

# EVENT SERVICES 2025

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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.

GF: GLUTEN FREE  
 DF: DAIRY FREE  
 NF: NUT FREE  
 VG: VEGAN  
 V: VEGETARIAN  
 P: CONTAINS PORK  
 S: CONTAINS SHELLFISH

## RISE 'N SHINE!

\*Minimum Not Applicable

ASSORTED FRESHLY BAKED PASTRIES

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

WATERFRONT GRANOLA & CEREALS (V)

natural yogurt, berry compote, house granola, 2% milk, oat milk

## EARLY BIRD

STEEL CUT OATMEAL (DF, NF, VG)

raisins, walnuts, brown sugar, 2% milk

ASSORTED FRESHLY BAKED PASTRIES

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

WATERFRONT GRANOLA (V)

natural yogurt, berry compote, house granola

FREE-RANGE SCRAMBLED EGGS (GF, NF)

GOLDEN BREAKFAST POTATOES (GF, NF, V)

SMOKED PORK BACON (GF, DF, NF, P)

CHICKEN APPLE SAUSAGE (NF)

## ENHANCE WITH NESPRESSO STATION

\$41

\$50

\$10 / each

## UP AND AT 'EM - HEALTHY START

\$53

FRESH PRESSED JUICE BAR (GF, DF, VG, NF)

1.) mighty green blend

2.) carrot, ginger and orange

STEEL CUT OATMEAL (DF, NF, VG)

raisins, walnuts, brown sugar, 2% milk

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

ASSORTED FRESHLY BAKED MUFFINS

GRANOLA & YOGURT (V)

waterfront granola, natural yogurt, coconut chia pudding, fresh berries, fruit preserves

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

ZUCCHINI & RICOTTA FRITATTA (GF, NF)

CHICKEN & APPLE SAUSAGE (NF)

HEIRLOOM POTATO HASH (GF, DF, NF, VG)

peppers, spinach & cherry tomatoes

ROASTED MUSHROOMS & ASPARAGUS (GF, DF, NF, VG)

**\*ADD AVOCADO \$6.00 per person**

For groups of 10 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.



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## LET'S DO BRUNCH!

\$74

**ASSORTED FRESHLY BAKED PASTRIES + DOUGHNUTS**

**BUTTERMILK BISCUITS (NF, V)**

honey butter

**BAGEL TOASTER STATION (NF, V)**

chive cream cheese, crushed avocado, red onion, capers, radish, cucumber, smoked salmon, lemon

**FRESH CUT FRUIT + BERRIES (GF, DF, NF, VG)**

**TOMATO + AVOCADO SALAD (GF, DF, NF, VG)**

citrus dressing, puffed grains, herbs

**MELON + PROSCIUTTO (GF, DF, NF, P)**

honeydew, cantaloupe, citrus, basil

**CHILLED PRAWNS (GF, DF, NF, S)**

cocktail sauce

**FREE-RANGE SCRAMBLED EGGS (GF, NF)**

**MAPLE GLAZED PORK BELLY (GF, DF, NF, P)**

**CHICKEN APPLE SAUSAGE (NF)**

**APPLE CRUMBLE FRENCH TOAST (V)**

brioche, apple streusel, maple crème anglaise

**BUTTERMILK FRIED CHICKEN (NF)**

liege waffle, maple syrup

**BENEDICTS: SELECT 1**

- TRADITIONAL PORK (NF, P)
- SMOKED SALMON (NF)
- SAUTEED SPINACH & MUSHROOM (NF, V)

**BRAISED BEEF SHORTRIB (GF, DF, NF)**

onions, mushrooms, carrots, red wine braising jus

**SWEET POTATO HASH (GF, DF, NF, VG)**

onion, peppers, corn, cilantro, ancho chili, tomato

**HOT SMOKED SALMON (GF, DF, NF)**

rooftop honey-rosemary glaze

## BREAKFAST TACO BAR

\$54

**PINEAPPLE AQUA FRESCA (GF, DF, NF, VG)**

**MEXICAN HORCHATA**

**FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)**

**WARM TORTILLAS (NF, VG)**

flour

**FREE-RANGE SCRAMBLED EGGS (GF, NF)**

**SMOKED BRISKET (GF, NF)**

**GROUND CHORIZO (P, GF, DF, NF)**

**SMOKED BACON (P, GF, DF, NF)**

**PEPPERS AND ONIONS (VG, DF, NF)**

**FAJITA SPICED POTATOES (GF, DF, NF, VG)**

**CONDIMENTS**

pico de gallo (GF, DF, NF, VG)

queso fresco (GF, NF, V)

sour cream (GF, NF, V)

guacamole (GF, DF, VG)

lime wedges

cilantro

salsa roja (GF, DF, NF, VG)

# BREAKFAST BUFFET ENHANCEMENTS

Pricing sold as an additional enhancement to the buffet breakfasts. All pricing is per person.

Minimum 20 guests required per station. \*\*Additional pricing will apply if sold separately as reception stations.

*OUI CHEF!*- Add a Chef attended station | \$150 per chef, per 2 hours, per station.



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## EGGS-CUSE ME MR. BENEDICT \$16

TOASTED ENGLISH MUFFINS, POACHED FREE-RANGE EGGS, HOLLANDAISE SAUCE

SELECT 1:

- TRADITIONAL PORK (NF, P)
- SMOKED SALMON (NF)
- SAUTEED SPINACH & MUSHROOM (NF, V)

*\*OUI Chef optional*

## LET'S GET CRACKING - EGGS YOUR WAY \$18

FREE-RANGE EGGS whole eggs, egg whites

DRESSING salmon, ham, tomato, pepper, scallion, spinach, mushroom

CHEESE cheddar, feta

*\*OUI Chef attended only*

## CARVED COUNTRY HAM (GF, DF, NF, P) \$12

honey dijon bone in ham

*\*OUI Chef optional*

## STEEL CUT OATMEAL BAR (DF, NF, VG) \$9

granola, raisins, walnuts, dried fruit, brown sugar, 2% milk

## FRESH PRESSED JUICES (GF, DF, NF, VG) \$9

SELECT 1:

- BEET, CARROT, APPLE
- KALE, CELERY, APPLE, CUCUMBER
- CARROT, PINEAPPLE, GINGER

## PROTEIN SMOOTHIES \$12

made with vegan protein

SELECT 1:

- BERRY BASKET | berries, oat milk, cinnamon (GF, DF, NF, VG)
- PEANUT BUTTER CUP | peanut butter, almond milk, cocoa (GF, DF, VG)
- GREEN GODDESS | avocado, coconut milk, pineapple, spinach (GF, DF, NF, VG)

