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CULTURAL CENTRE
WHISTLER

2026
Spo7ez Catering Menu

4584 Blackcomb Way, Whistler, BC

www.slcc.ca



Hospitality is at the heart of Indigenous culture. Treat your guests to Spo7ez Catering's exceptional Indigenous West Coast cuisine, available for breakfast, lunch, and dinner. Maggie's bannock donuts make the perfect addition to any coffee break.

Indigenous cuisine is deeply rooted in the traditions of hunter-gatherer Nations who have relied on the land and its seasonal abundance for thousands of years. Our in-house catering honours these practices by featuring locally sourced ingredients such as wild game, salmon, and foraged foods from the land—ingredients that sustained families through salmon runs, successful hunts, and the careful stewardship of regional resources.

Every dish reflects a cultural philosophy of balance, gratitude, and respect, where nothing is wasted and every part of the animal or plant is used—from nourishment to clothing, tools, and teachings. This connection to land and tradition creates a culinary experience that is flavourful, authentic, and deeply meaningful, allowing your guests to taste the richness of Indigenous culture with every bite.

Bannock

Bannock holds a special place in Indigenous communities as both a staple food and a symbol of resilience, adaptability, and togetherness. Introduced through early trade and later woven into Indigenous foodways, bannock was embraced for its simplicity, portability, and ability to nourish families during long journeys, gatherings, and seasonal activities on the land.

Over generations, each Nation and family has added their own signature style—fried, baked, or cooked over an open fire—making bannock a comforting and communal food that brings people together.

Today, it remains an important part of cultural celebrations and everyday meals alike, honouring the past while connecting people through shared tradition.



Family Style Service

Hospitality and sharing are central to Indigenous gatherings. Families would bring food to share with one another, ensuring everyone was cared for and connected. Our closest modern service style to this tradition is family-style dining, where guests share dishes at the table—sparking conversation, connection, and a communal experience that reflects the heart of Indigenous hospitality.

Catering Notes

To activate Spo7ez catering, we require a minimum of 20 guests.

With advance notice, we can address most dietary restrictions and allergies. We will do our best, but cannot always accommodate personal preferences and highly customized individual diet regimes. Our Events Manager will send you a food allergy form to fill out; we rely on these instructions to build our event menu.

The food allergy form and confirmed guest numbers are required two weeks prior to your event date.

Our meals times are pre-arranged with our event manager; please advise of any changes to meal timing with as much advance notice as possible so that we can ensure you enjoy each meal as intended.

Prices do not include catering surcharge or 5% tax (GST). Menu and prices subject to change.



Breakfast Buffet

\$48.00 per person

Fresh Scrambled Eggs (GF)

Oven Roasted Pemberton Hash browns (GF, DF)

Maple Smoked Bacon (GF, DF)

Turkey / Apple Breakfast Sausage & Bison / Berry / Sage Sausage (GF, DF)

Baked Blueberry Bannock

Seasonal Fruit Compote (GF, DF)

Home made Blueberry and Maple Granola (GF)

Natural Greek Yogurt (GF)

Assorted Cereals

Continental Buffet

\$42.00 per person

Chef's Seasonal Smoothie (GF)

Gluten Free Granola Parfait (GF)

Fresh Fruit

Bannock, Muffins and Scones

Home made Berry Jam and Hazelnut butter

Hard boiled Eggs (GF, DF)

Fresh Deli Cheeses and Meats

Continental Breakfast Additions:

Smoked Salmon (GF, DF) - \$5.00 per person



All breakfasts include fresh orange juice and tea and coffee station

Coffee Break Snacks

Oven fresh Cookies - *\$3.00 per person*

Assorted seasonal mini muffins - *\$2.00 per person*

Assorted homemade Squares - *\$4.00 per person*

Fruit Basket - *\$4.00 per person*

Apples, Oranges, Bananas, Kiwi (GF, DF)

Sliced Melon platter - *\$10.00 per person*

Watermelon, cantaloupe, honeydew (GF, DF)

House Maple Trail Mix - *\$7.00 per person*

(Hazelnuts, Dried Blueberry's, Cranberry's, Apricots, Pumpkin Seeds)

Gourmet Popcorn - *\$5.00 per person*

Caramel & Dark Chocolate, Ranch

Foraged Berry Scone - *\$4.00 per person*

Ham and cheese Scone - *\$4.00 per person*

Jalapeño corn muffin - *\$4.00 per person*

Signature Selection:

Après Grazing Table - *\$20.00 per person*

Bison Bites, Baked Bannock, Marinated Tomato's with House Made Ricotta,
Blueberry Cured Salmon, Apples and Brie, Apricots with Smoked Hazelnuts and
House Pickles

Available between 2-5pm only



Rubble Creek Lunch

\$45.00 per person

Lil'wat Venison Chili

Shredded cheese, Sour Cream and Green Onions (GF, DF)

Squamish Salmon Chowder *(GF, DF)*

Mixed Greens Salad with Raspberry Vinaigrette *(GF, DF)*

House Made Bannock

Assorted House Baked Cookies

Alpine Meadows Lunch

\$45.00 per person

Seasonal Soup of the Day

Selection of Chef Prepared Sandwiches

Fresh House Baked Cookies

Signature Selections:

Mixed Greens Salad with Raspberry Vinaigrette *(GF, DF)* - *\$8.00 per person*

Seasonal "Three" Sisters Wild Rice Salad *(GF, DF)* - *\$8.00 per person*

Caesar Salad with Salmon Candy and Bannock Croutons - *\$10.00 per person*

Pemberton Potato Salad with Dijon and Dill *(GF, DF)* - *\$7.00 per person*

Smoked Salmon Salad with Lemon Pepper Ranch Dressing *(GF)* - *\$12.00 per person*

"Mac and Cheese" with 3 cheese cream sauce - *\$9.00 per person*



Spo7ez Lunch

\$55.00 per person

House Smoked Rock Cod *(GF, DF)*

Corn and Sunchoke Fritter *(GF, DF)*

Wild & Brown Rice *(GF, DF)*

Julienne Carrot, Cherry Tomato, Avocado and Shaved Cucumber *(GF, DF)*

Pickled Purple Cabbage and Seasonal Slaw *(GF, DF)*

Shredded Lettuce *(GF, DF)*

Spicy Garlic Dressing *(DF)*

Lemon-Pepper Ranch

Dessert

House Baked Cookies

Signature Selections:

Cedar Plank Salmon *(GF, DF)* - *\$8.00 per person*

Sashimi Ahi *(GF, DF)* - *\$8.00 per person*

BBQ Pulled Pork and Corn Tortilla's *(GF, DF)* - *\$10.00 per person*



Fire Lunch

\$55.00 per person

Salads

Mixed Greens Salad with Raspberry Vinaigrette *(GF, DF)*

Green Leaf Lettuce, Beefsteak Tomato's and Marinated Onions *(GF, DF)*

Protein

(Choose 2)

Fire Grilled Salmon *(GF, DF)*

Rangeland Bison *(GF, DF)*

Fraser Valley Chicken with House made BBQ Sauce *(GF, DF)*

Brioche Buns and Assorted Sauces

Seasoned Wedge Fries *(GF, DF)*

Dessert

House Baked Cookies

Signature Selections:

Sliced Smoked Cheddar Cheese *(GF, DF)* - *\$3.00 per person*

Bacon *(GF, DF)* - *\$3.00 per person*



Stl'a7áshen – To Gather, To Feast, To Dance

Family Style Dinner - \$115.00 per person

Warm House Baked Seasonal Bannock
Whipped butter

First Course

(Choose 1)

Apple, Hazelnut and Watercress Salad
Shaved Cucumber, Celery and Dijon Vinaigrette (Vegan, GF)

Heirloom Tomato Salad *(seasonal)*
Wild Arugula, Strawberries, Pickled Onions, Feta, Balsamic Reduction (GF)

Local Beet Salad
BC Beets, Spinach, Whipped Goat's Cheese, Pear & Spruce-Tip Vinaigrette (GF)

Roasted Squash & Kale Salad
Wild Rice, Apple Vinaigrette, Seasoned Pumpkin Seeds (Vegan, GF)

Main Course

(Choose 2)

Cedar Plank West Coast Salmon
Fresh Dill (GF, DF)

Grilled Chicken Breast
Dandelion Pesto (GF)

Confit Squash, Foraged Mushrooms,
House made Ricotta and Arugula (GF, DF)

Foraged Mushroom & Bean Stuffed Zucchini,



Cauliflower Purée and Arugula Pesto (Vegan, GF)

Smoked Black Cod

Creamed Garlic and Spinach (GF)

Roast Pork

Sour Cherry-Rosemary Jus (GF, DF)

Fire Roasted CAB Striploin - \$10.00 per person

Sour Cherry Jus (GF, DF)

Braised Bison Short Ribs - \$10.00 per person

Juniper Jus (GF, DF)

Venison Loin - \$12.00 per person

Huckleberry Relish (GF, DF)

Side Dishes

(Choose 2)

Fresh Market Vegetables (GF, DF)

Roast Sweet Potato with Arugula, Maple and Cranberries (GF, DF)

Smashed Pemberton Potatoes Garlic Scented (GF, DF)

Foraged Mushroom and Nettle Risotto (GF)

Seasonal "Three" Sisters and Wild Rice, Squash, Beans, Corn (GF, DF)

Dessert

(Choose 2)

Apple Bannock Trifle

Maple Marinated Seasonal Fruits and Xuesum Chantilly

Cocoa Mocha Mouse

Toasted Coconut and Berries (Vegan & GF)

Raspberry Chocolate Tart

Crème Fraiche and marinated Raspberry's (GF)



Maple Crème Brule

Berries (GF)

West Coast Dinner

Buffet Style Dinner - \$110.00 per person

Warm House Baked Seasonal Bannock

Whipped butter

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Qwalimak Farm Salad with Raspberry vinaigrette *(GF, DF)*

Seasonal Wild Rice Salad *(GF, DF)*

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Seasonal Organic Vegetables *(GF, DF)*

