

CLIQUE
HOTELS & RESORTS

LET BLACKCOMB SPRINGS SUITES SET THE STAGE FOR YOUR NEXT HOLIDAY EVENT



2023

BLACKCOMB SPRINGS
SUITES

• • • by CLIQUE • • •



Create an unforgettable event **for your holiday celebration!**

Welcome to Blackcomb Springs Suites, where you'll find yourself immersed in a snowy paradise this winter! With the holiday season upon us, we cordially invite you to celebrate its spirit with us.

Nestled amidst the stunning backdrop of Whistler's snow-covered peaks, our holiday event menu is designed to elevate your holiday experience. Whether you're seeking a venue for a cozy gathering with loved ones or a memorable corporate celebration, we promise to deliver a unique and intimate event experience that will create cherished memories.



Event Space

CHEAKAMUS ROOM RENTAL FEE\$464 / full day | \$429 / 4 hours

DIMENSIONS	SIZE	CAPACITY FOR COCKTAIL EVENT	CAPACITY FOR SEATED EVENT
32' x 20' (8ft H)	640sq.ft.	40	30



Beverage Services

Minimum 15 people

COFFEE SERVICE:

SMALL COFFEE DISPENSER \$84 each
Serves approximately 30 x 8oz cups

LARGE COFFEE DISPENSER \$159 each
Serves approximately 80 x 8oz cups

Comes with milk, cream, sugar, sweeteners, and stir sticks.
Available for service with china mugs or biodegradable cups/lids.

TEA SERVICE:

SMALL TEA DISPENSER \$84 each
Serves approximately 30 x 8oz cups

LARGE TEA DISPENSER \$159 each
Serves approximately 80 x 8oz cups

Comes with milk, sugar, sweetener, assorted herbal and black tea bags, and stir sticks.
Available for service with china mugs or biodegradable cups/lids.

HOT CHOCOLATE SERVICE:

SMALL HOT CHOCOLATE DISPENSER \$89 each
Serves approximately 30 x 8oz cups

LARGE HOT CHOCOLATE DISPENSER \$169 each
Serves approximately 80 x 8oz cups

Available for service with china mugs or biodegradable cups/lids.
Add-on: marshmallows, whipped cream, chocolate sauce - \$5.40 per person



Platters

Minimum 10 people

LOCAL CHEESE PLATTER \$14.90 / person

A variety of seasonal pre-cut and whole cheeses from the region with chutneys and preserves to compliment your selection. Served with bread and crackers.

CHARCUTERIE PLATTER \$14.90 / person

A selection of cured meats, pate, olives and gherkins. Served with bread and crackers.

MEZZE PLATTER \$11.90 / person

A variety of dips; hummus, Moroccan baba ganoush, tzatziki and muhammara. Served with pita bread, sour dough, olives, house pickled vegetables, grilled zucchini, cherry tomatoes and marinated mushrooms. | Veg

SEAFOOD PLATTER \$17.90 / person

Tuna poke, smoked yellow fin tuna, smoked salmon & trout, candied salmon, seared prawns. Served with toasted baguette.

CRUDITE PLATTER \$8.40 / person

An assortment of freshly cut crudité vegetables with house made ranch or hummus. | Veg

SANDWICH PLATTER \$14.90 / person

Choice of 3 types of fresh made deli style sandwiches. *Gluten Free options available.*

• Marinated chicken & mango chutney • Slow roasted beef and cheddar • Turkey and smoked gouda • Baked ham and swiss • Egg Salad | Veg • Falafel wrap | Vegan;DF

FRESH FRUIT PLATTER \$10.90 / person

A selection of freshly sliced seasonal fruit.

DESSERT PLATTER \$11.90 / person

An assortment of freshly baked dessert squares.

MUFFIN PLATTER \$7.40 / person

An assortment of freshly baked muffins.

COOKIE PLATTER \$7.40 / person

An assortment of freshly baked cookies.

DONUT PLATTER \$5.40 / person

An assortment of freshly made donuts.



Canapes

Minimum 2 dozen per type

FROM THE LAND & THE SEA \$75 / person

Vol au vent tart with chicken curry salad

Prawn cocktail with red sauce served in a shot glass | *GF; DF*

Marinated tuna poke topped with tobiko & fresh radish | *GF; DF*

BC smoked salmon in baked filo cups with a caper dill aioli

Freshly shucked Kumamoto oysters with a house made cucumber herb mignonette | *GF; DF*

FROM THE GARDEN \$60 / person

Foraged wild mushroom tartlet | *Veg*

Bocconcini with fresh basil & tomato | *Veg; GF*

Roasted Pemberton beets with fresh arugula & goat's cheese | *Veg*

Sundried tomato & roasted garlic goat cheese on crispy baguette | *Veg*

Vegan asian rice paper spring roll (add prawn for \$15 per dozen) | *Vegan; GF; DF*

