




We have just
the thing!

Fairmont
WATERFRONT




Rise & Shine

06.30am – 11.30am

FROM THE BAKERY

House Baked Morning Muffins choice of classic blueberry (V) or banana chocolate (VG)	9	Viennoiserie choice of butter croissant, almond croissant or chefs selection (V)	9
Artisanal Toasts sourdough, multigrain, rye, white, english muffin, plain bagel, gluten free (VG)	6	Salmon & Bagel  Nanuk smoked salmon, onion, capers, cream cheese, apple and kale salad	28
ENHANCEMENTS			
Half avocado (VG) (GF)	7	Smoked salmon (GF)	14
Breakfast potatoes (VG)	7	Bowl of fruit (VG) (GF)	13
Bacon (P) (GF)	10	Two free range eggs any style (V) (GF)	12
Pork or chicken sausage (P) (GF)	10		

FARM FRESH EGGS

Stanley Park Breakfast  36 two free range eggs any style, sautéed potatoes, grilled tomato, sautéed mushrooms, smoked bacon, pork sausage (P) choice of artisanal toast: sourdough, white, multigrain, dark rye, gluten free	36	Smashed Avocado Toast two free range poached eggs, crushed avocado, sourdough, breakfast potatoes (VG*)	32
Omelets two free range eggs served with sautéed potatoes Nanuk smoked salmon & cream cheese  Kasseler ham and gruyere (P) Wild mushroom & goat cheese (V)	34	Breakfast Sandwich smoked ham, free range fried egg, aged cheddar, ARC sauce, caramelized onion, brioche bun, breakfast potatoes (P) <i>add avocado +7</i>	28
Buttermilk Pancakes berry compote, maple syrup, lemon curd, mascarpone cream (V)	28	Benedicts two free range eggs served with toasted english muffin, hollandaise, sautéed potatoes, and a choice of: Classic Kasseler ham (P) Nanuk smoked salmon & Wild mushroom (V) 	34

BREAKFAST ON THE GO

06.30am – 11.30am

Juice orange or grapefruit	Hot beverage coffee or tea	Hot breakfast sandwich fried egg, brioche bun, ARC sauce with your choice of bacon or sausage	40
Fruit salad (VG)	Bircher muesli (V)		

Beverages

Juice cranberry, apple, grapefruit or orange	7	Freshly Pressed orange or grapefruit	16
Milk skim, 2%, oat, soy or almond	7	Fairmont Tea selection of sustainably certified teas	7
Soft Drinks Coke, Diet Coke, Ginger Ale, Sprite, Club Soda	7	Bottled Water Vivreau still or sparkling, 750ml S. Pellegrino or Evian, 1L	8 10
Coffee Carafe	13		
Decaf Carafe	13		
Espresso	7		
Latte	10		
Hot Chocolate	8		

add a shot of espresso +3

*Fairmont Waterfront proudly serving sustainably certified teas and coffee

For the Littles

KIDS BREAKFAST

6.30am – 11.30am

Oatmeal blueberries, brown sugar, warm milk (V) (GF)	16	Mini Egg Scramble two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage or bacon (P) (GF)	19
Cereal Fruit Loops, Cornflakes, Frosted Flakes, Cheerios (V)	10	Buttermilk Pancakes served with berry compote and maple syrup	19

KIDS ALL DAY

11.30am – 10.30pm

Macaroni Pasta tomato sauce, parmesan cheese (VG*)	14	Chicken Fingers breaded chicken strips, fries, plum sauce	3pc / 18 5pc / 24
Mini Cheeseburger Sliders 2 sliders, cheddar, ketchup, brioche bun, served with french fries	18	Grilled Cheese & Tomato Soup fontina, parmesan butter, sourdough (V)	19
Roasted Chicken Breast buttered seasonal vegetables (GF)	24	Roasted Salmon buttered seasonal vegetables (GF)	24



Please dial 0 for in room dining

or

Stay in bed and scan here

(GF) - Gluten Free
(P) - Contains Pork
(N) - Contains Nuts
(V) - Vegetarian
(VG) - Vegan
(VG*) - Vegan on Request

*not all ingredients are listed please state any allergens you have at time of ordering to ensure your safety and well-being

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

All Day Eats

11.30am – 10.30pm

SMALLS & SHARING

Charcuterie & Cheese 43
Two Rivers cured meats - Andouille, Hock Terrine, Triple Fennel & Ale Salami
Little Qualicum cheese - Brie, Blue Claire, Mount Moriarty Gruyere
Served w/house made pickles, crackers, house mustard, sourdough bread (P)