Garlic smashed Pemberton potatoes *(GF, DF)*

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Carving Station

(Choose 2)

\$175.00 per chef (1 chef per 75 guests)

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Cedar Plank West Coast Salmon

Fresh dill (GF, DF)

Forged Mushroom & Lentil stuffed Zucchini

Cauliflower Purée and Arugula Pesto (Vegan GF, DF)

Canadian AAA Roast Beef

Red Wine Jus, Horseradish, Dijon Mustard (GF, DF)

Roast Chicken with Dandelion Pesto *(GF)*

Canadian AAA Beef Prime Rib - *\$25.00 per person*

Red Wine Jus, Chimichurri, Horseradish, Dijon mustard (GF, DF)



Elk Leg Roast - *\$35.00 per person*

Mushroom Cream Sauce (GF)

Dessert Station

(Choose 2)

Seasonal Fruit Bannock Trifle

Marinated Fruits and Xuseum Whip

Cocoa Mocha Mousse *(Vegan & GF)*

Stone Fruit Clafoutis



Action Stations

Minimum 20 guests

Porchetta Carvery Station - *\$25.00 per person*
Garlic, nettle and sage (GF, DF)

Roast Duck Crown Carvery - *\$24.00 per person*
Cherry-Rosemary Glazed (GF, DF)

Cedar Plank Salmon - *\$22.00 per person*
Kelp and Mussels (GF, DF)

Clam Cookery - *\$22.00 per person*
Herbs and Onions (GF, DF)

Wild Rice and Smoked Trout Pancakes - *\$22.00 per person*
Trout Caviar

Prime Rib Station - *\$45.00 per person*
Pan Drippings and Watercress (GF, DF)

Each Action station is accompanied with Bannock and Sauces.



Grazing Table

Platters are per 20 guests; min 75% of guest's count

Salish Seafood

\$24.00 per person

Smoked West Coast Salmon, Poached Shrimp, Chilled Spicy Mussels, Smoked Trout Pâté and Traditional Candied Salmon *(GF, DF)*

Wild Game

\$22.00 per person

Bison Salami, Duck Rillettes, Bison Pemmican, Elk Terrine and Venison Chorizo
Saskatoon Mustard Sauce, Pickled Vegetables (GF, DF)

West Coast Cheese

\$17.00 per person

Assorted Fine BC Cheeses
Crab Apple Chutney and Bannock
(GF crackers)

Dip Trio with Artisan Bread

\$15.00 per person

Roasted Red Pepper Hummus, Spinach & Cheese and Black Bean & Jalapeno
Chef's selection of Bannock and breads

Sliced Fruit

\$10.00 per person

Seasonal Sliced Fruits and Berries *(GF, DF)*



Raw Vegetables

\$10.00 per person

Red Peppers, Carrots, Cucumber, Radish, Celery and Cherry Tomatoes

Buttermilk Ranch Dip (GF)

Canapes

\$17.00 per person

Please choose 1 from Earth, Land & Sea.

Earth

Garlic Hummus, Marinated Tomatoes on Cucumber *(GF, Vegan)*

Foraged Mushroom and Corn Quiche *(Vegetarian)*

Butternut Squash Arancini

Nettle (Vegetarian)

Deviled Eggs

Smoked Hazelnuts (GF)

Corn and Dandelion Fritters

Maggie's Hot Sauce (Vegan)

Land

Bison Tenderloin Tartare

Chives on Sunchoke Chips (GF, DF)

BBQ Beef Tart

Pickled Chestnut Mushrooms (DF)

Braised Elk Bannock Slider *(DF)*

Bison Meatballs

Peppered Saskatoon Berry (GF, DF)

Smoked Chicken Skewer

Rosemary & Honey Mustard (GF, DF)



Smoked Duck Breast
Beet and Rose Hip Glaze (GF, DF)

Grilled Elk Skewer
Nasturtium Velouté *(GF)*

Sea

House Cured Smoked Salmon
Cream Cheese on Crispy Bannock

Seared Albacore Tuna
Nettle Verde (GF, DF)

Smoked Trout
Roast Mushroom caps and Herbs (GF)

Mini Crab Cakes
Fennel Aioli

West Coast Salmon Skewers
Maple-pepper Glaze (GF, DF)

Prawn Skewer
Spicy Garlic Sauce (GF, DF)

West Coast Salmon & Sweet Potato Cakes
Dill Crème Fraiche

*Additional canapes:
one - \$7.00 per person,
two - \$12.00 per person*



Late Night Bites

Platters are per 20 guests; min 75% of guest's count

Served at the latest 10:30pm

Poutine - \$6.00 per person

Rich gravy with fresh Cheese Curds

Chili breaded Shrimp - \$6.00 per person

Cocktail Sauce (DF)

Grilled Cheese - \$4.00 per person

Maggie's Hot Sauce

Mini Mac and Cheese - \$6.00 per person

Corn and Herb Arancini - \$5.00 per person

Dandelion pesto (GF)

Bannock Pizza Bites - \$5.00 per person

Mushroom and scallion (GF)

Venison Chorizo & Roasted Pepper Flatbread - \$6.00 per person