

EVENT SERVICES 2023

Fairmont Waterfront offers urban artisanal cuisine, using fresh, locally sourced ingredients – some from our very own rooftop herb garden and bee hives. Created with love by Executive Chef Michael Pagnacco and his talented culinary team.



Fairmont
WATERFRONT

BREAKFAST BUFFETS

All pricing is per person. Minimum 12 guests unless otherwise noted, or add \$6.00 per person.

All breakfast buffets include fresh orange juice, grapefruit juice, cranberry juice, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

RISE 'N SHINE!

\$38

*Minimum Not Applicable

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT & WHOLE FRUITS

WATERFRONT GRANOLA PARFAIT

Greek yogurt, granola, honey, fresh berries

FREE-RANGE HARDBOILED EGGS

SELECTION OF COLD CEREALS

2% milk & almond milk

*add avocado

\$4/pp

EARLY BIRD

\$47

STEEL CUT OATMEAL

raisins, walnuts, brown sugar, 2% milk

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT

WATERFRONT GRANOLA PARFAIT

Greek yogurt, granola, honey, fresh berries

FREE-RANGE SCRAMBLED EGGS

BREAKFAST POTATOES

caramelized onions & fresh cut herbs

CRISPY BACON + CHICKEN APPLE SAUSAGE

UP AND AT 'EM - HEALTHY START

\$49

STEEL CUT OATMEAL

raisins, walnuts, brown sugar, 2% milk

TOASTER STATION

sliced multigrain, sourdough

SPREADS

fruit preserves, local honey, butter & peanut butter

YOGURT, FRUIT & GRANOLA STATION

YOGURTS - honey yogurt, coconut chia pudding

BERRIES - raspberries, strawberries, blueberries, blackberries

WATERFRONT GRANOLA - nuts, seeds, dried fruit, coconut, toasted oats

FRESH SEASONAL CUT FRUIT & BERRIES

HOT & SAVOURY

ZUCCHINI & RICOTTA FRITATTA

CHICKEN & APPLE SAUSAGE

ROASTED POTATO HASH

peppers, potato, spinach & cherry tomato

*add avocado

\$4/pp

ENHANCE WITH NESPRESSO STATION

9 /ea

Up to 80 people.

Each Nespresso pod will be charged on consumption at the end of the event

BRUNCH BUFFET

All pricing is per person. Minimum 20 guests unless otherwise noted or add \$8.00 per person.

All breakfast & brunch buffets include fresh orange juice, grapefruit juice, cranberry juice, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



BRUNCH ESSENTIALS!

\$62

ASSORTED FRESHLY BAKED PASTRIES

DOUGHNUTS

apple fritter, maple bacon, honey glazed

BAGEL

everything, whole wheat, sesame bagels

whipped butter, preserves, peanut butter

FRUIT

fresh seasonal sliced and berries

TOMATO + AVOCADO SALAD

citrus dressing, puffed grains, herbs

MELON + PROSCUITTO SALAD

honeydew, citrus, basil

SHRIMP SALAD

celery, red onion, dill, chives

HOT SMOKED SALMON (served chilled)

lemon, red onion, cream cheese

FREE RANGE SCRAMBLED EGGS

BACON & SAUSAGE BAR

smoked bacon, chicken apple sausage, pork sausage

FRENCH TOAST

caramelized banana, chantilly, rum caramel

BUTTERMILK FRIED CHICKEN + WAFFLES

maple syrup

TRADITIONAL BENEDICT

smoked pork collar and hollandaise

SALMON BENEDICT

smoked salmon, hollandaise sauce

SHORT RIB FRICASSEE

mushroom, cipollini onion, carrot

SHASHUKA

poached eggs, red pepper and tomato stew

ADD SUSHI

ASSORTED SUSHI & MAKI ROLLS

\$15

wasabi, pickled ginger, soy sauce

(3pc/person)

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CHEF ATTENDED STATIONS

Pricing sold as an additional enhancement to the buffet breakfasts. All pricing is per person. Minimum 20 guests required per station.

Chef-attended station options | \$125 per chef, per hour. **Additional pricing will apply if sold separately as reception stations.

EGGS-CUSE ME MR. BENEDICT

\$26

TOASTED ENGLISH MUFFINS & FREE-RANGE EGGS, made to order

DRESSING; back bacon, smoked salmon, avocado, tomato

SAUCES; hollandaise, béarnaise, choron sauce

MILLENNIAL TOAST BAR

\$20

BREADS; country style whole grain, sourdough loaves, mini bagels

SPREADS; herb cream cheese, hummus, crushed avocado

DRESSING; sautéed mushrooms, smoked salmon, capers, sprouts

shaved red onion, hard boiled eggs

LET'S GET CRACKING - EGGS YOUR WAY

\$20

FREE-RANGE EGGS whole eggs, egg whites

DRESSING; bacon, sausage, ham, shrimp, tomato, pepper, scallion, spinach, mushroom | CHEESE; cheddar, feta, chèvre

BACON CARVING STATION

\$405

(serves 30)

whole roasted smoked maple bacon, carved to order

OUI CHEF!

\$10

– add a chef attended poached egg station

FAMILY STYLE + PLATED BREAKFAST

All pricing is per person. All breakfasts include fresh orange juice, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



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FOR ALL | The following items will be provided for all plated breakfasts as listed below:

JUICE | fresh orange juice

FRESHLY BAKED PASTRY BASKET | assorted breakfast pastries for the table

FRESH SLICED SEASONAL FRUIT

SIDE | select **one** of the below side options for your full group:

BERRY BASKET SMOOTHIE | blueberry, strawberry, banana, yogurt

or

GRANOLA PARFAIT | mascarpone yogurt, granola, peach compote, coconut, puffed amaranth, berries (V)

ENTRÉE | select **one** of the below plated breakfast entrée options for your full group:

APPLE CRUMBLE FRENCH TOAST	\$42
brioche, apple streusel, maple crème anglaise	

TRADITIONAL EGGS BENEDICT	\$46
warm tomato & watercress salad, breakfast potatoes	

SALMON BENEDICT	\$48
cold smoked salmon, chive hollandaise, breakfast potatoes	

SMOKED BRISKET HASH	\$46
sweet potatoes, caramelized onion, two poached eggs	

FREE-RANGE SCRAMBLED EGGS	\$45
breakfast potatoes, caramelized onions, tomatoes	
Select two proteins: canadian bacon, pork sausage, smoked bacon or chicken-apple sausage	

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water	\$7 each
Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 /person
Lemonade	\$10 /person
Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 /person
Regular Brewed Coffee & Fairmont Signature Teas	\$8/person
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COFFEE BREAKS

All pricing is per person.

