

EVENT SERVICES MENUS 2026

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 Harris Sakalis 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
- N: CONTAINS NUTS
- NF: NUT FREE
- VG: VEGAN
- V: VEGETARIAN
- P: CONTAINS PORK
- S: CONTAINS SHELLFISH

RISE 'N SHINE!

*Minimum Not Applicable

ASSORTED FRESHLY BAKED PASTRIES (V)

ARTISAN BREAD STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (VG, GF)

WATERFRONT GRANOLA & CEREALS (V)

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

*dairy free milk to be provided upon request

EARLY BIRD

OVERNIGHT BIRCHER MUESLI (DF, VG)

oats, apple, raisins, walnuts, cinnamon, maple syrup, oat milk

ASSORTED FRESHLY BAKED PASTRIES (V)

ARTISAN BREAD STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (VG, GF)

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)

NESPRESSO STATION

\$42

UP AND AT 'EM - HEALTHY START

\$54

OVERNIGHT BIRCHER MUESLI (DF, VG)

oats, apple, raisins, walnuts, cinnamon, maple syrup, oat milk

ARTISAN BREAD STATION (DF)

white, multigrain, sourdough pullman loaves

ASSORTED FRESHLY BAKED MUFFINS (V)

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

GREEN MACHINE | kale, celery, apple, cucumber

MORNING GLORY | carrot, orange, pineapple, ginger, turmeric

SPREADS

fruit preserves, local honey, butter & peanut butter

GRANOLA & YOGURT (V)

waterfront granola, natural yogurt, coconut chia pudding,

fresh berries, fruit preserves, dried fruit

FRESH SEASONAL CUT FRUIT (VG, GF)

SHAKSHUKA (V, GF, NF)

spiced tomato, peppers, sunny side eggs, fresh cilantro

CHICKEN & APPLE SAUSAGE (NF)

GOLDEN POTATO HASH (NF, VG)

peppers, spinach & cherry tomatoes

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

\$51

***ADD SMASHED AVOCADO** (VG) **+\$6 / person**

\$10 each

*Minimum 10 to maximum 80 people

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

BRUNCH BUFFET

Available from 10:00am-3:00pm.

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!

\$77

ASSORTED FRESHLY BAKED PASTRIES & FILLED BEIGNET (V)

BUTTERMILK BISCUITS (NF, V)

honey butter

BAGEL & LOX (NF, V)

everything bagel, chive cream cheese, crushed avocado, red onions, capers, radish, cucumber, smoked salmon, gravlax salmon, lemon

FRESH CUT FRUIT & BERRIES (VG, GF)

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

QUICHE (V, NF)

sundried tomatoes, roasted peppers, pecorino romano

FREE-RANGE SCRAMBLED EGGS (GF, NF)

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

CHICKEN & APPLE SAUSAGE (NF)

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)

onions, peppers, corn, cilantro, ancho chili, tomato

HOT SMOKED SALMON (GF, DF, NF)

rooftop honey-rosemary glaze

CHOCOLATE FONDUE STATION (V)

strawberries, pineapple, brownies, mini donuts, banana bread

STRAWBERRY CHEESECAKE ROLLS (V)

whipped cream cheese, graham crumble, macerated strawberries

BREAKFAST TACO BAR

\$55

AQUA DE SANCIA (GF, DF, NF, VG)

MEXICAN HORCHATA

FRESH SEASONAL CUT FRUIT (VG, GF)

WARM TORTILLAS (NF, VG)

flour and corn tortillas

FREE-RANGE SCRAMBLED EGGS (GF, NF)

SMOKED BRISKET AND BLACK BEAN CASSEROLE (GF, NF)

GROUND CHORIZO (P, GF, DF, NF)

SMOKED BACON (P, GF, DF, NF)

PEPPERS AND ONIONS (VG, DF, NF)

FAJITA SPICED TATER TOTS (GF, DF, NF, VG)

CONDIMENTS

picco 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 for \$150 per chef, per 2 hours, per station.