## BUBBLES & SPRITZ BAR \$19 / glass

BUBBLES | stella's jay sparkling wine

APERITIF | aperol, st. german

# PLATED BREAKFAST

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

**FRESH JUICE** | fresh orange juice, grapefruit juice or cranberry juice

**FRESHLY BAKED PASTRY BASKET** | assorted breakfast pastries for the table (V)

**FRESH** sliced seasonal fruit (GF, DF, NF, VG)

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

**BERRY BASKET SMOOTHIE** | blueberry, strawberry, banana, oat milk (GF, DF, NF, VG)

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 (V)** \$45  
brioche, apple streusel, maple crème anglaise

**TRADITIONAL EGGS BENEDICT (NF, P)** \$49  
warm tomato & watercress salad, breakfast potatoes

**SALMON BENEDICT (NF)** \$52  
cold smoked salmon, chive hollandaise, breakfast potatoes

**SHORT RIB HASH (GF, DF, NF)** \$49  
two poached eggs, sweet potato, onion, peppers, corn, cilantro, ancho chill, tomato

**FREE-RANGE SCRAMBLED EGGS (GF, NF)** \$48  
breakfast potatoes, tomatoes  
SELECT 2 PROTEINS:  
canadian bacon (GF, DF, NF, P)  
pork sausage (GF, DF, NF, P)  
smoked bacon (GF, DF, NF, P)  
chicken-apple sausage (DF, NF)

## 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

# COFFEE BREAKS

All pricing is per person. **Minimum 10 guests** unless otherwise noted.

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



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## GARDEN TEA PARTY

\$42

### SCONES

clotted cream, preserves (NF)

### TEA PASTRIES

assorted macarons (GF)

opera cake (P)

cheesecake fruit tarts (NF)

### FINGER SANDWICHES

(CHOOSE 3):

CUCUMBER dill cream cheese (NF, V)

EGG SALAD croissant, free range egg, watercress (NF, V)

CORONATION curried chicken salad (DF)

SMOKED SALMON lemon cream cheese (NF)

HAM & CHEESE smoked pork, house mustard (P)

## BEAN 2 BAR

\$26

mocha COFFEE CAKE (NF, V)

chocolate dipped BISCOTTI (V)

espresso MACARON (GF, V)

double chocolate coffee COOKIE (DF, GF)

## SPA SENSATION

\$26

### SPA WATER

cucumber, lemon, mint

### BAKED VANILLA YOGURT

fresh berries, (GF, V)

### VEGETABLE CRUDITÉ

hummus (VG)

### HOUSE GRANOLA BAR (NF, V)

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

## THE GROUSE GRIND

\$25

PEANUT BUTTER & COCONUT PROTEIN BALLS (VG)

HOUSE MADE TRAIL MIX (V)

FRESH PRESSED JUICES (GF, DF, NF, VG)

FRESH GREEN MACHINE (GF, DF, NF, VG)

kale, celery, apple, cucumber

MORNING GLORY (GF, DF, NF, VG)

carrot, orange, pineapple, ginger, turmeric

## CEREAL SQUARES

\$27

TRADITIONAL RICE CRISPIES (P)

CINNAMON TOAST CRUNCH white chocolate (P)

ALMOND HONEY NUT CHEERIO dark chocolate (P)

MILK chocolate, 2% milk, oat

## WHEN LIFE GIVES YOU LEMONS

\$26

ARNOLD PALMER ice tea + lemonade (DF)

lemon SQUARES (NF, P)

lemon poppy seed LOAF (NF, V)

lemon MACARON (GF, V)

lemon YOGURT melon agave (GF, V)

## DONUT WORRY – BE HAPPY!

\$26

### DOUGHNUTS

apple fritter (V, NF)

maple bacon (P, NF)

honey glazed (V, NF)

sprinkles (V, NF)

FRESH FRUIT SKEWERS (GF, DF, NF, V)

ICED COFFEE

CHOCOLATE MILK

## THE CANDY SHOP

\$26

JELLY BEANS

GUMMIES

LICORICE

CHOCOLATE COVERED ALMONDS

SOUR CANDIES

## HALF TIME - HAPPY HOUR

\$32

S&P CHICKENS WINGS (NF)

LOADED HOT BAKED NACHOS | salsa, sour cream (NF)

MINI CHEESEBURGERS SLIDERS (NF)

KETTLE CHIPS | creamy onion dip (NF, GF)

# A LA CARTE ENHANCEMENTS

All pricing is per person.

Select from a variety of our buffet enhancements to customize your buffet or coffee break.



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## SWEET

selection of **HOUSE BAKED PASTRIES** \$9  
muffins, danishes, croissant

chef's choice **BAKED SCONES** \$9

house baked **BANANA LOAVES** (NF, V) \$9

house made **GRANOLA BARS** (NF, V) \$8

warm **CINNAMON BUNS** (NF, V) \$9

blueberry ricotta **COFFEE CAKE** (NF, V) \$9

**BUTTERMILK BISCUITS** | honey butter (V) \$9

house baked **ASSORTED COOKIES** (NF) \$7

dark chocolate **BROWNIE** (NF, V) \$7

**CANDY JARS** | gummies & jelly beans (P) \$14

## SAVOURY

**EGG WHITE BITES** (GF, NF) \$10

**CRUDITÉS** assorted dips (GF, NF) \$13

**POPPED CORN BAR** \$10

buttered (V)

truffle (VG)

caramel corn (V)

**MIXED NUTS** (VG) \$9

**TORTILLA CHIPS AND SALSA** (NF, GF, DF) \$9

**KETTLE CHIPS AND CREAMY ONION DIP** (NF, GF) \$9

**NESPRESSO STATION** \$10 / each

For groups of 10 to 80 people.

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

## CEREALS

**PEANUT BUTTER & COCONUT POWER BALLS** (VG) \$7

house made **GRANOLA BAR** with dried fruits (V) \$9

bircher muesli (V) \$9

**STEEL CUT OATMEAL** (NF, VG) \$9

dried fruits, roasted nuts

house made **TRAIL MIX** \$8

## FRUIT

**FRUIT SKEWER** (GF, NF, V) \$9

waterfront honey & vanilla yogurt

**SLICED SEASONAL FRUIT** (GF, DF, NF, V) \$13

berries & melons

assorted **WHOLE FRUIT** (GF, DF, NF, V) \$7

## 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

\$68

**TOMATO BASIL SOUP** (GF, DF, NF, VG)  
san marzano tomatoes

**BABY GEM SALAD** (GF, V)  
yogurt dressing, toasted pistachio, dill

**MEDITERRANEAN QUINOA SALAD** (N, V, GF)  
chickpeas, tomato, cucumber, onion, feta, olive, pine nuts, lemon dressing

**ARUGULA SALAD** (GF, V)  
macerated cranberries, ricotta salata, toasted pine nuts

### SANDWICHES

(CHOOSE 4):