All themed coffee breaks include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



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GARDEN PARTY

SCONES

clotted cream, preserves

TEA PASTRIES

macarons, opera cake, cheesecake fruit tarts

FINGER SANDWICHES (CHOOSE 3):

CUCUMBER | dill cream cheese

EGG SALAD | croissant, free range egg, watercress

CORONATION | curried chicken salad

SMOKED SALMON | lemon cream cheese

HAM & CHEESE | smoked pork collar, house mustard

\$30

WHEN LIFE GIVES YOU LEMONS

\$26

ARNOLD PALMER

iced tea + lemonade

SOUR SWEETS -

lemon SQUARES

lemon poppy seed LOAF

lemon MACARON

LEMON YOGURT melon, agave

DONUT WORRY – BE HAPPY!

\$25

DOUGHNUTS

apple fritter, maple bacon, honey glazed, sprinkles

fresh fruit SKEWERS

ICED COFFEE

CHOCOLATE MILK

\$26

BEAN 2 BAR

MOCHA coffee cake

CHOCOLATE dipped biscotti

ESPRESSO macarons

DOUBLE CHOCOLATE COFFEE cookie

SPA SENSATION

\$25

SPA WATER

Cucumber, lemon, mint

MACERATED FRUIT SALAD

Whipped ricotta, orange, mixed berries, mint

ASSORTED CRUDITE

Hummus, green goddess

HOUSE GRANOLA BAR

50'S DINER

\$27

MILK SHAKES

strawberry, chocolate, banana almond (dairy free)

MINI BEEF SLIDERS | brioche, tomato + bacon jam, American cheddar

CRISPY POTATO WEDGES

THE AFTER PARTY

\$28

CREAMY ONION DIP

Salted potato chips

JUMBO PRETZELS

cheese sauce, mustard

POPPED CORN

buttered, white cheddar, caramel corn

CANDY JARS

gummies & jelly beans

FIESTA TIME

\$26

AGUA FRESCA

TAQUITOS

JALAPENO POPPERS

CHICHARRON

CHURROS | dulce de leche

A LA CARTE ENHANCEMENTS

Select from a variety of our buffet enhancements to customize your buffet or coffee break. All pricing is per person.



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SWEET

selection of HOUSE BAKED PASTRIES muffins, danishes, croissant	\$9
chef's choice BAKED SCONES	\$9
house baked BANANA LOAVES	\$9
house made GRANOLA BARS	\$8
warm CINNAMON BUNS	\$9
blueberry ricotta COFFEE CAKE	\$9
house baked ASSORTED COOKIES	\$7
dark chocolate BROWNIE	\$7
CANDY JARS gummies & jelly beans	\$14

SAVOURY

BAGEL STATION , variety of flavours plain and herb whipped cream cheeses	\$10
EGG WHITE BITES	\$10
CRUDITÉS , assorted dips	\$13
POPPED CORN BAR buttered, truffle & caramel corn	\$10
MIXED NUTS	\$9

CEREALS

house made GRANOLA BAR with dried fruits	\$9
bircher MUESLI	\$8
STEEL CUT OATMEAL dried fruits, roasted nuts	\$9
house made TRAIL MIX	\$8

FRUIT

FRUIT SKEWER waterfront honey & vanilla yogurt	\$9
SLICED SEASONAL FRUIT berries & melons	\$13
assorted WHOLE FRUIT	\$7
individual PROBIOTIC YOGURT	\$6

SMOOTHIES SELECT ONE

CARROT , ginger and turmeric	\$13
VANILLA MATCHA , banana, pineapple, coconut	
BANANA COCOA , coffee, cashew	

NESPRESSO STATION

Each Nespresso pod will be charged on consumption at the end of the event. For UP TO 80 PEOPLE.

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water	\$7 each
Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 /person
Lemonade	\$10 /person
Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 /person
Regular Brewed Coffee & Fairmont Signature Teas	\$8/person
*Decaffeinated coffee is available upon request	

LUNCH BUFFETS

All pricing is per person. **Minimum 20 guests** unless otherwise noted or add \$10.00 per person.

All lunch buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



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SANDWICH DELI

\$63

TOMATO BASIL SOUP

san marzano tomatoes

POTATO CHIPS

everything bagel dip

BABY GEM SALAD

yogurt dressing, toasted pistachio, dill

MUSTARD POTATO SALAD

ARUGULA SALAD

macerated cranberries, ricotta salata, toasted pine nuts

SANDWICHES (CHOOSE 4) -

COLD:

HAM + CHEESE

smoked pork collar, house mustard, aioli

SMOKED SALMON BAGEL

watercress, red onion, capers, tarragon cream cheese, sesame bagel

GREEN GODDESS WRAP

mozzarella, cucumber, lettuce, sprouts, onion, green goddess spread

WARM:

PHILLY CHEESE STEAK

shaved striploin, provolone, onions, peppers, garlic aioli

TURKEY CLUB SUB

roasted turkey breast, bacon, tomato, provolone, creamy chimichurri

MEDITERRANEAN MEZZE SUB

grilled + marinated vegetables, feta, tomato, creamy chimichurri

DESSERTS

dark chocolate brownie

oat berry crumble

chai tea cheesecake

sliced seasonal fruit

WOK 'N ROLL

\$65

ROCK CRAB & SWEET CORN SOUP

scallion, fried garlic

SPICY CUCUMBER SALAD

chili, cilantro, sesame, rice vinegar

LEAFY GREENS

orange star anise dressing

BOK CHOY SALAD

goma-ae dressing, toasted sesame

VEGETABLE SPRING ROLLS

sweet chili sauce

STEAMED DIM SUM

har gao, siu mai

CONDIMENTS

soy, black vinegar

SOYA SAUCE CHICKEN

MARINATED TOFU VEGETABLES

carrots, broccoli, mushroom

CHOW MEIN

chinese egg noodle, shrimp, gai lan

STEAMED JASMINE RICE

DESSERTS

green tea macarons

egg tarts

mango tapioca

sliced seasonal fruit

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water

Selection of Soft Drinks

Hot Chocolate and Fresh Whipping Cream, Marshmallows

Lemonade

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)

Regular Brewed Coffee & Fairmont Signature Teas

*Decaffeinated coffee is available upon request

\$7 each

\$6.50 each

\$8 /person

\$10 /person

\$10 /person

\$8/person

LUNCH BUFFETS cont.

