

A Taste of Whistler – delicious choices within 100 miles

Not only does Whistler have an impressive roster of restaurants, it has a community of chefs and farmers working together to bring the best of the Sea to Sky corridor to your plate. Many Whistler restaurants promote fresh and seasonal British Columbia foods and beverages and source products from local farms and producers. For Whistler's conscious chefs, environmental issues are an important impetus for choosing local ingredients. Food picked fresh-from-the-farm also has incredible taste; another big reason chefs prefer regional ingredients. From delicious potatoes grown in Pemberton's "Spud Valley" to organic fruits, vegetables, meats and dairy products, there is an abundance of choice for Whistler's talented chefs who bring the freshest ingredients to their menus.

The Resort Municipality of Whistler has a strong commitment towards securing a sustainable food source that will serve to improve the health of communities, the environment and individuals over time. Through the Whistler2020 Food Task Force, Whistler has formed a coordinated, collaborative regional effort that creates stronger bonds between food producers, retailers and eaters.

A menu of events and programs are tied to Whistler's Food Strategy: the Slow Food Cycle in Pemberton, the Whistler Chef's Challenge, the Farmer's Market, A Taste of BC at the peak of Whistler, Cornucopia's four days of wine, food and tastings, Aboriginal flavours at the Squamish Lil'wat Cultural Centre, 100 Mile Menus at selected restaurants, Feast in the Mountains, community greenhouses and the Green Table Network.

Hungry? Grab a limited edition Savour Whistler cookbook and create your own memorable meal.