#### COLD:

**HAM + CHEESE** (NF, P)  
honey ham, house mustard, aioli

**SMOKED SALMON BAGEL** (NF)  
watercress, red onion, capers, tarragon cream cheese, sesame bagel

**CHICKPEA CAESAR WRAP** (DF, NF, VG)  
hummus, romaine lettuce, chickpeas

#### WARM:

**THE ITALIAN** (NF, P)  
salami, mortadella, coppa, peppers, onions, provolone, gremolata, aioli

**CHEESE STEAK SANDWICH** (NF)  
shaved angus beef, onions, peppers, mustard aioli, tilsiter cheese

**FALAFEL NAAN** (DF, NF, V)  
hummus, golden beet relish, garlic-tahini sauce, pickled onions

**SMOKED BBQ CHICKEN** (DF, NF)  
cabbage slaw, onions, pickles, ARC sauce

### DESSERTS

dark chocolate brownie (NF, V)  
vanilla cream puff (NF, V)  
chai tea cheesecake (V)  
sliced seasonal fruit (VG, GF, NF)

## WOK 'N ROLL

\$69

\*not suitable for gluten-sensitive guests

**SPICY TOFU SOUP** (V)  
water chestnuts, bamboo shoots, black mushrooms

**SPICY CUCUMBER SALAD** (GF, DF, NF, VG)  
chili, cilantro, sesame, rice vinegar

**BLACK KALE SALAD** (DF, V)  
chinese broccoli, crispy wonton, peanut + soy dressing

**SESAME EGGPLANT** (DF, VG)  
ginger, garlic, soy

**VEGETABLE SPRING ROLLS** (DF, NF, V)  
sweet chili sauce

**STEAMED DIM SUM** (DF, S, P)  
har gao, siu mai

**CONDIMENTS**  
soy, black vinegar

**CHICKEN & BLACK BEAN** (NF, DF)  
fried green onion, soy, black bean

**STEAMED JASMINE RICE** (DF, GF, NF, VG)

**CHOW MEIN** (DF, V)  
chinese egg noodle, gai lan

**STIR FRIED VEGETABLES, TOFU** (DF, NF, VG)

### DESSERTS

green tea macarons (GF, V)  
lychee mouse cake (NF, P)  
mango cheesecake (NF, V)  
sliced seasonal fruit (GF, DF, NF, VG)

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Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 / person
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Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 / person
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## CANTINA

\$69

**SERRANO & SWEET CORN CHOWDER, LIME CREMA (V)**

**CHICHARRONS (P)**

tajin spice

**TORTILLA CHIPS (GF, VG)**

guacamole

**MEXICAN STREET CORN SALAD (GF, V)**

queso fresco, scallion, lime, cilantro

**CUERNACAVA CUCUMBER SALAD (VG, NF, GF)**

white onion, mexican oregano, chili lime dressing

**MIXED GREENS (V)**

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

**SOFT TORTILLAS**

flour

**CONDIMENTS**

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

**CHICKEN TINGA (GF, NF, DF)**

chipotle pulled chicken & caramelized onions, cilantro

**CARNITAS (P, DF, NF)**

slow roasted + pulled pork

**ACHIOTE ROASTED CAULIFLOWER (VG, GF)**

**SPANISH TOMATO RICE (VG, DF, GF)**

**BORRACHO BEANS (GF, VG, NF)**

mexican beer

smoked bacon \*(serve on the side)

**DESSERTS**

tres leche cake

churros | dulce de leche, cinnamon ganache (V)

sliced seasonal fruit (VG, GF, NF)

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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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## WEST COAST MARKET

\$74

**SEAFOOD CHOWDER (S, NF)**

freshly baked artisan rolls & salted butter

**KALE SALAD (GF, V)**

fennel, savory granola, white balsamic dressing, ricotta salata

**SALMON & FARRO SALAD (DF)**

radicchio, fresh dill, lemon dressing

**BABY CUCUMBER SALAD (GF, V)**

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

**ROASTED CHICKEN (GF, NF)**

thyme and sherry mushroom ragout

**HOT SMOKED STEELHEAD (GF, NF)**

brown sugar and fennel cure

**ROASTED BABY POTATOES (VG, NF, GF)**

lemon, garlic, parsley

**RIGATONI PASTA (V)**

rapini, mushroom, chili, tomato, parsley

**MAPLE ROASTED ROOT VEGETABLES (VG)**

hazelnut praline \*(serve on side)

**DESSERTS**

carrot cake (V)

traditional opera cake (V, P)

maple butter tart (V)

sliced seasonal fruit (VG, GF, NF)

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## MANGIAMO – “LET’S EAT!”

\$73

**VEGETABLE MINISTRONE (V, GF)**  
garlic, beans, onions, celery, carrots & tomatoes

**GARLIC AND HERB FOCACCIA (VG)**  
olive oil, balsamic

**TUSCAN GREENS (VG)**  
radish, fennel, olives, pepperoncini, balsamic vinaigrette

**CAPRESE SALAD (GF, V)**  
heirloom tomatoes, fresh mozzarella, basil pesto

**BROCCOLINI CAESAR (GF)**  
florets, shaved asiago, garlic anchovy dressing

**ANTIPASTO (P)**  
marinated vegetables, pickles, cheeses, charcuterie

**ROASTED STEELHEAD (P)**  
nduja sausage and white bean ragout, confit tomatoes

**CHICKEN CACCIATORE (GF, DF)**  
mushrooms, onion, tomato, peppers

**SPINACH & CHEESE CAPPELLETTI (V)**  
parmesan cream

**ITALIAN VEGETABLES (VG)**  
zucchini, peppers, garlic, onions

**DESSERTS**  
tiramisu (P)  
biscotti (V)  
lemon ricotta tart (V)

## SOUTHERN STYLE SMOKE PIT

\$74

**CORNBREAD, SOUTHERN BISCUITS, WHITE BREAD (V)**  
whipped honey butter

**TRADITIONAL COLESLAW (GF, NF, V)**

**MUSTARD POTATO SALAD (GF, NF, V)**

**SALAD GREENS (V)**  
tomato, cucumber, onions, green goddess dressing

**MAC & CHEESE (V)**  
creamy cheddar & breadcrumbs

**BARBECUE STYLE BAKED BEANS**  
crispy onions,  
smoky bacon \*(serve on the side)

**CREAMED CORN (V, GF)**  
poblano peppers, scallion, queso fresco

**SMOKED MEATS (GF, DF)**  
12 hour oak smoked brisket  
barbeque chicken

**SAUCES**  
traditional & carolina gold style mustard

**SOUTHERN SWEETS**  
key lime pie (V)  
peach cobbler (NF, V)  
fresh watermelon + tatin (VG, GF, NF)

## 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 cont.

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.



## Allergies

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## Services & Fees

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An additional 10% PST applies to all alcohol.