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EGGS-CUSE ME MR. BENEDICT

\$18

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

SELECT 1:

- TRADITIONAL PORK (NF, P)
- SMOKED SOCKEYE 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

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

CHEESE cheddar, feta, smoked gouda

*OUI Chef attended only

BAGEL & LOX (NF, V)

\$19

everything bagel, chive cream cheese, crushed avocado, red onions,

capers, radish, cucumber, smoked salmon, gravlax salmon, lemon

* OUI Chef optional

STEEL CUT OATMEAL BAR (DF, NF, VG)

\$9

raisins, walnuts, dried fruit, brown sugar, 2% milk, fresh berries

All breakfast buffets include orange juice, grapefruit juice and cranberry juice.

**Charges will apply when substituting to one (1) item or adding one (1) item from the following selections:

**FRUITS SPLASH

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

SELECT 1:

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

**SUBSTITUTE \$7 **ADDITIONAL \$10

PROTEIN SMOOTHIES

\$12

made with vegan protein

SELECT 1:

- BERRY BASKET | berries, oat milk, cinnamon (GF, DF, NF, VG)
- CHOCOLATE - BANANA | sunflower seed butter, banana, almond milk, cocoa (GF, DF, VG)
- GREEN GODDESS | avocado, coconut milk, pineapple, spinach (GF, DF, NF, VG)

BUBBLES & SPRITZ BAR

\$19 / glass

BUBBLES | steller's jay sparkling wine

APERITIF | aperol, st. german

BREAKFAST BUFFET ENHANCEMENTS continuation ..

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

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THE CREAMERY STATION (DF) \$14

BUILD YOUR OWN YOGURT BOWL

Greek yogurt & avocado yogurt

seasonal melons

mixed berries

assorted granola

honeycomb display

dried fruits

flax seeds

fruit compote

* OUI Chef optional

RISE & DINE (V) \$16

classic buttermilk pancake and belgian waffle station

maple syrup - butter - soften whipped cream

fruit compote - honeycomb display - fresh

berries - milk chocolate sauce - sprinkles

*OUI Chef optional

FARM TO BOARD (NF) \$28

selection of local artisan cheese and charcuterie

cured & brined olives, peppers, fruit preserves,

fruit mostarda

house pickles

selection of crusty bread and crackers

SUGAR LOOP STATION (V) \$10

selection of freshly baked donuts & beignet

PLATED BREAKFAST

All pricing is per person.

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



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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 (VG, GF)

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

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

OR

GRANOLA GREEK | Greek 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) **\$46**
 brioche, apple streusel, maple crème anglaise

BUTTERMILK PANCAKES (NF, P) **\$48**
 crispy bacon, warm maple syrup, creamy scrambled eggs, butter, slow roasted tomato

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

BENEDICT ROYAL (NF) **\$52**
 cold smoked salmon, chive hollandaise, breakfast potatoes, slow roasted tomatoes
 Add salmon roe **+\$10

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

FREE-RANGE SCRAMBLED EGGS (GF, NF) **\$48**
 breakfast potatoes, caramelized onions, 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

SCONES

clotted cream, preserves (NF, V)

TEA PASTRIES

macarons (GF, N, V)

matcha opera cake (P, N)

cheesecake fruit tarts (V)

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)

QUICHE LORRAINE TART bacon, egg, parmesan (P)

BEAN 2 BAR

mocha COFFEE CAKE (P, N)

chocolate dipped PALMIER (V)

espresso MACARON (GF, N, V)

cinnamon COFFEE cake (V)

THE GROUSE GRIND

PEANUT BUTTER & COCONUT PROTEIN BALLS (VG, N)

HOUSE MADE TRAIL MIX (V, N)

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

REVIVAL SENSATION

GREEK YOGURT PARFAIT

house granola, BC berries (GF, V)

CHIA & COCONUT PUDDING

mango compote, toasted seeds (VG, GF)

FRESH SEASONAL CUT FRUIT

pineapple, melon, citrus, berries (VG, GF)

BLUEBERRY - AÇAÍ SMOOTHIE SHOTS

**house-pressed (VG, GF)

HOME ALONE

BUTTER POPCORN (GF, V)

PAPRIKA KETTLE CHIPS (VG, GF)

CHOCOLATE DIPPED PRETZELS (V)

GUMMY WORMS (P)

\$42

WHEN LIFE GIVES YOU LEMONS

ARNOLD PALMER ice tea + lemonade (DF)

lemon SQUARES (P)

lemon poppy seed LOAF (V)

lemon MACARON (GF, V, N)

lemon YOGURT melon agave (GF, V)

\$26

DONUT WORRY – BE HAPPY!