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CANTINA

\$65

TORTILLA SOUP

crispy tortillas, spicy tomato broth & pulled chicken

CHICHARRONS

tajin spice

MEXICAN SHRIMP COCKTAIL SALAD

poached shrimp, onion, cucumber, avocado, chili-lime cocktail sauce

JICAMA & CITRUS SALAD

cilantro, orange & spicy lime dressing

MIXED GREENS

crispy tortillas, corn, black beans, tomato, cucumbers, chipotle ranch dressing

SOFT TORTILLAS

corn and flour

CONDIMENTS

pico de gallo, guacamole, salsa roja, onion, queso fresco, limes, radish

CHICKEN TINGA

chipotle pulled chicken & caramelized onions

CARNITAS

slow roasted + pulled pork

SPANISH TOMATO RICE

BORRACHO BEANS

made with mexican beer, smoked bacon

MEXICAN ELOTES

grilled corn, mayo, lime, chili, cilantro & queso fresco

DESSERTS

tres leche cake

churros, dulce de leche, cinnamon ganache

sliced seasonal fruit

WEST COAST MARKET

\$66

SEAFOOD CHOWDER

freshly baked artisan rolls & salted butter

MIXED LETTUCE

vegetables, pumpkin seeds, citrus vinaigrette

SALMON & FARRO SALAD

radicchio, fresh dill, lemon dressing

BABY CUCUMBER SALAD

Toasted almond, chive, dill, yogurt + olive oil dressing

ROASTED CHICKEN

du puy lentils & natural jus

HOT SMOKED SALMON

brown sugar and fennel cure

ROASTED BABY POTATOES

lemon, garlic, parsley

MUSHROOM RAVIOLI

mushroom cream, pine nuts, arugula

ROASTED ROOT VEGETABLES

rooftop rosemary butter

DESSERTS

blueberry lemon tart

maple butter tart

sliced seasonal fruit

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water

\$7 each

Selection of Soft Drinks

\$6.50 each

Hot Chocolate and Fresh Whipping Cream, Marshmallows

\$8 /person

Lemonade

\$10 /person

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)

\$10 /person

Regular Brewed Coffee & Fairmont Signature Teas

\$8/person

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LUNCH BUFFETS cont.

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MANGIAMO – “LET’S EAT!”

\$68

ZUPPA TOSCANA

sausage, potato, onion, garlic, kale, cream

FOCACCIA

salted butter, olive oil, balsamic

TUSCAN GREENS

radish, hummus, baby fennel, citrus vinaigrette

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil pesto

BROCCOLINI CAESAR

florets, shaved asiago, garlic anchovy dressing

ANTIPASTO

marinated vegetables, pickles, cheeses, charcuterie

WEST COAST CIOPPINO

Steel head, clams, mussels, Prawns, Fennel and saffron broth

CHICKEN MARSALA

mushrooms, parsley, marsala gravy

ORECCHIETTE PASTA

caramelized onion, broccolini, chili, peas, extra virgin olive oil

ITALIAN VEGETABLES

zucchini, peppers, garlic, onions

SOFT POLENTA

DESSERTS

tiramisu

biscotti

lemon ricotta tart

SOUTHERN STYLE SMOKE PIT

\$70

CORNBREAD, SOUTHERN BISCUITS, WHITE BREAD

whipped honey butter

TRADITIONAL COLESLAW

MUSTARD POTATO SALAD

SALAD GREENS

tomato, cucumber, onions, green goddess dressing

MAC & CHEESE

creamy cheddar & bread crumbs

BARBECUE STYLE BAKED BEANS

smoky bacon & crispy onions

GRILLED CORN ON THE COBB

chili lime butter

SMOKED MEATS

barbeque chicken

12 hour oak smoked brisket

SAUCES

traditional & carolina gold style mustard

SOUTHERN SWEETS

key lime pie

peach cobbler

fresh watermelon + Tajin

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water

Selection of Soft Drinks

Hot Chocolate and Fresh Whipping Cream, Marshmallows

Lemonade

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)

Regular Brewed Coffee & Fairmont Signature Teas

*Decaffeinated coffee is available upon request

\$7 each

\$6.50 each

\$8 /person

\$10 /person

\$10 /person

\$8/person

LUNCH BUFFETS cont.

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FARMERS TABLE SALAD BAR pricing | see below

ARTISANAL BREADS & CRISPS

MARINATED

truffle artichokes, grilled asparagus, zucchini, tomatoes, olives, eggplant, peppadews, banana peppers, pearl onions, gherkins

SPREADS & DRESSING

whipped feta, hummus, olive tapenade, citrus dressing

GREENS

radicchio, endive, frisée, romaine, kale, arugula

CHILLED PROTEINS

poached prawns, hard boiled eggs, confit albacore tuna

CHEESES

crumbled blue, grated parmesan, cubed smoked cheddar, baby bocconcini

Choose one for \$60, two for \$68, three for \$75:

FLANK STEAK with grilled onions

ROASTED FARMCREST CHICKEN BREAST

ROASTED SALMON

PIE STAND

two types house baked whole pies, seasonal flavours
sliced seasonal fruit

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water

\$7 each

Selection of Soft Drinks

\$6.50 each

Hot Chocolate and Fresh Whipping Cream, Marshmallows

\$8 /person

Lemonade

\$10 /person

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)

\$10 /person

Regular Brewed Coffee & Fairmont Signature Teas

\$8/person

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PLATED LUNCH

All pricing is per person. All plated lunches include bread rolls with salted butter, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.

A minimum of 3-courses, including one entrée is required. Kindly select **one** appetizer, entrée & dessert to be served to your guests. For pre-selected entrees, the final entree counts must be provided a minimum of three (3) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name and entree choice.