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## FARMERS TABLE SALAD BAR

\$75

### BUTTERMILK BISCUITS (V)

honey butter

### PICKLED AND MARINATED (GF, V)

artichoke, grilled asparagus, zucchini, cauliflower, cucumbers, turnips, olives

### FARRO SALAD (V)

radicchio, zucchini, pickled vegetables, feta, lemon dressing

### KALE & QUINOA SALAD (VG, GF)

heirloom radish, fennel, crispy chickpeas, citrus vinaigrette

### ROMAINE HEART SALAD (V)

brioche crouton, shaved parmesan, lemon zest, garlic caesar

### WEDGE SALAD (GF, NF, V, P)

bacon, chive, radish, tomato, buttermilk dressing

### MARINATED BEETROOT SALAD (V)

peppery greens, golden raisins, pistachio pesto

## Choose three of the following :

### FLANK STEAK

### ROASTED FARMCREST CHICKEN BREAST

### ROASTED SALMON (NF)

### FRIED FALAFEL (VG)

### PIE STAND

two types of house baked whole pies, seasonal flavours (V)

sliced seasonal fruit (VG, GF, NF)

## 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

# 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.



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## SOUPS

**CURRIED SWEET POTATO (VG)**  
coconut milk, cilantro oil

**MUSHROOM SOUP (GF)**  
cognac chive cream

**ROASTED ROMA TOMATO (GF, NF)**  
basil oil, chantilly cream

**POTATO AND LEEK (GF, NF)**  
crème fraîche, chive oil

## SALADS

**TUSCAN GREENS SALAD (VG, GF, NF)**  
heirloom radish, chickpea hummus, baby fennel, crispy chickpeas & citrus vinaigrette

**HEIRLOOM TOMATO & MOZZARELLA (V, GF)**  
basil pesto, pine nuts, arugula, aged balsamic & olive oil

**ROMAINE HEART SALAD (V)**  
brioche crouton, shaved parmesan, lemon zest, garlic caesar

**CLASSIC ICEBERG SALAD (GF, NF, V, P)**  
bacon, chive, radish, tomato, buttermilk dressing

**MARINATED BEETROOT (V)**  
peppery greens, house made lemon ricotta, golden raisins, pistachio pesto

## DESSERTS

**DARK CHOCOLATE CHEESECAKE (V)**  
hazelnut praline

**TRADITIONAL TIRAMISU (P)**  
kahlua, cocoa nibs

**PASSION FRUIT TART (V)**  
toasted coconut cream, sour candied citrus

**STRAWBERRY SHORTCAKE (V)**  
vanilla bean sponge, strawberry cream, basil

**CAFÉ AU LAIT PAVE (P)**  
café au lait moussé, coffee syrup, hazelnut feuilletine crisps

**APPLE CRUMBLE TART (V)**  
caramel sauce, maple chantilly, candied almonds

## 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

## MAIN COURSES – FROM THE RANGE

	3- course	4-course
<b>FARMCREST CHICKEN BREAST (GF, NF)</b> whipped potato, eggplant caponata, chicken jus	\$72	\$86
<b>HARISSA CHICKEN BREAST (DF, NF)</b> broccolini, glazed carrot, tomato couscous	\$72	\$86

## MAIN COURSES - FROM THE RANCH

<b>GRILLED FLAT IRON STEAK (GF, NF)</b> whipped potatoes, carrots, roasted shallot jus	\$86	\$97
<b>BRAISED BEEF SHORT RIB (GF, NF)</b> chive potato purée, chimichurri, braised shallot jus	\$82	\$93
<b>LASAGNA BOLOGNESE</b> spinach, ricotta, pomodoro, basil, grana padano	\$76	\$88

## MAIN COURSES - FROM THE SEA

<b>ROASTED STEELHEAD (GF, NF)</b> squash caponata, braised leeks, confit fingerling potatoes	\$72	\$86
<b>ROASTED LING COD (GF, NF)</b> saffron leek risotto, broccolini, sauce vierge	\$76	\$88

## MAIN COURSES - FROM THE GARDEN

<b>CHICKPEA FALAFEL (DF, VG)</b> red pepper and walnut purée, grilled vegetables	\$68	\$78
<b>MILANESE RISOTTO (GF)</b> saffron, parmesan reggiano, sage salsa verde	\$68	\$78
<b>POTATO GNOCCHI (V)</b> tomato sauce, squash, kale, watercress, parmesan	\$68	\$78
<b>FARRO RISOTTO (VG)</b> artichoke caponata, fried and roasted sunchokes	\$68	\$78
<b>ORECCHIETTE PASTA (V)</b> vegan sausage, rapini, oyster mushroom, zucchini, ricotta salata	\$68	\$78

# 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)** \$65  
local chevre, local honey, cracked black pepper

**FRIED PANISSE (GF, VG)** \$65  
hummus, celery, hazelnut

**BUTTERNUT SQUASH CAPONATA (V, DF)** \$65  
crostini, fried sage

**SMOKED SALMON BLINI (NF)** \$73  
smoked salmon, cream cheese, cucumber, dill

**DUCK RILLETTE (DF)** \$70  
cherry mostarda

**ALBACORE TUNA TARTAR (GF)** \$73  
cucumber, chili, scallion, sesame, shiso

**ONION & MUSHROOM TARTINE (V)** \$65  
flakey puff pastry, pecorino

**TRUFFLE DEVILLED EGGS (GF, V)** \$65  
chive and crème fraîche

**MAINE LOBSTER ROLL (S, NF)** \$85  
brioche bun

**DUNGENESS CRAB VOL AU VENT (S, NF)** \$85

**SALMON RILETTES (NF)** \$65  
pretzel crostini, pickled shallot, everything bagel seasoning

## HOT CANAPES

**VEGETARIAN SPRING ROLLS (VG)** \$65  
nam prik sauce

**BACON WRAPPED SCALLOP (S, GF, P)** \$73  
lemon maple glaze

**INDONESIAN CHICKEN SATAY (GF)** \$73  
peanut sauce, coconut seroendeng

**WAGYU BEEF SLIDER (NF)** \$76  
ARC sauce, onions, pickles, cheddar, brioche

**GLAZED PORK BELLY (GF, P, NF)** \$75  
blackberry maple glaze

**LAMB KOFTA (GF, NF)** \$75  
mint raita

**POTATO SAMOSA (V)** \$65  
mint chutney

**TEMPURA PRAWNS (DF)** \$73  
toasted sesame mayo

**KFC (V)** \$65  
korean fried cauliflower \*stationed only

**TOMATO & MOZZARELLA ARANCINI (V)** \$65

**BBQ DUCK SPRINGROLL (NF, DF)** \$68  
ginger garlic hoisin

**BEEF TENDERLOIN SKEWERS (GF, NF)** \$86  
creamy chimichurri

**CARAMELIZED ONION & BRIE TARLET (V)** \$65

**POTATO & CHORIZO CROQUETTES (P)** \$72  
saffron aioli

# 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%.

**OUI CHEF!** - Chef-attended station options | \$150 per chef, per 2 hours, per station



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## ALL THAT AND DIM SUM \$42