Salt & Pepper Chicken Wings 26
buttermilk ranch dip

Kale Caesar Salad 21
creamy anchovy dressing, parmesan cheese, garlic crumb
add roasted chicken breast, salmon, prawns, or falafel +12

MAIN PLATES

Herb Brined Chicken 42
free range chicken breast, tomato jam, potatoes, creamy coleslaw and charred lemon (GF)

Striploin 72
9oz Canadian AAA beef, buttered mashed potato, grilled asparagus, confit cherry tomato, red wine jus (GF)

Gnocchi 34
cauliflower agrodolce, asparagus, pesto, cashew cream (N) (VG)

HANDHELD

served with a choice of fries, caesar salad or tomato soup

Beef Burger 34
6oz BC beef from Fraser valley, aged cheddar, baby gem, tomato, caramelized onion, sesame brioche bun
add bacon +4 | add egg +3
add 6oz pattie +6

Grilled Cheese (A2+) 28
fontina, parmesan butter, sourdough (V)

SMALLS & SIDES

Mashed Potatoes 12
buttered mashed potato (V) (GF)

Parmesan Truffle Fries 16
truffle aioli (V)

Green Asparagus 15
fresh field greens, lemon poppyseed dressing, ricotta salata (V) (GF)

Cobb Salad 34
roasted free range chicken breast, bacon, Little Qualicum Blue Claire cheese, hard-boiled free-range egg, avocado, cherry tomato, chopped gem lettuce, island dressing

Braised Meatballs 28
tomato sauce, tete de moine, toasted focaccia

Chips & Salsa 14
tortilla chips, salsa roja (V)
add guacamole (V) +10

Whole Fruit 4
choice of banana, apple, orange (VG) (GF)

Pan Roasted Salmon (A2+) 43
5oz pacific Canadian salmon, sauce vierge, fennel puree, baby potato, asparagus (GF)

Ravioli 34
handmade spinach & ricotta pasta, peas, roasted walnuts (V) (N)

Wagyu Burger (A2+) 43
6oz Hiro wagyu, onion jam, aged cheddar, fried egg, smoked bacon, brioche bun

Falafel Burger 29
grilled halloumi cheese, onion, lettuce, pickles, tzatziki, toasted brioche bun (VG)

Fries 12
garlic aioli (V)

Green Salad 14
fresh field greens, lemon poppyseed dressing (V) (GF)

Sweet Treats

11.30am – 10.30pm

SWEET TREATS

Chocolate Decadence Cake 17
chocolate mousse cake, raspberry (P)

Warm Ooey Goopy (A2+) 22
apple compote, croissant baked skillet, cream cheese icing (V)
add vanilla gelato +8

Vanilla Bean Cheesecake 17
wild berry compote, ginger strudel (V)

House Baked Cookies 10
2 classic chocolate chunk cookies (V)

Ice Cream 18
3 scoops, choice of salted caramel (V), vanilla (V), or chocolate (VG)

Late Night

10.30pm – 6:00am

EATS

Kale Caesar Salad 21
creamy anchovy dressing, parmesan cheese, garlic crumb

Chicken Pot Pie 32
baked in flakey pastry, served with kennabec potato chips

Chickpea Masala 28
basmati rice, mango chutney, naan (VG)

House Baked Cookies 10
2 classic chocolate chunk cookies (V)

Chips & Salsa 14
tortilla chips, salsa roja
add guacamole (V) +10

San Marzano Tomato Soup 18
toasted sourdough bread (V)

Chicken Caesar Wrap 24
chicken breast, kale caesar, flour tortilla with potato chips

Whole Fruit 4
choice of banana, apple, or orange (VG)



Fairmont Waterfront is a proud partner of Ocean Wise and is committed to sustainable seafood options that support healthy oceans.

please note that a \$7 hotel delivery charge, plus applicable taxes and an 18% gratuity will be automatically added to each bill.



Who Wants a Drink?