DOUGHNUTS

apple fritter (V)

maple bacon (P)

honey glazed (V)

chocolate glazed (V)

FRESH FRUIT SKEWERS (VG, GF)

ICED COFFEE

\$26

\$26

SWEET INTERMISSION

house baked COOKIES (V)

assorted FRENCH MACARONS (V, GF, N)

butter pecan TARTS (V, N)

LEMON MERINGUE tartlets (V)

seasonal BERRY BOWLS (GF, DF, VG)

\$26

\$26

HALF TIME - HAPPY HOUR

S&P chicken wings (GF, DF)

LOADED HOT BAKED NACHOS salsa, sour cream (V)

MINI CHEESEBURGERS SLIDERS

KETTLE CHIPS creamy onion dip (V)

\$32

\$28

THE MARKET PLACE

WARM CARAMELIZED SWEET POTATO (GF, V)

THYME - ROASTED CASHEWS (GF, V)

BC ARTISAN CHEESE & CRACKERS

fig jam, grapes (V)

FRESH VEGETABLE CRUDITÉ

carrots, snow peas, radish, edamame hummus (GF, DF, VG)

SEASONAL FRUIT (VG, GF)

\$30

\$25

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 (V) muffins, danishes, croissant	\$9
chef's choice BAKED SCONES (V)	\$9
house baked BANANA LOAVES (V)	\$9
house baked LEMON POPPYSEED LOAF (V)	\$9
house made GRANOLA BARS (V)	\$8
warm CINNAMON BUNS (V)	\$9
blueberry ricotta COFFEE CAKE (V)	\$9
house baked ASSORTED COOKIES (V)	\$7
dark chocolate BROWNIE (V)	\$7
CANDY JARS gummies & jelly beans (P)	\$9
BUTTERMILK BISCUITS honey butter (V)	\$9
mini fruit TARTS strawberry, blueberry, lemon (V)	\$12

SAVOURY

EGG WHITE BITES (GF, NF)	\$10
CRUDITÉS assorted dips (GF, NF)	\$13
POPPED CORN BAR (GF) buttered (V), truffle (VG), caramel corn (V)	\$10
MIXED NUTS	\$9
KETTLE CHIPS AND CREAMY ONION DIP	\$9
CANDIED SALMON dill rosti cakes	\$10

NESPRESSO STATION

\$10 each

*Minimum 10 to maximum 80 people

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

CEREALS

house made GRANOLA BAR with dried fruits (V)	\$9
bircher MÜESLI (V)	\$9
STEEL CUT OATMEAL (V, N) dried fruits, roasted nuts	\$9
house made TRAIL MIX (GF, V, N)	\$8
PEANUT BUTTER & COCONUT POWER BALLS (VG, N)	\$7
BLUEBERRY hemp, almond milk overnight oats (VG)	\$7

FRUIT

FRUIT SKEWER (GF, NF, V) waterfront honey & vanilla yogurt	\$9
assorted WHOLE FRUIT (VG, GF)	\$7
BC seasonal BERRY BOWL (GF, DF, NF, V)	\$12
roasted BC STONE FRUITS with vanilla bean, pecan, maple (GF, DF, V)	\$9

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

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SANDWICH DELI

\$69

CREAMY MUSHROOM SOUP (GF, V)

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

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

HEIRLOOM POTATO SALAD (GF, V)
baby potatoes, fresh dill, chives, crème fraiche, grainy mustard

SANDWICHES

(CHOOSE 4):

COLD:

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

SMOKED SALMON BAGEL (NF)
red onions, capers, tarragon cream cheese, sesame bagel

GRILLED VEGETABLE CIABATTA (V, NF)
eggplant, peppers, zucchini, ricotta, basil

TURKEY CLUB SANDWICH (NF)
cranberry mayo, bacon, leaf lettuce, tomato, multigrain bread

WARM:

CAPRESE GRILLED CHEESE (V)
mozzarella, sliced beef steak tomatoes, basil pesto, sourdough bread

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

MEZZE SANDWICH (VG, DF, NF)
grilled zucchini, eggplant, peppers, confit tomatoes, basil pesto, olive and herb focaccia

DESSERTS

- matcha opera cake (P, N)
- vanilla cream puff (V)
- chai tea cheesecake (V)
- sliced seasonal fruit (VG, GF)

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WOK & SHUN

\$70

*not suitable for gluten-sensitive guests

MISO TOFU SOUP (GF, DF, VG)
silken tofu, scallions, sesame oil

ASIAN CHOPPED SLAW (VG)
cabbage, carrot, green onion, cilantro, sesame & soy vinaigrette

BLACK KALE SALAD (DF, V)
Chinese broccoli, crispy wonton, peanut & soy dressing

SESAME EGGPLANT (DF, VG)
miso - sesame, crispy garlic

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 (DF)
fried green onions, soy, black bean

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

STEAMED COD (DF, V)
baby bok choy, ginger - soy broth, green onions, cilantro

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

DESSERTS

- green tea macarons (GF, V, N)
- lychee mouse cake (P)
- yuzu cheesecake (V)
- sliced seasonal fruit (VG, GF)

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CANTINA

\$70

BEAN SOUP (V)
CONDIMENTS
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)
red onions, Mexican oregano, chili lime dressing

MIXED GREENS (V)
crispy tortillas, corn, black beans, tomato, cucumbers, chipotle ranch dressing

SOFT TORTILLAS
corn and flour

CONDIMENTS
pico de gallo, guacamole, salsa roja, onions, queso fresco, limes

CHICKEN TINGA (GF, NF, DF)
chipotle pulled chicken & caramelized onions, cilantro

BARBACOA (DF, NF)
slow roasted & pulled beef

ACHIOTE ROASTED CAULIFLOWER (VG, GF)

SPANISH TOMATO RICE (VG, DF, GF)

BORRACHO BEANS (P, GF)
Mexican beer, smoked bacon

DESSERTS
tres leche cake (V)
churros | dulce de leche, cinnamon ganache (V)
sliced seasonal fruit (VG, GF)

WEST COAST MARKET

\$75

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

BBQ GLAZED TEMPEH (VG)

ROASTED BABY POTATOES (VG, NF, GF)
lemon, garlic, parsley

RIGATONI PASTA (V)
rapini, mushroom, chili, tomato, parsley

MAPLE ROASTED ROOT VEGETABLES (VG)

DESSERTS
walnut carrot cake (V, N)
nanaimo bars (V)
maple butter tart (V)
sliced seasonal fruit (VG, GF)

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 continuation ..

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

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

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MANGIAMO – “LET’S EAT!”

\$74

ROASTED TOMATO & BASIL BISQUE (V, GF)
 garlic, 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 (GF, NF, DF)
 lemon herb gremolata, white bean ragout, confit tomatoes

CHICKEN CACCIATORE (GF, DF)
 mushrooms, onions, tomato, peppers

SPINACH & CHEESE CAPPELLETTI (V)
 parmesan cream

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

DESSERTS

- tiramisu (P)
- biscotti (V, N)
- earl grey panacotta with berries (GF, P)

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
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Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 / person
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LUNCH BUFFETS continuation ..