### STEAMED & FRIED

har gow (S), shu mai (S,P), chicken wontons, vegetable spring rolls (VG)

### CONDIMENTS

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

## CHARCUTERIE & SALUMI (P) \$39

selection of local artisanal charcuterie

### CONDIMENTS

mustards, pickled vegetables and artisan breads

## SAY CHEESE! (V) \$39

selection of local and international artisanal cheeses

### CONDIMENTS

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

## SERIOUS SLIDERS \$42

choose 3 slider selections | 3 sliders per person

### FALAFEL (V)

pickles, garlic sauce, golden beetroot relish, brioche

### BEEF SHORT RIB (NF)

caramelized onions, gruyère, brioche

### GLAZED PORK BELLY (P, DF)

gochujang, toasted sesame, kimchi

### BEER BATTERED COD (NF)

tartar sauce, coleslaw, brioche

### CHIPOTLE CHICKEN TORTA (NF)

pico de gallo, cabbage, queso, cilantro lime crema

## LATE NIGHT FOODIE \$39

### BUTTERMILK FRIED CHICKEN (NF)

spiced maple dip, pickles

### FALAFEL SLIDERS (V)

pickles, garlic sauce, golden beetroot relish, brioche

### SALAMI CALZONE (P)

pepperoni, salami, mozzarella, basil tomato sauce

### VEGGIE CALZONE (V)

spinach, artichoke, ricotta, mozzarella

## POKE MARTINI BAR \$38

*OUI CHEF!* - Chef-attended station

### MARINATED POKE

salmon, tuna, watermelon (VG)

### CONDIMENTS

radish, cucumber, cilantro, edamame, scallions, kimchi, wakame, mango, sriracha mayo, wonton crisps, seasoned sushi rice

## MEDITERANEAN MEZZE STATIONS (V) \$36

### SPREADS

hummus, babaganoush, muhammara, beetroot relish

### CONDIMENTS

warm falafel, marinated feta, fresh cut vegetables, marinated olives, pickled turnips, turmeric cauliflower, spicy cucumber

### BREADS

flatbreads, pita chips, lavash

## OCEAN WISE SEAFOOD BAR (S, GF, DF) \$52

### CHILLED

crab legs, albacore tuna, poached prawns, grilled octopus

### CONDIMENTS

cocktail sauce, mary rose, tabasco, citrus wedges, lemon, lime

\*ENHANCED with SHUCKED WEST COAST OYSTERS \$48 / dozen  
black pepper mignonette, horseradish

\*Add a chef attendant station | \$150 per chef, per 2 hours, per station

## SWEET TOOTH

**SELECT 3 @ \$23 | SELECT 5 @ \$33 | SELECT 7 @ \$38**

passionfruit meringue tarts (V)

traditional opera cake (P)

assorted macarons (GF, V)

flourless black forest brownie (GF, V)

seasonal pâte de fruit (VG, DF, GF)

stone fruit frangipane (V)

sea salted chocolate caramel tart (V)

white chocolate passion fruit pot du crème (V, GF)

toasted hazelnut cream puff (V)

espresso white chocolate custard tart (V)

sticky toffee pudding (V)

## PASTA BAR \$38

*OUI CHEF!* - Chef-attended station

### DURUM PASTAS

orecchiette | italian sausage, rapini parmesan cream (P)

radiatori | tomato vodka sauce, parmesan cheese (V)

### GARNISH

basil pesto, sauteed mushrooms, garlic prawns (S), parmesan cheese, olive oil, black pepper, chili flakes

## RETRO MARTINI BAR \$38

### AKA - MASHED POTATO BAR

*OUI CHEF!* - Chef-attended station

BUTTERMILK & CHIVE MASHED POTATOES (V)

### GARNISH

garlic chili prawns (S), creamed mushrooms (V), beef bourguignon (P)

# 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%.  
*OUI CHEF!*- Chef-attended station options | \$150 per chef, per 2 hours, per station.



## Allergies

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## Services & Fees

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## SPRING THROUGH SUMMER

\*Chef-attended station | \$150 per chef, per 2 hours, per station applies

## HEIRLOOM TOMATO OLIVE OIL TASTING (V, GF) **\$39**

### 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

\*Chef-attended station | \$150 per chef, per 2 hours, per station applies

## FORAGED MUSHROOM RISOTTO (NF) **\$39**

VARIETIES OF SEASONAL WILD MUSHROOMS & CARNAROLI RICE risotto prepared by the chef and finished with PARMIGIANO-REGGIANO AND FINE ITALIAN OLIVE OIL

## PARMESAN WHEEL \$600 additional per wheel / station

present and serve the risotto out of a whole parmesan wheel

# 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.



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## WEST COAST PROVISIONS

**FRESHLY BAKED ARTISAN ROLLS (V)**  
salted butter

**FRASER VALLEY BUTTERNUT SQUASH SOUP (GF)**  
maple roasted squash, nutmeg cream

**HEIRLOOM TOMATO & MOZZARELLA (GF, V)**  
basil pistou, red onion, pumpkin seeds, black pepper dressing

**GRILLED ZUCCHINI SALAD (GF, V)**  
crispy chickpeas, fresh herbs, feta cheese, olive oil dressing

**BELGIAN ENDIVE SALAD (GF)**  
orange, fennel, sour cream dressing, puffed grains

**SALMON FARRO SALAD (NF, DF)**  
radicchio, fresh dill, lemon dressing

**CHARCUTERIE AND BC CHEESES (P, NF)**  
preserves, crackers and flatbread

**OCEAN WISE SEAFOOD (S, GF, DF)**  
**CHILLED**  
crab legs, albacore tuna, poached prawns, grilled octopus

**CONDIMENTS**  
cocktail sauce, marie rose, tabasco, citrus wedges, lemon, lime

**SLOW ROASTED BEEF STRIPLOIN (GF, NF, DF)**  
roasted shallots jus

**ROASTED CHICKEN BREAST (GF, NF)**  
thyme and mushroom ragout

**HERB BAKED STEELHEAD (GF, DF, NF)**  
chimichurri, citrus, charred broccolini

**MUSHROOM RAVIOLI (V)**  
roasted BC mushrooms, parmesan cream sauce

**ROASTED FINGERLING POTATOES (GF, NF, DF, VG)**  
lemon, confit garlic, herbs

**ROASTED ROOT VEGETABLES (VG, NF)**  
carrots, turnip, sunchokes

**DESSERTS**  
caramelized pear **FRANGIPANE TART (V)**  
honey ricotta **CHEESECAKE (V)**  
chocolate **TRUFFLE CAKE (P)**  
cherry + pistachio **PANNA COTTA (GF, P)**  
assorted **MACARONS (GF, V)**  
fresh cut **FRUIT (VG, GF, NF)**