09:00am – 12:00am

HAND CRAFTED COCKTAILS

Classic Caesar	22
vodka, classic Caesar mix, Worcestershire sauce	
Moscow Mule	21
vodka, fresh lime juice, ginger beer	
Margarita	23
tequila, Cointreau, fresh lime juice	
Canadian Old Fashioned	25
premium whisky, Angostura bitters, simple syrup	
Negroni	23
gin, Campari, Antica Vermouth	

B E E R

CANNED BEER

Parallel 49 Lager (Local)	10
Stanley Park IPA (Local)	10
Stanley Park Hazy Pale (Local)	10
Guinness	11
Whistler Forager (Gluten free)	9
Nonny Pilsner (Local)	9
non-alcoholic	

BOTTLE BEER

Bud Light	9
Kokanee	9
Heineken 0.0	9
non-alcoholic	

WINE SELECTION

SPARKLING / CHAMPAGNE	50Z / BTL
Steller's Jay Brut	22 / 92
Okanagan Valley, Canada	
Moët & Chandon, Brut Impérial	43 / 195
Epernay, France	
Veuve Clicquot, Brut Yellow Label	220
Reims, France	
Dom Perignon	615
Epernay, France	
ROSÉ	60Z / 90Z / BTL
Quail's Gate Rosé	25 / 37 / 95
Okanagan Valley, Canada	
WHITE	60Z / 90Z / BTL
Poplar Grove Pinot Gris	25 / 34 / 90
Okanagan Valley, Canada	
Twin Islands Sauvignon Blanc	24 / 33 / 86
Marlborough, New Zealand	
Burrowing Owl Chardonnay	26 / 38 / 99
Okanagan Valley, Canada	
RED	60Z / 90Z / BTL
Monte Creek Ranch Pinot Noir	26 / 38 / 99
Thompson Valley, Canada	
Burrowing Owl Merlot	30 / 39 / 105
Okanagan Valley, Canada	
Phantom Creek Cabernet Franc	30 / 39 / 105
Okanagan Valley, Canada	

***additional wines by the bottle available

Fairmont Fit

06:30am – 11:30am

Wellness Immunity Shot	8	Green Smoothie	16
carrot, lemon, ginger, cayenne (V) (GF)		apple, kale, ginger, oat milk (V) (GF)	
Quinoa Bowl	18	Berry Smoothie	16
kale, roasted squash, cherry tomato, cucumber, avocado, crispy chickpeas, hard-boiled egg, green goddess dressing (V) (GF)		blueberry, banana, strawberry, raspberry, coconut milk (V) (GF)	
		Fresh Fruit Salad	18
		seasonal fruits, berries, mint, honey (V)	

Yogurt Parfait	18
greek yogurt, strawberries, blueberries, hazelnut crumble (V) (N)	
Bircher Muesli	18
oats, chia seeds, almonds, maple syrup, coconut, hazelnuts (GF) (N) (V) (N)	



ARC RESTUARANT + BAR

ARC Restaurant is the perfect West Coast setting to enjoy handcrafted urban artisan dishes. Made with locally sourced ingredients, some from our very own rooftop herb garden and beehives, our food is rivalled only by our stunning harbour and mountain views.

Try our famous weekend bottomless brunch or kick off your evening with us during happy hour. Local craft beers, world-class wines and expertly crafted cocktails await for the perfect pairing to your meal.

Dial 1818 to make a reservation.

BEE SUSTAINABLE

For more than twenty-five years, Fairmont Waterfront has embraced community partnerships and the sustainable living philosophy of Eating Local. Planted in 1996, the hotel's charming 2,100 square foot herb garden became one of the first ever green roofs in the heart of downtown Vancouver and is a wealth of inspiration for our culinary team.

Under the West Coast sun we grow and farm a variety of organic herbs, vegetables, fruits and edible blossoms including rosemary, lavender, bay leaves, tarragon, garlic, kale, leeks, rainbow chard, carrots, peppers, green onions, strawberries, pumpkins and apples.

We welcomed honeybees to our rooftop in 2008, where they produce a harvest from their hives while forming a symbiotic relationship with our herb garden.

From our rooftop to your fork, enjoy our fresh bounty in Chef's culinary masterpieces.

We respectfully acknowledge that Fairmont Waterfront is located on the traditional, ancestral, and unceded territory of the Coast Salish Peoples, including the xwmeθkweyem (Musqueam), skwx̱wú7mesh (Squamish), and sellwítulh (Tseil Waututh) Nations. We honour and express our gratitude to the caretakers of this land, past, present, and future.

GET SOCIAL WITH US!

Share your pics from your stay!
Whether you're brunching with friends in ARC or having a romantic breakfast in bed, we want to see your Fairmont Moments.

Be sure to tag us for the chance to be featured on our channels!

 @fairmonthotelwaterfront

 @fairmontwaterfront

 @fairmontwaterfront

 @fairmontWF

 @fairmontWF



WATER STATION

As part of our commitment to eliminating single-use plastics, each of our guest floors is equipped with filtered water stations, located adjacent to the ice machines.