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THE GREAT CANADIAN BURGER BAR \$72

MARKET GREEN SALAD (GF, V)
 baby lettuces, shaved radish, cucumber ribbons, cherry tomatoes, herb vinaigrette

ROASTED CORN & AVOCADO SALAD (GF, DF, V)
 charred corn, avocado, cherry tomatoes, cilantro, lime dressing

CREAMY BUTTERMILK RANCH CHOPPED SALAD (GF, V)
 crisp iceberg & romaine, cherry tomatoes, cucumber, radish, chives, crispy onions, buttermilk-herb ranch

MAINS

BC Angus Beef burger (GF)
 maple-mustard chicken burger
 wild salmon burger (GF)
 roasted mushroom & barley burger (V)
 tater tots (VG)

BUNS

Brioche bun (V)
 gluten-free potato bun (GF, V)

CHEESES (V)

Canadian aged cheddar
 Smoked Gouda
 Swiss

TOPPINGS BAR

butter lettuce (VG)
 vine tomato (VG)
 red onions (VG)
 crispy onions (VG)
 roasted mushrooms (VG)
 BC pickles (mustard pickles, dill pickles, pickled jalapeños) (VG)
 bacon (P)
 avocado slices (VG)

CONDIMENTS (V, GF)

roasted garlic aioli
 maple-dijon mustard
 chipotle mayo
 ketchup, mustard, mayo
 dill aioli

PIE STAND

two types house baked whole pies, seasonal flavours (V)
 sliced seasonal fruit (VG, GF)

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 COCONUT CARROT BISQUE (VG,GF)
 coconut milk, red Thai curry, crispy shallots, lime yogurt

MUSHROOM SOUP (GF)
 cognac chive cream

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

CELERY ROOT & APPLE SOUP (GF, NF)
 brown butter, thyme, chive oil

SALADS

BUTTER LETTUCE & PEAR SALAD (V, GF, NF)
 anjou pear, shaved fennel, ricotta salata, verjus dressing

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

MAPLE & VANILLA BEAN CRÈME CARAMEL (V, GF)
 caramelized maple syrup, cranberry compote

EARL GREY PANNA COTTA (P, GF)
 lemon chantilly blueberry compote

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

MAIN COURSES – FROM THE RANGE

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

MAIN COURSES - FROM THE RANCH

GRILLED FLAT IRON STEAK (GF, NF) whipped potatoes, carrots, roasted shallot jus	\$86	\$97
BRAISED BEEF SHORT RIB (GF, NF) chive potato purée, chimichurri, braised shallot jus	\$82	\$93
CRISPY PORK MILANESE confit fingerling potatoes, sauce gribiche, arugula, grilled lemon, parmesan	\$76	\$86
ROASTED MUSHROOM & RICOTTA TORTELLONI (V) parmesan broth, confit cherry tomatoes, basil oil	\$76	\$88

MAIN COURSES - FROM THE SEA

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

MAIN COURSES - FROM THE GARDEN

HARISSA-ROASTED CAULIFLOWER STEAK (DF, VG) white bean purée, shaved zucchini, crispy capers, salsa verde	\$69	\$78
CHARRED HEIRLOOM CARROTS (VG) chickpea hummus, broken pistachio vinaigrette, tahini, crispy lavash, dill tips	\$69	\$79
POTATO GNOCCHI (V) white bean purée, squash, peas, watercress	\$69	\$79
FARRO RISOTTO (VG) garden salsa verde snow peas, fried and roasted sunchokes	\$69	\$79
ORECCHIETTE PASTA (V) vegan sausage, rapini, oyster mushroom, zucchini, ricotta salata	\$69	\$79

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch) \$10 / person
 Regular Brewed Coffee & Fairmont Signature Teas \$8 / person
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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

SMOKED SALMON BLINI (NF) smoked salmon, cream cheese, cucumber, dill	\$73
AHI TUNA TARTAR (GF) cucumber, chili, scallion, sesame, shiso	\$73
MAINE LOBSTER ROLL (S, NF) brioche bun	\$85
DUNGENESS CRAB VOL AU VENT	\$85
FOIE GRAS PÂTÉ (NF) balsamic roasted grapes, toasted	\$85
ROAST BEEF CROSTINI brioche, Blue cheese, cherry mostarda, chives	\$73
GOAT CHEESE STUFFED DATES (V) medjool dates, local chevre, pistachio	\$65
TRUFFLE DEVILLED EGGS (GF, V) chive and crème fraîche	\$65
ONION & MUSHROOM TARTINE (V) flakey puff pastry, pecorino	\$65
BEETROOT HUMMUS TART (V, N) whipped feta micro basil	\$65
BUTTERNUT SQUASH CAPONATA (V, DF) crostini	\$65