## \$142 TRATTORIA

**GARLIC BREAD (V)**  
confit garlic & parmesan butter

**ROASTED ROMA TOMATO SOUP (V, GF, NF)**  
basil, olive oil, cracked pepper

**CAESAR SALAD (NF)**  
croutons, shaved parmesan, creamy caesar dressing

**CAPRESE SALAD (GF, NF, V)**  
fresh mozzarella, basil, arugula, balsamic & olive oil

**SALMON FARRO SALAD (NF, DF)**  
radicchio, fresh dill, lemon dressing

**CHILLED SEAFOOD SALAD (S, GF, DF)**  
marinated shrimp, calamari, garlic, celery, lemon, parsley

**CHARCUTERIE (DF, P)**  
locally sourced assorted charcuterie, mustard, pickled vegetables

**CHICKEN SALTIMBOCCA (GF, DF, P)**  
prosciutto, sage, chianti jus

**BRAISED BEEF SHORTRIB (GF, DF, NF)**  
gremolata

**CREAMY POLENTA (GF, V)**  
mascarpone, parmesan cheese

**SEMOLINA PASTA (P, NF)**  
italian sausage, rapini, tomato, chili, parmesan

**PASTA E CECI (V)**  
fusilli pasta, chickpea ragu, roasted zucchini

**CAPONATA (GF, DF, VG)**  
roasted eggplant, peppers, caper, tomato sauce

**DESSERTS**  
orange ricotta **CANNOLI (V)**  
lemon **TARTS (V, NF)**  
vanilla anise **PANNA COTTA (GF, P)**  
**TIRAMISU (P)**  
Fresh cut **FRUIT (VG, GF, NF)**

## \$132



# DINNER BUFFETS cont.

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## SOUTH ASIAN

**GREEN MOONG SALAD (VG, GF)**  
cucumber, orange, red onion, tomato

**PAPADI AND CRISPY POTATO CHAAT (VG)**  
ratlami sev, mint

**CHICKPEA CHAAT (VG)**  
cucumber, tomato, toasted seeds, lemon vinaigrette

**CONDIMENTS**  
boondi raita, papadam, pickles

**CAULIFLOWER & KALE PAKORA (VG)**  
smoked tomato chutney

**VEGETABLE SAMOSA (VG)**  
tamarind chutney

**ROGAN JOSH**  
braised lamb with onions and chili

**MURGH KORMA**  
chicken simmered with onions, yogurt and cashews

**SHAHI PANEER (VG)**  
creamy cardamom, cashew and tomato gravy

**ALOO GOBI (VG, GF)**  
cauliflower, potato, cumin and turmeric

**GOAN PRAWN CURRY (S)**  
coconut and turmeric curry

**SAFFRON RICE (VG, GF, NF)**

**GARLIC NAAN (NF)**

## DESSERTS

**GULAB jamun (V)**  
chai spiced **CHEESECAKE (V)**

**RAS malai (V, GF)**  
fresh sliced **FRUIT & BERRIES (VG, NF, GF)**

**\$135**

## CANADIAN STEAKHOUSE

**\$145**

**POTATO + LEEK SOUP (V, GF, NF)**

**WEDGE SALAD (V, NF)**  
baby iceberg, red onion, maple glazed lardons, soft boiled egg, buttermilk dressing

**CLASSIC CAESAR (V, NF)**  
romaine, creamy garlic dressing, parmesan, crouton

**CHARRED ASPARAGUS (GF, DF, V)**  
toasted almonds, extra virgin olive oil, lemon

**PRAWN COCKTAIL (S, GF)**  
poached tiger prawns, cocktail sauce, marie rose, lemon wedges

**TUSCAN RIGATONI (V)**  
sundried tomato, wild mushroom, confit garlic, arugula, parmesan cream

**GRILLED ANGUS STEAKS | striploin, ribeye (GF, DF, NF)**  
sauces | BBQ, shallot jus, black pepper hollandaise

*Enhanced with:*

\*OUI CHEF - add a chef attendant station | \$150 per chef, per 2 hours, per station

**GARLIC BUTTERED PRAWNS (GF, NF)**  
chili lemons, garlic butter

**HOT SMOKED STEELHEAD (GF, DF, NF)**  
sauce vierge

**CAULIFLOWER GRATIN (NF)**  
mornay sauce

**WHIPPED POTATO (GF, NF)**  
creamy yukon gold mashed potato

**BROCCOLINI (VG, DF, GF)**  
caper salsa verde

## DESSERTS

lemon **MERINGUE (NF, V)**  
chocolate **DECADENCE CAKE (P)**  
sticky **TOFFEE PUDDING (V)**  
chocolate **ECLAIRS (NF, V)**  
fresh sliced **FRUIT & BERRIES (VG, NF, GF)**

## CREPE STATION

grand marnier chantilly, wild berry compote, caramelized apples, almond crumble, chocolate sauce, caramel sauce

# 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.

GF: GLUTEN FREE

DF: DAIRY FREE

NF: NUT FREE

VG: VEGAN

V: VEGETARIAN

P: CONTAINS PORK

S: CONTAINS SHELLFISH

## ASIA PACIFIC

**\$138**

### SUNDUBU JIGAE (S, GF, NF)

spicy tofu soup

### RADISH + CUCUMBER SALAD (DF)

soy pickled radish spicy soy dressing

### RICE NOODLE SALAD (DF)

peppers, onion, toasted peanuts, sweet chili dressing

### GEM LETTUCE SALAD (DF)

apple, kimchi toasted sesame + green onion dressing

### SUSHI & NIGIRI (S, NF)

california roll, dynamite roll, yam tempura roll, salmon nigiri, tuna nigiri

### CONDIMENTS

soy sauce, wasabi, pickled ginger

## HOT BUFFET

### ROASTED CAULIFLOWER (VG)

chili glazed, toasted sesame

### TAIWANESE CABBAGE (P, DF)

smoked bacon, chinese cabbage, gai lan, doban djan

### MISO CURED STEELHEAD (GF)

yuzu kosho beurre blanc, turnip

### LEMONGRASS CHICKEN (GF, DF)

### GOCHUJANG GLAZED PORK RIB (P, DF)

### STEAMED RICE (VG)

### CONDIMENTS

kimchi, carrot daikon pickle, gochujang cucumber, green onion salsa, cilantro

## DESSERTS

fresh **BERRY TARTS** (V)

green tea **MACARONS** (GF, V)

mango **CHEESECAKE** (V)

sesame **BALLS** (V)

lychee **MOUSSE CAKE** (P)

# BUFFET ENHANCEMENTS dinner

Pricing sold as an additional enhancement to any dinner buffets. **Minimum 40 guests required** per station.

All pricing is per person unless otherwise indicated on the menu item .

Additional chef attendant fee applies of \$150 per chef may apply, per 2 hours, per station.

\*\*Additional pricing will apply if sold separately as reception stations.