SOUPS

TOMATO + RED PEPPER
goat cheese, brioche crouton

CURRIED SWEET POTATO
coconut milk, cilantro oil

MUSHROOM SOUP
cognac chive cream

SALADS

TUSCAN GREENS SALAD
heirloom radish, chickpea hummus, baby fennel, crispy chickpeas & citrus vinaigrette

HEIRLOOM TOMATO
mozzarella, arugula, olive, basil, aged balsamic & olive oil

ROASTED SQUASH SALAD
butternut squash, tomato tapenade, toasted pine nut, arugula, mustard vinaigrette

ROMAINE HEART SALAD
brioche crouton, shaved grana padano, lemon zest, garlic caesar dressing

CLASSIC ICEBERG SALAD
bacon, chive, radish, buttermilk dressing

DESSERTS

DARK CHOCOLATE CHEESECAKE
hazelnut praline

TRADITIONAL TIRAMISU
kahlua, cocoa nibs

PASSION FRUIT TART
toasted coconut cream, sour candied citrus

STRAWBERRY SHORTCAKE
vanilla bean sponge, strawberry cream, basil

BANANA BREAD FOSTER
honey rum caramel, dark chocolate mousse, peanuts

MAIN COURSES – FROM THE RANGE

	3- course	4-course
GRILLED CHICKEN BLT WEDGE SALAD iceberg lettuce, hothouse tomatoes, crumbled bleu cheese, maple pepper bacon & creamy dijon dressing	\$65	\$75
HARISSA CHICKEN BREAST Broccolini, glazed carrot, tomato cous cous	\$68	\$78

MAIN COURSES - FROM THE RANCH

ROASTED 5oz BEEF TENDERLOIN whipped potatoes, carrots, roasted shallot jus	\$80	\$90
BRAISED BEEF SHORT RIB chive potato purée, chimichurri, braised shallot jus	\$71	\$81

MAIN COURSES - FROM THE SEA

ROASTED STEELHEAD saffron leek risotto, broccolini, sauce vierge	\$68	\$78
ROASTED LING COD golden spiced cauliflower, braised eggplant, smoked almond	\$70	\$80

MAIN COURSES - FROM THE GARDEN

SMOKED LENTIL BOWL chermoula, fried squash, broccolini	\$62	\$72
MILANESE RISOTTO saffron, grana Padano, sage salsa verde	\$62	\$72
POTATO GNOCCHI cashew butter, roasted yam, squash, fried kale, watercress	\$62	\$72
MORROCAN COUS COUS spicy tomato ragu, roasted carrot, eggplant, raisins, roasted zucchini	\$62	\$72

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RECEPTIONS

All canapes are priced per dozen. A minimum of 3 dozen per selection is required.



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COLD CANAPES

WHIPPED GOAT CHEESE PROFITEROLES (V) \$56
Local chevre, local honey, cracked black pepper

MARINATED OLIVE TOAST \$56
Confit garlic, Italian parsley, lemon ricotta

CARAMALIZED APPLE TART (V) \$56
chive cream cheese

FRIED PANISSE (GF/VE) \$56
Hummus, celery, hazelnut

SPICY AHI POKE \$63
Crispy wonton, avocado & tograshi

TIGER PRAWN ROLL \$63
Celery shrimp salad, brioche bun

SMOKED SALMON BLINI \$63
Smoked salmon, cream cheese, cucumber, dill

DUCK CONFIT \$63
Crostini, cherry jam, savory granola

SEARED BEEF TARTAR \$63
House mustard, crostini

CHICKEN BANH MI TOAST \$63
Brioche, chicken liver pate, cilantro, pickled vegetables

TOMATO CONSERVA TARTINE (V) \$56
san marzano tomatoes, garlic, cracked pepper

BUTTERNUT SQUASH TARTINE (VE) \$56
pickled onion, pepitas, nutritional yeast

V = vegetarian

VE = vegan

GF = gluten-free

HOT CANAPES

POTATO SAMOSA (VE) \$56
tamarind chutney

ALSATIAN ONION TART (V) \$56
vidalia onion, gruyere

MARGHERITA ARANCINI (V) \$56
arborio rice, tomato, mozzarella

CRAB CAKES \$68
sriracha mayo, scallion

GARLIC SHRIMP SPRING ROLL \$68
chili dipping sauce

BACON WRAPPED SCALLOP \$68
lemon maple glaze

INDONESIAN CHICKEN SATAY (GF) \$63
peanut sauce, coconut seroendeng

MINI BEEF WELLINGTON \$65
flaky puff pastry

LAMB KOFTA (GF) \$63
mint raita

BEEF SLIDER \$63
brioche, tomato + bacon jam, American cheddar

RECEPTION STATIONS

All pricing is per person. Minimum 40 guests are required for reception stations. Should the final guest count fall below 40, the price per guest will increase by 15%.

Chef-attended station options | \$125 per chef, per hour



ALL THAT AND DIM SUM

\$38

STEAMED & FRIED

har gow, shu mai, char siu bao, chicken wontons and vegetable spring rolls

CONDIMENTS

sweet chili sauce, black vinegar, soy sauce, chili oil

MAC & CHEESE BAR

\$36

CLASSIC CHEDDAR mac | CRAB mac | TRUFFLE mac | N'DUJA mac

GARNISH scallions, bacon, sour cream, ketchup, tomato

CHARCUTERIE & SALUMI

\$38

CHARCUTERIE

coppa, salamis, soppressata, chorizo

CONDIMENTS

mustards, pickled vegetables & artisan breads

SAY CHEESE!

\$39

LOCAL AND INTERNATIONAL CHEESES

bleu, triple cream brie, goat, smoked, washed rind & hard cheeses

CONDIMENTS

mustard fruits, brandied apricots, port wine figs, house jams & artisan breads

SERIOUS SLIDERS

\$38

choose 3 slider selections | 3 sliders per person

FALAFEL

pickles, garlic sauce, golden beetroot relish, brioche

BEEF SHORTRIB

caramelized onions, gruyère, brioche

CRISPY PORK BELLY

apple slaw, sesame aioli, brioche

BEER BATTERED COD

tartar sauce, coleslaw, brioche

CHIPOTLE CHICKEN TORTA

pico de gallo, cabbage, queso, cilantro lime crema

BREADS, SPREADS & MARINATED VEG

\$36

SPREADS

olive tapenade, red bell pepper hummus, roasted garlic hummus, beetroot hummus, tzatziki

MARINATED VEGETABLES

artichokes, tomatoes, cipollini onions, eggplant, zucchini, bell peppers, olives

FRESH CRUDITE

BREADS

grilled pita, flatbreads

SALMON CHARCUTERIE

\$42

BC SALMON

hot smoked, candied, gravlax, cold smoked

CONDIMENTS

shaved red onions, lemon, capers, crème fraiche, chives, egg salad, rye toast

SEAFOOD RAW BAR

\$48

RAW

oysters, cocktail shrimp, mussels, tuna poke, scallop ceviche

HOUSEMADE SAUCES

horseradish chili sauce, citrus mayo, mignonette, yuzu ponzu

ACCOMPANIMENTS

lemons, limes & seaweed salad

Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

RECEPTION STATIONS cont.