HOT CANAPES

TEMPURA PRAWNS (DF) toasted sesame mayo	\$73
BACON WRAPPED SCALLOP (S, GF, P) lemon maple glaze	\$73
INDONESIAN CHICKEN SATAY (GF) peanut sauce, coconut serundeng	\$76
BBQ DUCK SPRING ROLLS ginger garlic hoisin	\$65
LAMB LOLIPOPS (GF) porcini, coriander, tzatziki	\$75
SHORT RIB SLIDER ARC sauce, onions, pickles, cheddar, brioche	\$76
BEEF TENDERLOIN SKEWERS (GF) creamery chimichuri	\$86
GLAZED PORK BELLY (GF, P, NF) soy honey glaze	\$75
POTATO & CHORIZO CROQUETTES (P) saffron aioli	\$72
VEGETARIAN SPRING ROLLS (VG) nam prik sauce	\$65
POTATO SAMOSA (V) mint chutney	\$65
KFC (V) korean fried cauliflower *stationed only	\$65
TRUFFLE GRILLED CHEESE (V) mushroom duxelle	\$65

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, black vinegar, soy sauce, chili oil

CHARCUTERIE & SALAMI (P) \$39

selection of local artisanal cheeses

CONDIMENTS
 mustard fruits, 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
 caramelized onions, gruyère, brioche

GLAZED PORK BELLY (P, DF)
 gochujang, toasted sesame, kimchi

BEER BATTERED COD
 tartar sauce, coleslaw, brioche

CHIPOTLE CHICKEN TORTA (NF)
 pico de gallo, cabbage, queso, cilantro lime crema

LATE NIGHT FOODIE \$39

BUTTERMILK FRIED CHICKEN
 spiced maple dip, pickles

FALAFEL SLIDERS (V)
 pickles, garlic sauce, golden beetroot relish, brioche

SALAMI FLATBREADS (P)
 pepperoni, salami, mozzarella, basil tomato sauce

VEGGIE FLATBREAD (V)
 spinach, artichoke, ricotta, mozzarella

POKE 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

MEDITERRANEAN MEZZE STATIONS (V) \$38

SPREADS
 hummus, babaganoush, tzatziki, spicy feta

CONDIMENTS
 mushroom escabeche, grilled asparagus, marinated olives, pickled turnips, turmeric cauliflower, spicy cucumber

BREADS
 flatbreads, pita chips, lavash

PASTA BAR \$38

OUI CHEF! - Chef-attended station

DURUM PASTAS
Orecchiette | Italian sausage, rapini parmesan cream (P)
Rigatoni | tomato vodka sauce, parmesan cheese (V)

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

NACHO & TACO BAR \$38

TACOS (choose two)

Al Pastor | pork, pineapple, guajillo chile (DF)
Baja Fish | crispy cod, cabbage, lime crema (NF)
Carne Asada | grilled flank steak, salsa verde (GF, DF, NF)
Mushroom & Poblano | roasted mushrooms, queso fresco (V, NF)
Flour Tostillas (V)

NACHO STATION
 corn tortilla chips (GF, VG)
 cheddar, queso fresco (V, NF)
 pico de gallo (VG, GF, NF)
 fire-roasted salsa (VG, GF, NF)
 guacamole (VG, GF, NF)
 pickled jalapeños (VG, GF)
 lime crema (V, GF)
 black beans (VG, GF)
 cilantro, scallions

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

CHILLED
 crab legs, ahi tuna, poached prawns, Salt Spring mussels

CONDIMENTS
 cocktail sauce, marie 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

RECEPTION STATIONS continuation ..