## 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.

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<b>ARTISINAL CHARCUTERIE (DF, P)</b>	<b>\$24</b>
cured meats, assorted pickles, mustard, olives and baguette	
<b>ASSORTED SUSHI &amp; MAKI ROLLS (S, NF)</b>	<b>\$22</b>
3pcs per person GARNISH   pickled ginger, wasabi, soy sauce	
<b>ROASTED PRIME RIB (GF, NF, DF)</b>	<b>\$32</b>
lemon garlic broccolini, chimichurri, natural jus *Chef-attended	
<b>PORCHETTA ROAST (GF, NF, DF, P)</b>	<b>\$28</b>
mustard, salsa verde *Chef-attended	
<b>OYSTER BAR (S, GF, NF, DF)</b>	<b>\$48 PER DOZEN</b>
fresh shucked west coast oysters mignonette, fresh horseradish, tabasco, citrus wedges	
<b>BUTTERFLIED LEG OF LAMB (GF, NF, DF)</b>	<b>\$28</b>
marinated & grilled leg of lamb sour cream whipped potatoes, honey roasted carrots *Chef-attended	
<b>SMOKED BABY BACK RIBS (GF, NF, DF)</b>	<b>\$26</b>
maple bourbon bbq sauce, stir fried napa cabbage *Chef-attended	
<b>LOCAL AND INTERNATIONAL CHEESE PLATTER (V)</b>	<b>\$22</b>
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 (S)

cognac cream, brioche croutons

### CHARRED CARROT SOUP (VG)

parsley and pumpkin seed pistou

### ROASTED MUSHROOM SOUP (GF, NF)

cognac cream

### CURRIED SWEET POTATO (VG)

coconut milk, cilantro oil

### TOMATO & GIN (V)

roasted garlic cream

### CAULIFLOWER VELOUTE (V, P)

candied bacon and chive gremolata

## SALADS

### BABY GEM SALAD (V, GF)

yogurt dressing, toasted pistachio, lemon dill

### HEIRLOOM TOMATO & FIOR DI LATTE (V)

arugula, basil, aged balsamic & olive oil

### ROMAINE HEART SALAD (V)

brioche crouton, shaved grana padano, lemon zest, garlic caesar dressing

### BELGIAN ENDIVE (V)

pistachio crema, savory granola, herbs, white balsamic dressing

### BURRATA & BEETROOT (V)

marinated beetroot, golden raisins, pistachio pesto, peppery greens

### POACHED PEAR & ARUGULA (V)

ricotta salata, toasted walnuts, aged balsamic and olive oil

### KALE & QUINOA (V, GF)

radish, fennel, savoury granola, roasted shallot and thyme dressing

## APPETIZER ENHANCEMENT

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

### DUCK PROSCIUTTO (GF)

apple, pistachio, baby turnip, golden raisin

### POTATO GNOCCHI (NF)

duck ragu, ricotta salata, peas, herbs

### BEEF CARPACCIO (GF)

black pepper, pickled shallot, fried capers,

truffled pecorino

### CAVATELLI (V)

handmade pasta, italian sausage, rapini, mushrooms, pecorino romano

GF: GLUTEN FREE

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NF: NUT FREE

VG: VEGAN

V: VEGETARIAN

P: CONTAINS PORK

## ENTRÉE COURSE \*The highest menu price will apply for "choice-of entrée" meals.

**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.

	3-course	4-course		3-course	4-course
<b>CITRUS BRINED CHICKEN (GF, NF)</b> tarragon whipped potato, asparagus, brown butter chicken jus	\$104	\$118	<b>STEAK &amp; LOBSTER (GF, S, NF)</b> herb roasted beef fillet, butter poached lobster tail, crème fraiche potato mousseline, lobster bordelaise sauce	\$142	\$154
<b>FARMCREST FARMS CHICKEN BREAST (GF, NF)</b> potato and celeriac mousseline, foraged mushrooms, asparagus, albufera sauce	\$104	\$132	<b>ROASTED LAMB LOIN (GF, DF)</b> confit potato, roasted eggplant, pickled mustard jus	\$114	\$ 128
<b>ROASTED STEELHEAD (NF)</b> farro risotto, braised fennel, asparagus, lemon-caper beurre blanc	\$104	\$118	<b>ROASTED DUCK BREAST (GF, NF)</b> creamy polenta, roasted parsnip, cherry jus, red pepper and walnut purée, grilled vegetables	\$124	\$136
<b>PACIFIC LING COD (NF, S)</b> sweet corn, leek, potato, crab bisque	\$108	\$120	<b>POTATO GNOCCHI (VG)</b> cashew tomato cream, squash, kale, watercress	\$87	\$99
<b>ROASTED SABLE FISH (GF, NF)</b> smoked cod brandade, cauliflower purée, sauce vierge	\$132	\$142	<b>FARRO RISOTTO (VG)</b> artichoke caponata, fried and roasted sunchokes	\$68	\$78
<b>CHIANTI BRAISED BEEF SHORT RIB (GF, NF)</b> chive mashed potatoes, smoked bacon, mushrooms, cipollini onion	\$114	\$128	<b>CAVATELLI PASTA (V)</b> vegan sausage, rapini, oyster mushroom, zucchini, ricotta	\$90	\$102
<b>SMOKED ROASTED BEEF TENDERLOIN (GF, NF)</b> potato pavé, braised shallots, caramelized onion jus	\$124	\$136	<b>CHICKPEA FALAFEL (DF, NF, VG)</b> red pepper and walnut purée, grilled vegetables	\$87	\$99
			<b>ROASTED CAULIFLOWER STEAK (V)</b> butter bean purée, roasted shallots, chimichurri	\$87	\$99
			<b>SMOKED RED LENTILS (V)</b> crispy fried squash, cauliflower, sultanas, chermoula	\$87	\$99

## DESSERT COURSE

### CITRUS GATEAUX (NF, P)

lemon curd, ginger streusel, honey meringue

### EXPRESSIONS OF CHOCOLATE (V)

blackout chocolate cake, caramelized white chocolate cream, ganache

### LONDON FOG CHEESECAKE (V)

caramelized honey, blueberry citrus compote

### CAFÉ AU LAIT PAVÉ (P)

café au lait chocolate mousse, hazelnut feuilletine crisp

### CARMELIA GIANDUJA BAR (P)

valrhona caramel, hazelnut praline, raspberry

### MANGO WHITE CHOCOLATE MOUSE CAKE (P)

coconut crème fraîche, mint

### BLACK FOREST DECADENCE CAKE (P)

kirsch chantilly, amarena cherries, chocolate shavings

# 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



## 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.

## BRITISH COLUMBIA WHITE WINES

Jackson Triggs Reserve, Chardonnay, crafted in BC	\$60
Quails Gate, Chardonnay, BC VQA	\$76
Five Vineyards, Chardonnay, BC VQA	\$70
Burrowing Owl, Chardonnay, BC VQA	\$95
Saintly, Sauvignon Blanc, crafted in BC	\$80
Jackson Triggs Reserve, Sauvignon Blanc, crafted in BC	\$60
Inniskillin, Pinot Grigio, crafted in BC	\$62
Blasted Church, Pinot Gris, BC VQA	\$76

