

Robert H. Lee Alumni Centre

Exclusive Catering List

All caterers are following strict safety measures and currently all food and beverage is being sent through a drop delivery service model. Websites are linked via each company's logo – but we recommend connecting with the catering contact directly as many of our providers have special micro– event packages and menus that may not be currently listed on their websites.



- Joanne Auty, joanne@loafe.ca, 778.325.5145

Located on site; the perfect space to bring fresh, creative, sustainable, locally sourced delicious meals to your celebration.



- Shannon Boudreau, shannon@lazygourmet.ca, 604.734.2507

We have over 35 years of experience preparing West Coast based cuisine. Guests are always impressed and delighted by our delicious food and eye-catching presentations.



- Ramita, maharajacateringltd@gmail.com, 778.855.4627

Vancouver's premier South Asian catering company, serving vibrant dishes packed with flavor.



- Monika Kodnani, monikakodani@ams.ubc.ca, 604.822.6520

We believe in supporting a sustainable food system, and our delivery service will exceed your event expectations.



- Rachael Des Lauries, rachael@peakeofcatering.com, 604.872.8431

Innovative and inspired menu selections, micro reception menus, and a collaborative approach throughout your planning process. Our mission is to give you great memories with the freshest ingredients.

At this time, we ask that all alcohol be provided by the catering company that you choose from this list. They are able to extend their catering endorsement to your event and assist with ordering any rental items needed for service.



- Stefanie Aitken, stefanie.aitken@railtowncatering.ca, 604.568.8811

Inspired by seasonal ingredients thoughtfully selected from local partners, our team of professionals prides itself on our personal approach to creating unique menus for memorable events.



- Donna Wadsworth, donna@savourycity.co, 604.875.8484

Custom menu planning, tailoring offerings to fit anything the client needs. We like to convey a feeling of relaxed elegance, that never feels forced or frantic. We're local, fresh, and believe in the art of craft.



- Denise Sparrow, sparrow@uniserve.com, 604.585.5044

Our menus are designed to entice and satisfy the palette of the adventurer seeing to explore traditional First Nations Cuisine or just sample it. We invite you to join us in celebrating our culture through our foods.



- Kerensa Wotton, kerensa.wotton@ubc.ca, 604.822.2018

We are UBC's catering company. Food is our passion. No matter how large or how small the event, we cook from the heart.