All pricing is per person. Minimum 40 guests are required for reception stations. Should the final guest count fall below 40, the price per guest will increase by 15%.
 Chef-attended station options | \$125 per chef, per hour



LATE NIGHT FOODIE

\$30

PORK BELLY SLIDER

chinese cabbage slaw, miso mayo

GRILLED CHEESE

fontina, parmesan butter

INDONESIAN CHICKEN SATAY

peanut sauce, coconut peanut seroendeng

WAFFLE FRIES

spicy ketchup, roasted garlic aioli

POUTINERIE

\$36

CRISPY FRIED fries and tator tots

TRADITIONAL curds and beef gravy

PANEER TIKKA MASALA fried paneer in rich tomato gravy

SMOKED MEAT 12hr smoked brisket, cheese curds, beef gravy

MUCHOS NACHOS

\$32

TORTILLA CHIPS, PULLED PORK

MONTERAY JACK, GRUYÈRE CHEESE

jalapenos, onions, olives, sour cream, pico de gallo

SWEET TOOTH

SELECT 3 @ \$20 | SELECT 5 @ \$30 | SELECT 7 @ \$36

passionfruit meringue tarts

traditional opera cake

assorted macarons

flourless black forest brownie

seasonal pate de fruit

stonefruit frangipane

sea salted chocolate caramel tart

white chocolate passion fruit pot du crème

toasted hazelnut cream puff

espresso white chocolate custard tart

strawberry shortcake trifle

Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

SEASONAL TASTING STATIONS

All pricing is per person. Minimum 40 guests are required for reception stations. Should the final guest count fall below 40, the price per guest will increase by 15%.
 Chef-attended station options | \$125 per chef, per hour

SPRING THROUGH SUMMER

HEIRLOOM TOMATO OLIVE OIL TASTING

\$35

*Chef-attended

VARIETIES OF SEASONAL TOMATOES

displayed and prepared by the chef to enjoy with a variety of FINE OLIVE OILS AND BALSAMIC VINEGARS

fresh mozzarella and vancouver island sea salt

AUTUMN THROUGH WINTER

FORAGED MUSHROOM RISOTTO

\$35

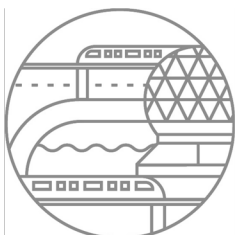
*Chef-attended

VARIETIES OF SEASONAL WILD MUSHROOMS & CARNAROLI RICE

risotto prepared by the chef and finished with PARMIGIANO-REGGIANO AND FINE ITALIAN OLIVE OIL

DINNER BUFFETS

All pricing is per person. Minimum 40 guests required or add \$15 per person.
All dinner buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

WEST COAST PROVISIONS \$130

BC CHILLIWACK CORN SOUP

jalapeno, feta

FRESHLY BAKED ARTISAN ROLLS

salted butter

HEIRLOOM TOMATO & MOZZARELLA

arugula, pumpkin seeds, honey vinaigrette

GRILLED ZUCCHINI SALAD

crispy chickpeas, fresh herbs, feta cheese, olive oil dressing

BELGIAN ENDIVE SALAD

orange, fennel, sour cream dressing, puffed grains

ANCIENT GRAIN SALAD

barley, farro, quinoa, roasted carrot, corn, herb vinaigrette

CHARCUTERIE AND BC CHEESES

crackers and flatbread

CHILLED SEAFOOD

marinated & poached tiger prawns, clams, mussels,
condiments: cocktail sauce, tabasco, citrus wedges

SLOW ROASTED BEEF STRIPLOIN

roasted shallots jus

PAN SEARED SALMON

honey sriracha glaze, grilled scallions, sesame seeds

ROASTED CHICKEN BREAST

roasted apple, bacon, lemon thyme chicken jus

MUSHROOM RAVIOLI

roasted mushrooms, parmesan cream sauce

ROASTED FINGERLING POTATOES

lemon, confit garlic, herbs

ROASTED ROOT VEGETABLES

carrots, turnip, sunchokes

caramelized pear FRANGIPANE TART

honey ricotta CHEESECAKE

chocolate TRUFFLE CAKE

assorted MACARONS

clotted cream and berry PARFAIT

FRESH SLICED FRUIT & BERRIES

TRATTORIA \$115

ROASTED ROMA TOMATO SOUP

basil pistou, olive oil, cracked pepper

GARLIC BREAD

confit garlic & parmesan butter

CAESAR SALAD

croutons, shaved grana padano, garlic anchovy dressing

CAPRESE SALAD

fresh mozzarella, basil, arugula, balsamic & olive oil

FARRO SALAD

sundried tomato, cherry tomato, roasted peppers, herbs,
ricotta salata, citrus vinaigrette

ANTIPASTO STATION -

CHARCUTERIE prosciutto, soppressata, salamis

MARINATED mushrooms, peppers, artichokes & beets

POLLO AL MATTONE

brick roasted chicken & rosemary prosciutto sauce

SHORT RIB

braised short ribs with gremolata & saffron risotto

FRUTTI DI MARE

conchiglie pasta with shrimp, clams & spicy tomato sauce

ITALIAN SAUSAGE POLENTA

mascarpone & basil

EGGPLANT PARMESAN

san marzano tomato sauce

GRILLED VEGETABLES

marinated in italian olive oil & fresh basil

orange ricotta CANNOLI

lemon TARTS

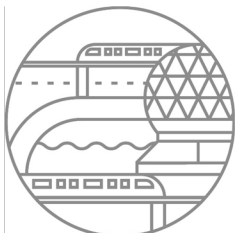
vanilla anise PANNA COTTA

TIRAMISU

FRESH SLICED FRUIT & BERRIES

DINNER BUFFETS cont.

All pricing is per person. **Minimum 40 guests required** or add \$15 per person.
All dinner buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request



Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

SOUTH ASIAN INSPIRATION

GREEN MOONG SALAD

cucumber, orange, red onion, tomato

PAPADI AND CRISPY POTATO CHAAT

ratlami sev, mint

CHICKPEA CHAAT

Cucumber, tomato, toasted seeds, lemon vinaigrette

CONDIMENTS

boondi raita, papadum, pickles

CAULIFLOWER & KALE PAKORA

smoked tomato chutney

VEGETABLE SAMOSA

tamarind chutney

ROGAN JOSH

braised lamb with onions and chili

MURGH KORMA

chicken simmered with onions, yogurt and cashews

SHAHI PANEER

Creamy cardamom, cashew and tomato gravy

ALOO GOBI

cauliflower, potato, cumin and turmeric

GOAN PRAWN CURRY

Coconut and turmeric curry

SAFFRON RICE, basmati

NAAN

GARLIC NAAN

GULAB JAMUN

chai spiced CHEESECAKE

RAS MALAI

FRESH SLICED FRUIT & BERRIES

\$110

BUFFET ENHANCEMENTS

Pricing sold as an additional enhancement to any dinner buffets.