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HALF TIME - HAPPY HOUR \$32

S&P chicken wings (GF, DF)
 LOADED HOT BAKED NACHOS salsa, sour cream (V)
 MINI CHEESEBURGERS SLIDERS
 KETTLE CHIPS creamy onion dip (V)

THE MARKET PLACE \$30

WARM CARAMELIZED SWEET POTATO (GF, V)
 THYME - ROASTED CASHEWS (GF, V)
 BC ARTISAN CHEESE & CRACKERS fig jam, grapes (V)
 FRESH VEGETABLE CRUDITÉ carrots, snow peas, radish, edamame hummus (GF, DF, VG)
 SEASONAL FRUIT (GF, VG)

PEKING DUCK STATION *Chef-attended \$42

WHOLE ROASTED PEKING DUCK, CARVED TO ORDER:
 steamed mandarin pancakes (V) and bao buns (V)
 julienned scallions, cucumber, carrots (VG, GF)

ASSORTED SAUCES:
 hoisin sauce (V), plum sauce (V, GF), chili - garlic sauce (VG, GF),
 sesame pickled vegetables (VG, S)

SWEET TOOTH

select 3 @ \$23 | select 5 @ \$33 | select 7 @ \$38

passionfruit meringue tarts (V)
 traditional opera cake (P, N)
 assorted macarons (GF, V, N)
 flourless black forest brownie (GF, V)
 seasonal pâte de fruit (VG, DF, GF)
 stone fruit frangipane (V, N)
 sea salted chocolate caramel tart (V)
 earl grey panna cotta (P, GF)
 toasted hazelnut cream puff (N)
 garden chocolate truffles (V, GF)
 sticky toffee pudding (V)

SEASONAL TASTING STATIONS

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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 \$150 additional per wheel / station

present and serve the risotto out of a whole parmesan wheel

MOZZARELLA BAR

\$42

CHEESES

buffalo mozzarella (V, GF)

burrata (V, GF)

fior di latte (V, GF)

smoked mozzarella (V, GF)

SEASONAL TOMATOES

heirloom tomato slices (VG, GF)

cherry tomatoes (VG, GF)

marinated beefsteak tomato (VG, GF)

ACCOMPANIMENTS

fine olive oils (VG, GF)

aged balsamic vinegars (VG, GF)

basil pesto (V)

basil, mint, oregano (VG, GF)

sea salt flakes (VG, GF)

crostini & grilled focaccia (V)

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

\$147

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 onions, pumpkin seeds, black pepper dressing

GRILLED ZUCCHINI SALAD (GF, V)

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

CHARRED CORN & AVOCADO SALAD (GF, DF, VG)

lime, cilantro, pickled onions

SALMON FARRO SALAD (NF, DF)

radicchio, fresh dill, lemon dressing

CHARCUTERIE & BC CHEESES (P)

preserves, crackers and flatbread

OCEAN WISE SEAFOOD (S, GF)

CHILLED

crab legs, ahi tuna, poached prawns, salt spring mussels

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, NF)

mustard butter sauce, roasted radish

WILD MUSHROOM RIGATONI (V, NF)

porcini cream, thyme

ROASTED FINGERLING POTATOES (GF, NF, DF, VG)

lemon, confit garlic, herbs

BROILED ROOT VEGETABLES (VG, NF)

rosemary, orange zest

DESSERTS

apple crumble TART (V)

vanilla bean CHEESECAKE (V)

chocolate TRUFFLE CAKE (P)

MAPLE crème caramel, cranberry compote (V, GF)

assorted MACARONS (GF, V, N)

FRESH CUT FRUIT (VG, GF)

TRATTORIA

\$134

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

ANTIPASTO BOARD (V)

marinated artichokes, grilled peppers, olives, roasted zucchini, eggplant caponata, parmesan wedges, marinated bocconcini, crostini

CHICKEN ALLA ROMANA (GF, DF)

oven-roasted chicken, tomato, bell peppers, garlic, oregano

BRAISED BEEF SHORTRIB (GF, DF, NF)

horse radish, gremolata

CREAMY POLENTA (NF)

mascarpone, parmesan cheese

HOUSE SMOKED STEELHEAD (NF)

semolina pasta, rapini, tomato, chili, parmesan

PASTA E CECI (VG)

fusilli pasta, chickpea ragu, roasted zucchini

CAPONATA (GF, DF, VG)

roasted eggplant, peppers, caper, tomato sauce

DESSERTS

honey ricotta CHEESECAKE (V)

OLIVE OIL CAKE orange syrup, whipped ricotta (V)

earl grey PANNA COTTA (GF, P)

TIRAMISU (P)

FRESH CUT FRUIT (VG, GF)

DINNER BUFFETS continuation ..