FOR DESSERT \$60 / person

Berry panna cotta with fresh mint | *GF; DF*

Freshly baked lemon meringue tarts | *Veg*

Chocolate truffle with cocoa dusting | *Veg*

Chocolate graham cracker s'mores bites | *Veg*

Chocolate espresso tiramisu with mascarpone & lady fingers | *Veg*

White chocolate caramel brittle dusted in sea salt, served in mason jars | *Veg*



Cocktail Party Menu

\$109.90 / person

Minimum 25 person

CANAPES (choice of three)

BC smoked salmon with caper dill aioli in baked filo cups

Sundried tomato & roasted garlic goat cheese on crispy baguette | V

Foraged wild mushroom tartlet | V

Vegan Asian rice paper spring roll | *Vegan; GF*

Vol au vent tart with chicken curry salad

PLATTERS (choice of two)

Local Cheese Platter

A variety of seasonal pre-cut and whole cheeses from the region with chutneys and preserves. Served with bread and crackers.

Charcuterie Platter

A selection of cured meats, pate, olives and gherkins. Served with bread and crackers

Mezze Platter

A variety of dips; hummus, Moroccan baba ganoush, tzatziki and muhammara. Served with pita bread, sour dough, olives, house pickled vegetables, grilled zucchini, cherry tomatoes and marinated mushrooms

Seafood Platter

Tuna poke, smoked yellow fin tuna, smoked salmon & trout, candied salmon, seared prawns. Served with toasted baguette.

HOT STATIONS (choice of one)

Chicken & Jackfruit tacos

w/ rice, black bean and corn salad, pico de gallo, sour cream, lettuce & tortilla

Pulled pork buns & falafel wraps

w/ coleslaw & hummus

Chicken Wings & Arancini Balls

w/ BBQ sauce, sweet chili sauce, ranch & crudité

DESSERT PLATTER



Christmas Party Menu

\$109.90 / person
Buffet Style

Minimum 25 person

CANAPES (choice of three)

BC smoked salmon with caper dill aioli in baked filo cups

Sundried tomato & roasted garlic goat cheese on crispy baguette | V

Foraged wild mushroom tartlet | V

Vegan Asian rice paper spring roll | *Vegan; GF*

Vol au vent tart with chicken curry salad

ENTREE & SIDES

Roasted, Carved Turkey | *GF*

Apple-Herb Stuffing

Turkey Gravy

Cranberry Sauce | *GF; V*

Roasted Pemberton Potatoes | *GF; V*

Seasonal Roasted Vegetables | *GF; V*

Soft Bread Rolls with Whipped Butter | V

Sticky Toffee Pudding | V

DELICIOUS ADD-ONS

Portobello Mushroom Stack | \$8.50 per person | *GF; V*

8 Slice Apple Pie | \$28 each | V



Chefs Feast Menu

\$114.90 / person
Served Family Style

Minimum 25 person

CANAPES (choice of three)

BC smoked salmon with caper dill aioli in baked filo cups
Sundried tomato & roasted garlic goat cheese on crispy baguette | V
Foraged wild mushroom tartlet | V
Vegan Asian rice paper spring roll | *Vegan; GF*
Vol au vent tart with chicken curry salad

ENTREES (choice of two)

Heritage farms' chicken breast served over roasted garlic and tomato chutney | *GF; DF*
Braised Chuck Flat w/ mushroom demi-glace | *GF; DF*
Caraway cured ocean-wise steelhead salmon with a honey glaze | *GF; DF*
Feijoada with grilled mushrooms & okra served with tomato salsa & rice | *Vegan; GF; V*

SIDES (choice of five)

Roasted Pemberton vegetables | *Vegan; GF; DF*
Ancient grain pilaf with faro & wild rice | *Vegan; DF*
Multi-colour Pemberton potatoes tossed in extra virgin olive oil & fresh herbs | *Vegan; GF; DF*
Roasted cauliflower, orzo, arugula, cherry tomatoes, fresh herbs tossed in maple sherry aioli with roasted almonds | *Vegan; GF; V*
Pemberton Valley organic baby kale with roasted beets and ancient grains and pumpkin seeds & citrus vinaigrette | *Vegan; DF*
Caesar salad with shaved parmesan & crispy herbed croutons
Bistro salad with mixed greens, Pemberton beetroot & carrot, topped with seeds & white balsamic vinaigrette | *Vegan; GF; DF*

DESSERT (choice of one)

Sticky toffee pudding
Dessert platter

DELICIOUS ADD-ONS

Portobello Mushroom Stack | \$8.50 per person | *GF; V*



ADDITIONS:

BOTTLED BEVERAGES \$6.40 / person
an assortment of juices, soft drinks, San Pellegrino, and bottled water

18% service charge and taxes not included.

SET-UP CHARGE:

SERVICE WARE \$3.90 / person
china plates and cups, glasses, cutlery, and paper napkins

18% service charge and taxes not included.



Audio Visual Services

75" SMART TV WITH CASTING FEATURE	included
WHITEBOARD WITH MARKERS	\$34 ea / day
FLIP CHART / EASEL PADS	\$29 ea
POWERCORD SPEAKER PHONE	\$54 p / day
SOUND SYSTEM WITH SPEAKERS & MIC	\$84 p / day
100" SCREEN & PROJECTOR	\$54 p / hour

ADDITIONAL SERVICES:

SET-UP FEE	included
TABLE CLOTHES, PENS & PADS	included
CLEANING FEE	\$54 p / hour

Audio visual and additional services do not include taxes.