All pricing is per person. Additional chef attendant fee applies of \$125 per chef may apply (based on 2-hour maximum). **Additional pricing will apply if sold separately as reception stations.

ARTISINAL CHARCUTERIE

\$20

cured meats, assorted pickles, mustard, olives and baguette

ASSORTED SUSHI & MAKI ROLLS

\$15

3pcs per person

GARNISH | pickled ginger, wasabi, soy sauce

SMOKE ROASTED PRIME RIB | Chef-attended

\$26

lemon garlic broccolini, chimichurri, natural jus

PORCHETTA ROAST | Chef-attended

\$22

mustard, salsa verde

OYSTER BAR |

\$38

SELECTION OF OYSTERS, shucked to order

banyuls mignonette, cilantro ponzu, hot sauce, horseradish, lemons & limes

BUTTERFLIED LEG OF LAMB | Chef-attended

\$24

marinated & grilled leg of lamb

sour cream whipped potatoes, honey roasted carrots

SMOKED BABY BACK RIBS | *Chef-attended optional

\$22

maple bourbon bbq sauce, stir fried napa cabbage

LOCAL AND INTERNATIONAL CHEESE PLATTER

\$20

local house made preserves, honey, baguette and crackers

PLATED DINNER

A minimum of 3-courses, including one entrée is required. For a 3-course menu, select (1) soup/salad + (1) entrée + (1) dessert. For a 4-course menu, select (1) soup + (1) salad + (1) entrée + (1) dessert. A choice of up to 3 pre-selected entrées is available (one of which is a vegetarian option)—the final entree counts must be provided a minimum of five (5) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name + entree choice. All dinners include bread rolls and butter, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request. Pricing is per person.

SOUPS

DUNGENESS CRAB BISQUE
cognac cream, brioche crouton

CHARRED CARROT SOUP
gorgonzola cream, pistou

RED PEPPER + TOMATO
goat cheese, brioche crouton

MUSHROOM SOUP
cognac cream

CURRIED SWEET POTATO
coconut milk, cilantro oil

SALADS

RED SALAD
whipped feta, radicchio, roasted cauliflower, sumac, anchovy vinaigrette

HEIRLOOM TOMATO & FIOR DI LATTE
arugula, basil, aged balsamic & olive oil

ROMAINE HEART SALAD
brioche crouton, shaved grana padano, lemon zest, garlic caesar dressing

BELGIAN ENDIVE
pistachio crema, savory granola, herbs, white balsamic dressing

BETROOT SALAD
goat cheese, dates, arugula, blood orange dressing

APPETIZER ENHANCEMENT

Valid on 4-course menus only. Replace the soup or salad course with one of the following enhanced appetizers **+\$15**

SEARED CANADIAN SCALLOP
parsnip puree, braised leek, tomato, basil

DUCK PROSCIUTTO
apple butter, pistachio, baby turnip, golden raisin

ALBACORE TUNA
cucumber, radish, piperade, crostini

PORK BELLY CARPACCIO
cured + confit pork belly, grilled grapes, cherry agrodolce, honey + rye crouton

WILD MUSHROOM TART
caramelized sunchoke, duxelles, chevre, frisee

ENTRÉE COURSE

The highest menu price will apply for “choice-of entrée” meals.

	3- course	4-course
ROASTED BEEF TENDERLOIN potato pavé, braised shallots, caramelized onion jus	\$112	\$125
FARMCREST FARMS CHICKEN BREAST sunchokes, broccolini, chimichurri, jus	\$98	\$108
PAN ROASTED SALMON black barley, cauliflower puree, poblano salsa	\$96	\$110
PAN SEARED LING COD sweet corn, leek, potato, lobster bisque	\$96	\$110
MILANESE RISOTTO (V) saffron, grana padano, sage salsa verde	\$85	\$101
LAMB LOIN baby carrot, confit potato, roasted eggplant puree	\$112	\$125
SLOW ROASTED CELERIAC (V) carrot puree, black barley, frisee, chimichurri	\$85	\$101

	3- course	4-course
BRAISED BEEF SHORT RIB chive potato purée, chimichurri, braised shallot jus	\$101	\$115
CITRUS BRINED CHICKEN tarragon whipped potato, asparagus, brown butter sauce	\$98	\$106
SMOKED LENTILS (V) chermoula, fried squash, broccolini	\$85	\$101
POTATO GNOCCHI (V) cashew butter, roast yam, squash, fried kale, watercress	\$85	\$101
ROASTED PORK CHOP buttermilk whipped potatoes, sautéed cabbage, sauce charcutière	\$98	\$115
MISO MARINATED SABLE FISH ginger carrots, sesame bok choy, shiitake rice	\$115	\$128

DESSERT COURSE

LEMON ‘PI’
lemon curd, ginger streusel, meringue kisses

EXPRESSIONS OF CHOCOLATE
black out chocolate cake, caramelized white chocolate cream, ganache

LONDON FOG CHEESECAKE
caramelized honey, blueberry citrus compote

CAFÉ AU LAIT PAVÉ
café au lait chocolate mousse, hazelnut feuilletine crisp

CHERRY PISTACHIO OPERA
pistachio crunchy, morello cherry preserve

WINE

*Subject to change based on supply/availability

All pricing is per bottle. Items denoted with '**' must be ordered two weeks prior to the event



BRITISH COLUMBIA WHITE WINES

Jackson Triggs Chardonnay, BC VQA	\$58
Inniskillin Pinot Grigio, BC VQA	\$62
Quails Gate Chardonnay, BC VQA	\$76
Blasted Church Pinot Gris, BC VQA	\$74
Jackson Triggs Sauvignon Blanc, BC VQA	\$60
Okanagan Crush Pad, Narrative White	\$75
Five Vineyards Chardonnay, BC VQA	\$70

INTERNATIONAL WHITE WINES

Ruffino, Orvieto Classico DOC (Italy)	\$64
Oyster Bay Sauvignon Blanc (New Zealand)	\$74
Cannonball Chardonnay (USA, California)	\$99
Santa Rita Estate Reserve Sauvignon Blanc (Chile)	\$62
Alamos Chardonnay (Argentina)	\$65
Murphy Goode Chardonnay (USA, California)	\$75
Mezzacorona Castel Firmian Pinot Grigio (Italy)	\$76*
Louis Bernard Côtes du Rhône Blanc (France)	\$70

