1 chef minimum
51-100 guests = 2 chef minimum
101+ guests = 3 chef minimum

Pasta Station
Cheese tortellini, penne, farfalle pasta
Alfredo, pomodoro sauce
Capers, garlic, mushrooms, tomatoes, bacon, ham, red onion, parmesan cheese
\$30 Per Person

CARVING STATIONS

Slow Roast Prime Beef Striploin (GF, DF)
Grainy mustard, horseradish, demi-glace
\$32 per person

Porchetta (GF, DF)
Herbed mustard, salsa verde
\$32 per person

DINNER



DINNER TABLE

All dinner tables include an assortment of artisan bread, butter, freshly brewed Starbucks® coffee, assorted teas, and condiments.

THE CHEF’S SELECTED

\$92 Per Person

- Gathered Greens Salad (GF, DF, VE)
Carrot, radish, lemon vinaigrette
- Classic Caesar Salad
Romaine lettuce, croutons, parmesan, garlic dressing
- Tomato and Avocado Salad (GF)
Cucumber, bocconcini, basil pesto
- Grilled Seasonal Vegetable (GF, DF, VE)
Olive oil, fleur de sel
- Pacific Steelhead (GF)
maitre d’hotel butter, lemon
- Roast Chicken Breast (GF)
Truffle brown butter vinaigrette
- Salt Spring Island Leg of Lamb (GF, DF)
Rosemary rubbed, natural jus
- Spinach and Cheese Cannelloni
Parmesan, herb crumb
- Golden Yukon Potato and Cheese Gratin (GF)
- Roasted Sweet Baby carrots (GF, DF, VE)
- Sliced Seasonal Fruit (GF, DF, VE)
- Chef’s Sweet Table Display

THE BC

\$89 Per Person

- Gathered Greens Salad (GF, DF, VE)
Carrot, radish, lemon vinaigrette
- Kale Superfood Salad (GF, DF, VE)
Quinoa, cucumber, mint, sunflower seeds, lemon vinaigrette
- Tomato and Avocado Salad (GF)
Cucumber, bocconcini, basil pesto
- Pacific Steelhead (GF)
Lemon cream sauce, capers
- Roast Chicken Breast
Wild mushroom jus
- Spiced Beef Brisket (GF, DF)
Caramelised onion, jus
- Cheese Tortellini
Garlic, cream, crisp sage
- Whipped Yukon Gold Potatoes (GF)
- Grilled Broccolini (GF, DF, VE)
Lemon, parmesan
- Sliced Seasonal Fruit (GF, DF, VE)
- Chef’s Sweet Table Display

PLATED DINNER

All plated dinners include fresh baked artisan rolls and butter, freshly brewed Starbucks® coffee, assorted teas, and condiments.

Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.
\$20 supplement for a 4 course menu.
Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$12 per guest on top of the highest priced entrée (selected 5 working days in advance) *.
*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

Choose One

COLD

- Garden Greens (GF, DF, VE)
Mixed greens, carrot, radish, balsamic vinaigrette
- Tomato and Whipped Ricotta Salad (GF)
Cucumber, pickled red onion, arugula, white balsamic dressing
- Roast Beet and Fennel Salad (GF)
Goat cheese, candied pecans, sherry vinaigrette

HOT

- Rock Crab Cake
Celeriac remoulade, frisee
- Whipped Ricotta and Tomato Fondue Tart
Petit greens, balsamic reduction
- Cream of Celeriac Soup (GF)
Truffle, roasted apple
- Wild Forage Mushroom Soup (GF)
Crème fraîche

DESSERT

Choose One

- Chocolate Passion Fruit Dome
Lemon curd
- Buttermilk Panna Cotta
Macerated berries
- Classic Tiramisu
Chocolate espresso ganache
- Brownie Mousse Cake
Caramel sauce, raspberry sauce

PLATED DINNER

All plated dinners include fresh baked artisan rolls and butter, freshly brewed Starbucks® coffee, assorted teas, and condiments.

Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.
\$20 supplement for a 4 course menu.
Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$12 per guest on top of the highest priced entrée (selected 5 working days in advance) *.
*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

ENTRÉE

Short Rib (GF)
Pomme puree, root vegetables, natural jus
\$87 Per Person

Pork Loin (GF, DF)
Braised lentils, soffrito, sherry glaze, mustard jus
\$82 Per Person

Lamb Shank (GF, DF)
Charred tomato risotto, wilted spinach, mirepoix
\$87 Per Person

Pacific Steelhead (GF)
Sweet pea-studded risotto, glazed asparagus, charred lemon, crème fraîche
\$82 Per Person

Chicken Breast (GF)
Eggplant caponata, apple gastrique, leek hay
\$82 Per Person

Ancient Grain Strudel (VE)
Blistered tomato, forage mushroom, caponata, roasted red pepper coulis
\$82 Per Person

CHILDREN’S PLATED MENU

\$35 Per Child (ages 12 and under).
(must be the same selection for all children).
Choice of 100% orange juice, apple juice, milk or soft drink.
Choice of one entree and one dessert from below.

ENTRÉE

Choose One

- Roast Chicken Breast
Yukon gold mashed potato, chef-selected vegetables, chicken gravy
- Roasted Pacific Steelhead (GF)
Yukon gold mashed potato, chef-selected vegetables, dill cream sauce
- 100% Canadian Beef Cheeseburger
Kennebec fries, ketchup
- Chicken Strips and Fries (DF)
Tomato ketchup and plum sauce
- Macaroni and Cheese
Baked garlic crumb
- Spaghetti Bolognese
Tomato meat sauce, shaved parmesan
- Buttered Penne
Plain seasoned

DESSERT

Choose One

- Vanilla Ice Cream, Chocolate Syrup
- Fruit sorbet trio (GF, DF, VE)
- Oatmeal and Chocolate Chip Cookies
- Seasonal Fruit Plate (GF, DF, VE)

LATE NIGHT CRAVINGS

All pricing is per dozen unless otherwise noted. Minimum 3 dozen per selection.

100% Canadian Beef Sliders
Cheddar, dill pickle, brioche bun
\$65

Classic Salt and Pepper Chicken Wings (DF)
\$60

Soy Lime Glazed Chicken Wings (DF)
Cilantro
\$63

Fried Pork and Shrimp Wontons (DF)
Chilli sauce, soy reduction
\$60

Truffle Fries
Parmesan, parsley
\$9 per guest

Yam Fries (DF, VE)
Chipotle Aioli
\$9 per guest

BAR & WINE



HOST

Host pays for all the beverages consumed. Prices do not include service charge and taxes. Bartender: \$50/hr (min of 4 hrs) will apply if \$400 net revenue is not met per bar.

House Red or White Wine
Peller Estate
\$9 Per Glass (5oz)

Domestic Beer
Granville Island Lager, Granville Island Pale Ale, Molson Canadian, Coors Light
\$9 Per Bottle (340 ml)

Deluxe Liquor
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi White, Bacardi Black, Crown Royal Rye, Jack Daniel’s Tennessee Whiskey, Glenfiddich 12 Year Scotch
\$10 Per Glass (1oz)

Soft Drinks
Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices, bottled sparkling water, bottled water
\$6 Each

Premium Beer
Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$10 Per Bottle (340ml)

Premium Liquor
Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum, Captain Morgan White Rum, Captain Morgan Spiced Rum, Canadian Club Rye, Jim Beam Bourbon, Dewars White Label Scotch, Jose Cuervo Tequila
\$9 Per Glass (1oz)

Featured Wine
\$10 Per Glass (5oz)

Martinis
\$13 Per Glass (2oz)

Cider
Strongbow, Grower’s Extra Dry Peach
\$10 Per Bottle (340 ml)

Deluxe Liqueur
Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys Irish Cream
\$11 Per Glass (1oz)

CASH

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager. Prices include service charge and taxes. Bartender: \$50/hr (min. 4 hrs) will apply if \$400 net revenue is not met per bar. Cashier: \$50/hr (min 4 hrs) will always be applied. Hotel will staff one cashier per 100 guests.