Fine Print

GUARANTEED NUMBERS

Blackcomb Springs Suites requires the final guest attendance list at least seven (7) business days prior to all food and/or beverage functions. Should the Group Meeting Coordinator not receive the requested final guaranteed attendance at least (7) business days prior to the commencement of the function, the original expected attendance amount will be charged. If additional meals are requested after the final guaranteed attendance is given, please notify your Group Meeting Coordinator immediately, and we will make every effort to accommodate your request.

FOOD FACTS

All food and beverages that are served or consumed in the hotel meeting and function areas must be purchased exclusively from Blackcomb Springs Suites. A final and complete menu must be submitted to your Group Meeting Coordinator at least fourteen (14) days prior to the commencement of the function. Food is provided by reputable and licensed third parties with catering license. Blackcomb Springs Suites reserves the right to make reasonable substitutions on the menus to adjust for fluctuations in market prices and/or commodity shortages.

BEVERAGE SERVICE

In line with the British Columbia's Liquor Regulation Branch, Blackcomb Springs Suites cannot provide, sell or serve liquor. However, the event organizer can provide its own for the event. Liquor must be consumed within the event room. You can hire a commercial caterer to provide liquor service under specific licensing regulations.

DIETARY RESTRICTIONS & ALLERGIES

We are pleased to accommodate dietary requirements and allergy meal requests where possible. We can accommodate gluten free, nut free, dairy free, vegan and vegetarian options for an extra three (\$3) per person. Please provide the requirements seven (7) business days prior to the event with the final guarantees. Food is prepared in a commercial kitchen that is not a nut-free or allergen free environment. We make every effort to accommodate all requests, however we cannot guarantee that our product has not come into contact with allergens at some point within the food supply chain.

OUTSIDE FOOD SERVICE

Blackcomb Springs Suites does not permit outside food service to be brought into the premises. Exceptions to this include: wedding cakes, Kosher meals, and severe allergies. A food waiver must be filled out and signed and approved by Blackcomb Springs Suites at least fifteen (15) business days prior to the function if outside food is permitted to be brought in.

DEPOSIT & PAYMENT REQUIREMENTS

The following payment schedule is required to guarantee your program. An initial non-refundable deposit of five hundred (\$500) is required to guarantee and secure your function date(s) and time(s). The remaining balance shall be paid upon check out. Failure to submit the initial deposit within 72 hours of receiving the signed contract, may result in cancellation of your function date(s) unless other written arrangements are made in advance.

CANCELLATION POLICY

Event cancellations may only be made by the person whose name appears on the event contract. If you need to cancel your function, you must call and speak directly with your Group Meeting Coordinator. If the event is canceled within thirty (30) days of the function, all deposits paid will be forfeited. If the cancellation is made within fifteen (15) days of the function date, one hundred (100%) of the contract price as outlined on the Banquet Event Order will be invoiced. The hotel also reserves the right to cancel the event under circumstances that are deemed a violation of hotel policies and procedures.

TAXES & SERVICE CHARGES

All functions are subject to a Gratuity Service Charge of 18% plus 5% GST (Goods & Services Tax). All equipment rentals, bar set-up, liquor licenses, dance floor labour charges, and room rental charges are subject to 5% GST.

RESPONSIBILITY FOR ITEMS

Blackcomb Springs Suites is not responsible for damage or loss of any articles or merchandise left in the hotel prior to, during, or following your function.

PACKAGE RECEIVING AND/OR STORAGE

Blackcomb Springs Suites will accept packages within seventy-two (72) hours of the start of your function. Packages need to include the following information: 1) name of the group, 2) name of company contact, 3) name of the "Group Meeting Coordinator", 4) name of actual meeting, and 5) date(s) of the actual function. All related equipment, crates, boxes etc., must be removed from the premises upon conclusion of the function. Blackcomb Springs Suites accepts no responsibility for stored items. No COD's will be accepted.

SECURITY

Blackcomb Springs Suites at its sole discretion may require your Group to provide licensed, uniformed security personnel for social functions that exceed 60 persons in attendance at the Group's expense. Security personnel, if required, are retained to ensure the safety of both the Group's attendees as well as guests of the Hotel.

AUDIO VISUAL EQUIPMENT

A selection of audio/visual equipment and services are available on a rental basis from Blackcomb Springs Suites. Orders may be placed with your Group Meeting Coordinator. While most of the audio/visual equipment is readily available from Blackcomb Springs Suites, some equipment may not be available and will need to be ordered from outside sources. If audio/visual equipment for your function is rented from an outside source, we require five (5) business days cancellation notice prior to the start of your function. Cancellations received within this period will result in the full rental fee.

SIGNAGE

Signs, banners, posters, or any other items may not be affixed to any walls, ceilings, or doors without the express written consent of the Group Meeting Coordinator, or Manager, or his/her designee.