CHAMPAGNE AND SPARKLING WINES

Moët & Chandon Brut Imperial Champagne (France)	\$180
Veuve Clicquot Champagne (France)	\$190
Chandon Brut (USA, California)	\$99
Sumac Ridge – 'Stellers Jay Brut', BC VQA (BC)	\$89
Casa Bottega Prosecco (Italy)	\$75

BRITISH COLUMBIA ROSE

Narrative Rose, Fairmont 'Many Hands' Blend	\$64
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BRITISH COLUMBIA RED WINES

Monte Creek Ranch Pinot Noir, BC VQA	\$82
Okanagan Crush Pad, Narrative Red	\$74
Five Vineyards Cabernet/ Merlot, BC VQA	\$72
Jackson Triggs Reserve Cabernet Sauvignon, BC VQA	\$58
Burrowing Owl Estate Winery Merlot, BC VQA	\$99
Phantom Creek Estates Petite Cuvée, BC VQA	\$130

INTERNATIONAL RED WINES

Cannonball, Cabernet Sauvignon (USA)	\$105
Santa Rita Estate Reserve Cabernet Sauvignon (Chile)	\$64*
Ruffino Chianti DOCG (Italy)	\$64
Hacienda Lopez de Haro Tempranillo (Rioja, Spain)	\$74*
Louis Bernard Côtes du Rhône, Village Grenache (France)	\$72
Santa Julia Reserva Malbec (Argentina)	\$69*
Villa Antinori Toscano (Italy)	\$120
Barossa Shiraz (Australia)	\$76

Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

BAR & BEVERAGES

All beverage charges will be based on the listed price on consumption, per each beverage and must be provided by Fairmont Waterfront. Outside wine, beer or liquor is not permitted under any circumstance. Beverage consumption exceeding. \$500 per bar, based on a two hour time period, will have any applicable labour fees waived

THE FUNDAMENTAL BAR

All event bars start with the following standard offerings

PREMIUM TIER SPIRITS 11 per 1oz

finlandia vodka
beefeater gin
bacardi silver & dark rum
sauza hornitos silver tequila
canadian club whiskey
jim beam rye
the famous grouse blended scotch
martini & rossi vermouth

MICROBREW & DOMESTIC BEER 10 each

Parallel 49 Craft Lager
Stanley park Hazy Pale Ale
Stanley Park Trail Hopper IPA
Bridge Brewing Bourbon Blood Orange Wheat Ale
Bud Light

IMPORTED BEER 11 each

Stella, Corona

CIDERS & COOLERS 10 each

Lonetree Ciders, Nude Vodka Soda (mango)

WINE BY THE GLASS (per 5oz)

BC VQA House White 11 /glass
BC VQA House Red 11 /glass

TOP SHELF ENHANCEMENTS

Elevate your spirit offerings with enhanced substitutions

SUPER PREMIUM SPIRITS 14 per 1oz

tito's handmade vodka
plymouth gin
bacardi 8 year old gold rum
casamigos silver tequila
maker's mark bourbon
lot 40 rye
chivas regal blended scotch
martini & rossi vermouth

LUXURY TIER SPIRITS 16 per 1oz

belvedere vodka
the botanist gin
bacardi gran reserva 10 year old black rum
casamigos reposado tequila
woodford reserve bourbon
knob creek rye
the macallan double cask 12 yr
martini & rossi vermouth

EXTRAS

LIQUEURS (per 1oz)

Grand Marnier, Baileys Irish Cream 12 per 1oz
Kahlua, Port, Amaretto, Drambuie,
Hennessy VSOP Cognac 13 per 1oz

BUBBLY (per 1oz)

Chandon California Brut 99 per btl
Moet & Chandon 180 per btl
Veuve Clicquot 190 per btl

ADDITIONAL BEVERAGE OPTIONS

*select up to 2/ minimum 50ppl

SPARKLING WINE COCKTAILS

KIR ROYALE 15

Black Currant Liquor, Sparkling Wine

WATERFRONT 75 19

Beefeater Gin, Fresh Lemon Juice,
Fairmont Waterfront Rooftop Honey
Brut Champagne

ROSEMARY SPARKLER 17

Vodka, Honey Syrup, Sparkling Wine
Fresh Rosemary Sprig

APEROL SPRITZ 15

Prosecco, Aperol, Club Soda, Orange

BLACK VELVET 15

Sparkling Wine, Stout

SIGNATURE COCKTAILS & MARTINIS

WAYWARD MULE (2oz) 18

Vodka, Krupnik, Ginger Beer, Lime Juice, Mint

NEGRONI (2 1/4 oz) 21

Beefeater Gin, Carpano Antica, Campari

VESPER (2 1/2 oz) 23

Gin, Vodka, Lillet, Lemon Peel

LAVENDER LEMON DROP (2oz) 18

Vodka, Triple Sec, Lemon Juice,
Mini Lavender Garnish

THE BEES KNEES (2oz) 18

Gin, Honey, Lemon Juice, Orange Juice,
Orange Garnish

THE ASTOR (2oz) 20

Vodka, Campari, Grapefruit Juice

MOCKTAILS & MORE | Max 2 selections.

*Prepared by the gallon / served by the glass at the bar. One gallon serves approximately 25 people

WATERMELON REFRESH 250 /gal

Watermelon, Lime, Cranberry Juice, Sprite

VIRGIN HONEY BASIL COLLINS 250 /gal

Honey Syrup, Lime Juice, Soda, Fresh Basil

LEMON LIME BITTERS 250 /gal

Lime Cordial, Angostura Bitters, Sprite

PUNCH BY THE GALLON*

Liquor Punch (vodka or rum) 200/gal

Sparkling Wine Punch 200 /gal

Red or White Sangria 200/gal

Non-Alcoholic Fruit Punch 175 /gal

EVENT SERVICES



SERVICE CHARGES & TAXES

All food and beverage functions are subject to a mandatory 3.0 percent administration fee and a 20.0 percent surcharge

Government taxes are applicable as follows:

Food	= 5% GST
Sugary Carbonated Bev	= 5% GST + 7% PST
Beer/Wine/Alcohol	= 5% GST + 10% Liquor Tax
Miscellaneous	= 5% GST
Audio Visual	= 5% GST & 7% PST
Labour Charge	= 5% GST
Service Charge	= 5% GST

FOOD AND BEVERAGE

Outside food and beverage is not permitted at Fairmont Waterfront, with exception of wedding cakes, for which a service charge will apply.

All alcoholic beverages must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

Menu prices and room rental prices are subject to change.

Food/beverage may not be removed from the contracted function space.