House Red or White Wine
Peller Estate
\$10 Per Glass (5oz)

Domestic Beer
Granville Island Lager, Granville Island Pale Ale, Molson Canadian, Coors Light
\$10 Per Bottle (340 ml)

Deluxe Liquor
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi White, Bacardi Black, Crown Royal Rye, Jack Daniel’s Tennessee Whiskey, Glenfiddich 12 Year Scotch
\$11 Per Glass (1oz)

Soft Drinks
Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices, bottled sparkling water, bottled water
\$6 Each

Premium Beer
Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$11 Per Bottle (340ml)

Premium Liquor
Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum, Captain Morgan White Rum, Captain Morgan Spiced Rum, Canadian Club Rye, Jim Beam Bourbon, Dewars White Label Scotch, Jose Cuervo Tequila
\$10 Per Glass (1oz)

Featured Wine
\$11 Per Glass (5oz)

Martinis
\$14 Per Glass (2oz)

Cider
Strongbow, Grower’s Extra Dry Peach
\$11 Per Bottle (340ml)

Deluxe Liqueur
Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys Irish Cream
\$12 Per Glass (1oz)

WINE LIST

RED

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers Red, VQA, BC</i>	\$40
OPEN <i>Merlot, VQA, BC</i>	\$45
RED ROOSTER <i>Cabernet Merlot, VQA, BC</i>	\$50
KINGSTON ESTATE <i>Shiraz, AU</i>	\$55
SEPTIMA <i>Malbec, AR</i>	\$60
TINHORN CREEK <i>Pinot Noir, VQA, BC</i>	\$62
NK’MIP TALON <i>Malbec Syrah, BC</i>	\$68
MEIOMI <i>Cabernet Sauvignon, US</i>	\$72
PRODUTTORI DEL BARBARESCO <i>Nebbiolo, IT</i>	\$77
STAG’S LEAP <i>Cabernet Sauvignon, US</i>	\$120

WHITE

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers White, VQA, BC</i>	\$40
OPEN <i>Sauvignon Blanc, VQA, BC</i>	\$45
RED ROOSTER <i>Pinot Gris, VQA, BC</i>	\$46
SUMAC RIDGE <i>Gewurztraminer, BC</i>	\$50
RUFFINO <i>Pinot Grigio, IT</i>	\$50
BABICH MARLBOROUGH <i>Sauvignon Blanc, NZ</i>	\$55
TINHORN CREEK <i>Chardonnay, VQA, BC</i>	\$57
NK’MIP WINEMAKERS SERIES <i>Pinot Blanc, BC</i>	\$60
TRIMBACH <i>Riesling, FR</i>	\$80

SPARKLING & ROSÉ

	<i>Per Bottle</i>
ROAD 13 HONEST JOHN <i>Rosé, BC</i>	\$58
CODORNIU CAVA <i>Sparkling Wine, SP</i>	\$50
STELLARS JAY <i>Sparkling Wine, BC</i>	\$60
RUFFINO PROSECCO <i>Sparkling Wine, IT</i>	\$61
LOUIS ROEDERER COLLECTION <i>Champagne, FR</i>	\$195
DOM PÉRIGNON <i>Champagne, FR</i>	\$480

DE-ALCOHOLIZED & LOW ABV%

	<i>Per Bottle</i>
DIVIN <i>Sauvignon Blanc Sparkling 0.0%, FR</i>	\$50
ZENO <i>Still White (Organic Viura) <0.5%, SP</i>	\$40
ZENO <i>Zeno Red (Tampranillo & Cabernet) <0.5%, SP</i>	\$40



For any event inquiries, please contact westinsales@wallcentre.com

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