## INTERNATIONAL WHITE WINES

Ruffino, Orvieto Classico DOC (Italy)	\$65
Oyster Bay, Sauvignon Blanc (New Zealand)	\$74
Santa Rita 120, Sauvignon Blanc (Chile)	\$64
Cannonball, Chardonnay (USA, California)	\$99
Murphy Goode, Chardonnay (USA, California)	\$75
Mezzacorona Castel Firmian, Pinot Grigio (Italy)	\$76*
Louis Bernard, Côtes du Rhône Blanc (France)	\$74
Louis Jadot, Chablis (Burgundy, France)	\$119

## CHAMPAGNE AND SPARKLING WINES

Moët & Chandon Brut Imperial, Champagne (France)	\$185
Veuve Clicquot, Champagne (France)	\$190
Sumac Ridge – 'Stellers Jay Brut', BC VQA (BC)	\$92
Casa Bottega, Prosecco (Italy)	\$80
Saintly Heavensent (non-alcoholic) Sparkling Rosé, BC	\$58

## BRITISH COLUMBIA ROSE

Narrative Rosé, Fairmont 'Many Hands' Blend	\$65
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## BRITISH COLUMBIA RED WINES

Monte Creek Ranch, Pinot Noir, BC VQA	\$82
Okanagan Crush Pad, Narrative Red, BC VQA	\$72
Five Vineyards, Cabernet Merlot, BC VQA	\$72
Jackson Triggs Reserve, Cabernet Sauvignon, BC VQA	\$60
Quails Gate, Cabernet Sauvignon, BC VQA	\$86
Blasted Church, Cabernet Franc, BC VQA	\$97
Burrowing Owl Estate Winery, Merlot, BC VQA	\$99
Phantom Creek Estates, Petite Cuvée, BC VQA	\$95

## INTERNATIONAL RED WINES

Cannonball, Cabernet Sauvignon (USA)	\$105
Santa Rita 120, Cabernet Sauvignon (Chile)	\$64*
Ruffino, Chianti DOCG (Italy)	\$65
Hacienda Lopez de Haro, Tempranillo (Rioja, Spain)	\$82*
Louis Bernard, Côtes du Rhône, Village Grenache (France)	\$74
Santa Julia Reserva, Malbec (Argentina)	\$70*
Villa Antinori, Toscana (Italy)	\$120
Barossa, Shiraz (Australia)	\$72

# 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

<b>PREMIUM TIER SPIRITS</b>	12 per 1oz
tito's handmade 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	

<b>MICROBREW &amp; DOMESTIC BEER</b>	11 each
parallel 49 craft lager	
stanley park hazy pale ale	
stanley park trail hopper IPA	
bud light	
Parallel 49 pilsner	

<b>IMPORTED BEER</b>	12 each
stella, corona	

<b>CIDERS &amp; COOLERS</b>	12 each
lonetree ciders	
lolo fizz	

<b>WINE BY THE GLASS</b> (per 5oz)	
BC VQA house white	12 /glass
BC VQA house red	12 /glass

## MOCKTAILS & MORE | Max 2 selections.

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

<b>WATERMELON REFRESH</b>	250 /gal
watermelon, lime, cranberry juice, sprite	
<b>VIRGIN HONEY BASIL COLLINS</b>	250 /gal
honey syrup, lime juice, soda, fresh basil	
<b>LEMON LIME BITTERS</b>	250 /gal
lime cordial, angostura bitters, sprite	

## TOP SHELF ENHANCEMENTS

Elevate your spirit offerings with enhanced substitutions

<b>SUPER PREMIUM SPIRITS</b>	14 per 1oz
kettle one	
bombay sapphire	
bacardi 8 year old gold rum	
casamigos blanco tequila	
maker's mark bourbon	
lot 40 rye	
chivas regal blended scotch	
martini & rossi vermouth	

<b>LUXURY TIER SPIRITS</b>	16 per 1oz
belvedere vodka	
the botanist gin	
bacardi gran reserva 10 year old black rum	
tequila don julio blanco	
woodford reserve bourbon	
knob creek rye	
the macallan double cask 12 yr	
martini & rossi vermouth	

## EXTRAS

<b>LIQUEURS</b> (per 1oz)	
grand marnier, baileys irish cream	12 per 1oz
kahlua, port, amaretto, drambuie, hennessy V5 cognac	14 per 1oz
<b>BUBBLY</b> (per btl)	
moet & chandon	185 per btl
veuve clicquot	190 per btl

<b>PUNCH BY THE GALLON*</b>	
liquor punch (vodka or rum)	275/gal
sparkling wine punch	275 /gal
red or white sangria	275/gal
non-alcoholic fruit punch	225 /gal

## ADDITIONAL BEVERAGE OPTIONS

\*select up to 2/ minimum 50ppl

<b>SPARKLING WINE COCKTAILS</b>	
<b>KIR ROYALE</b>	16
black currant liquor, sparkling wine	
<b>WATERFRONT 75</b>	20
beefeater gin, fresh lemon juice, fairmont waterfront rooftop honey brut champagne	
<b>ROSEMARY SPARKLER</b>	18
vodka, honey syrup, sparkling wine fresh rosemary sprig	
<b>APEROL SPRITZ</b>	15
prosecco, aperol, club soda, orange	
<b>BLACK VELVET</b>	15
sparkling wine, stout	

## SIGNATURE COCKTAILS & MARTINIS

\*select up to 2/ minimum 50ppl

<b>WAYWARD MULE</b> (2oz)	20
vodka, krupnik, ginger beer, lime juice, mint	
<b>NEGRONI</b> (2 1/4 oz)	24
beefeater gin, carpano antica, campari	
<b>VESPER</b> (2 1/2 oz)	23
gin, vodka, lillet, lemon peel	
<b>LAVENDER LEMON DROP</b> (2oz)	20
vodka, triple sec, lemon juice, mini lavender garnish	
<b>THE BEES KNEES</b> (2oz)	20
gin, honey, lemon juice, orange juice, orange garnish	
<b>THE ASTOR</b> (2oz)	20
vodka, campari, grapefruit juice	

# EVENT SERVICES



## 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.

## SERVICE CHARGES & TAXES

All food and beverage functions are subject to a mandatory 23% surcharge, which consist of 13.75% gratuity and 9.25% administration fee. The surcharge is subject to 5% GST.

Government taxes are applicable as follows:

Food & Beverage	= 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

## SOCAN

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.

## 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

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# EVENT SERVICES cont.

## 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 (*one Chef per 100 guests*) \$150/chef

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

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**.