MENUS & DIETARY REQUIREMENTS

One set menu is required for all guests. Dietary substitutes may be made with prior request by the event contact, based on allergies and/or dietary restrictions. Fairmont Waterfront requests that all allergies and dietary restrictions are made in writing and each guests' first and last name are provided as well as their specific allergy/restriction. Substitution requests made during an event will be accommodated to the best of our ability and subject to a service charge.

FUNCTION GUARANTEES

Final guarantees must be provided to the Hotel by noon (12:00pm) three **(3) business days prior** to the event date. The Hotel will prepare for 5% above the guaranteed number to a maximum of thirty (30) guests, space permitting. If a guarantee (GTE) has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differs from the original contract.

SOCAN FEE

All live and taped entertainment / music is subject to the SOCAN (Society of Composer, Authors and Music Publishers of Canada) fee and is charged at applicable rates, plus GST based on the size of the room (not the number of attendees).

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Refer to the event contract as it relates to the deposit schedule for your specific event. The final estimated balance is due one week or five (5) business days prior, along with your final guarantee. Hotel requires a credit card on file for guarantee. Payment may be made by certified bank draft or cheque, cash (wire transfer) or credit card.

CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of 100% percent of the estimated food and beverage revenue and room rental. Functions cancelled outside of 90 days will be subject to a cancellation fee, as outlined in the event contract. All cancellations must be submitted in writing.

FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Hotel thirty (30) days prior to each function, after which time Fairmont Waterfront will allow a maximum attrition of 20%. Should the numbers be reduced by more than 20%, a surcharge of 50% of the estimated food and beverage will apply on the difference.

VENDORS

All vendors working at Fairmont Waterfront, on behalf of your event, must be certified, licensed, insured and adhere to all of Fairmont Waterfront policies and procedures. Proof of vendor insurance may be requested by Fairmont Waterfront at any time. All event décor and shipments must arrive via the hotel loading bay, and not via the hotel lobby. Please ask your Event Sales Manager for instructions to the loading bay at Fairmont Waterfront.

SINGLE USE PLASTIC POLICY

Fairmont Waterfront is aligned with Accor Hotel's vision to ban single-use plastics. As such, **the following items are discouraged from meetings and events: balloons, confetti/glitter, vinyl wrap for dance floors.** In keeping with Fairmont Waterfront's commitment to sustainability, we require that any waste is 100% removed from the hotel premise and disposed of off-site. A cleaning/disposal fee of \$750.00 will apply for any non-recyclable/small particulate materials left at the venue.

CLEANING FEE

It is the responsibility of the Group/event contact to ensure the function space is left in the same condition as it was provided. All boxes, packing materials and debris from event set-up or take-down must be removed and properly disposed of by the Group. Fairmont Waterfront may levy an additional cleaning/recycling fee for any waste deemed excessive and/or labor-intensive to clean up after an event.

Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

EVENT SERVICES

TELEPHONES

House phone (one)	Comp
Speaker phone	\$50/day
Polycom phone (VIA ENCORE)	\$200 /day
Direct in dial (DID) line	\$200/line

*DID line requests must be arranged two (2) weeks prior to your event

*Local, long distance & toll free calls will be charged at current hotel rates

INTERNET (VIA ENCORE)

Wireless (<i>per each user</i>)	\$18/day
Wired (<i>per each connection</i>)	\$170/day

AUDIO/VISUAL (VIA ENCORE)

Internet access, microphones, sound equipment, videotape units, and a full range of other AV equipment is available through Encore at additional charge. Contact your Catering Representative or Encore directly at (604) 691-1882.

A Third Party Supplier fee will be charged (*per meeting room*) if using an outside supplier.

SIGNAGE & AFFIXING OF ITEMS

Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

Fairmont Waterfront does not permit any articles to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.

To ensure the safety of all guests and staffing, cords, cables, carpets and other potential tripping hazards must be properly taped/fastened to the floor, using gaffer's tape.

SMOKING POLICY

All function rooms, foyers and patios are designated as non-smoking areas in accordance with the City of Vancouver By-Laws.

LABOUR RATES

Bartender fee if consumption is under \$500 (within a 2 hour time period) \$160/bar

Cashier for Cash Bar (*min. 4-hours*) \$40/hr

Chef Carver/Cooking Station (\$125/chef
(*one Chef per 100 guests*)

Hosted Coat Check (*4-hr min, per attendant*) \$40/hr

Cash Coat Check \$2/coat

Breakfast, Lunch & Dinner (*for groups under 20 guests*)
\$150/day

Canadian Statutory Holidays (*minimum \$360*):
*Meetings, breakfasts, lunch & receptions \$10/person
*Dinner \$15/person

Revisions to contracted setup after room is set \$40/hr

Cleaning Fee (*see Catering Information*) \$250

SOCAN Fee (*see Catering Information*) \$31.31-
\$266.21

Box Handling fee (*see Catering Information*) \$5+

Security (*min. 4-hours*) \$55/hr

Events with persons under 19 years of age must have one security officer per 50 guests, for the duration of the event. Hotel is not responsible for articles left unattended in function rooms

BOXES/PACKAGES/FREIGHT/STORAGE

Package handling No charge
(up to 5 boxes within 72-hrs of event)

Package handling (over 5 boxes) \$5/box

Pallet storage (per pallet) \$75/day

Room delivery \$5/package

Assistance with your boxes, packages, or freight
\$45/hr/staff

Due to limited storage on property we are unable to accept shipments any earlier than three (3) days before your event. All deliveries must be properly labelled, in the following format:

GROUP NAME

GROUP CONTACT

HOTEL CONTACT

OF BOXES (i.e.: 1 of 2)

EVENT DATE

Deliveries must be made between 8:00 AM and 4:00 PM, Monday-Friday to Hotel's Receiving/Loading Dock. Hotel will not accept deliveries at the front door. Hotel will not receive C.O.D. shipments and is not responsible for items left behind. Groups must coordinate the pickup of items immediately following the event; Hotel is not responsible for damage to, or loss of, any articles left on the premises during or after an event.

Canada Customs & Revenue Agency	(604) 775-5379
Davidson & Sons (Customs Broker)(604) 681-5132
FedEx	(604) 691-1866
Receiving (8:00am-4:30pm, Monday -Friday	(604) 691-1849

DEPARTING PARCELS—Client is responsible for packing of their own boxes, completing all forms associated with their parcels and arranging courier services. Hotel can assist by providing packing tape, way bills, custom declarations and empty boxes that are available in house, however will not complete forms on client's behalf or **contact courier**.