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
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 P: CONTAINS PORK
 S: CONTAINS SHELLFISH

SOUTH ASIAN

\$137

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

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

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

CONDIMENTS
 boondi raita, papadum, pickles

CAULIFLOWER & KALE PAKORA (VG)
 smoked tomato chutney

VEGETABLE SAMOSA (VG)
 tamarind chutney

ROGAN JOSH
 braised lamb, 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

DESSERTS

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

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

BY THE CAMPFIRE

\$132

CORNBREAD (V)
 whipped honey butter

CHILI CON CARNE (GF, NF)

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

BARBEQUE STYLE BAKED BEANS (P)
 smoky bacon & crispy onions

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

FROM THE SMOKER
 12-hour oak smoked short rib (GF, DF)
 barbeque chicken (GF, DF)
 artisan pork sausage (DF)
 steelhead (GF, DF)

SAUCES & CONDIMENTS
 house maple bourbon BBQ sauce
 traditional & Carolina gold style mustard
 dill pickles (VG, GF)
 fried onion rings (V)

SOUTHERN SWEETS

key lime pie (V)
 peach cobbler (V)
 fresh watermelon (VG, GF, NF)
 s'mores platter (NF)

DINNER BUFFETS continuation ..

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

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TASTE OF THE AEGEAN

\$138

MEZE & COLD SELECTION

TZATZIKI (V, GF)

Greek yogurt, cucumber, garlic, dill

HUMMUS (VG, GF)

chickpea purée, tahini, lemon, olive oil (S)

ATHOS EGGPLANT SALAD (VG, GF)

roasted eggplant, garlic, parsley, red wine vinegar

MARINATED OLIVES (VG, GF)

kalamata, green olives, citrus, oregano

GREEK SALAD (V, GF)

tomato, cucumber, red onions, feta, oregano, red wine vinaigrette

PITA BREAD & GRILLED FLATBREAD (V)

HOT BUFFET

SEAFOOD GIOUVETSI (S)

orzo, tomato saffron broth, mussels, prawns, calamari

GRILLED PRAWNS (GF, DF, NF)

lemon, garlic, olive oil

LAMB MOUSAKA (GF)

braised lamb, eggplant, potato, béchamel

LEMON ROASTED CHICKEN (GF, DF, NF)

oregano, garlic, olive oil

ROASTED VEGETABLES (VG, GF)

zucchini, peppers, onions, thyme

LEMON POTATOES (VG, GF)

garlic, oregano, olive oil

DESSERTS

BAKLAVA (V, N)

phyllo pastry, honey syrup, pistachio

GALAKTOBOUREKO (V)

custard-filled phyllo, citrus syrup

ORANGE SEMOLINA CAKE (V)

orange syrup, yogurt

GREEK YOGURT & HONEY (V, GF)

walnuts, seasonal berries (N)

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

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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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ARTISINAL CHARCUTERIE PLATTER (DF, P) **\$25 / person**
cured meats, assorted pickles, mustard, olives and baguette

ASSORTED SUSHI & MAKI ROLLS (S, NF) **\$24 / person**
3pcs per person
GARNISH | pickled ginger, wasabi, soy sauce

ROASTED PRIME RIB (GF, NF, DF) **\$36 / person**
lemon garlic broccolini, chimichurri, natural jus
*Chef-attended

PORCHETTA ROAST (GF, NF, DF, P) **\$28 / person**
mustard, salsa verde
*Chef-attended

OYSTER BAR (S, GF, NF, DF) **\$48 / dozen**
fresh shucked West Coast oysters
mignonette, fresh horseradish, tabasco, citrus wedges

STUFFED LEG OF LAMB (GF, NF, DF) **\$28 / person**
marinated & grilled leg of lamb, halloumi cheese,
sour cream whipped potatoes, honey roasted carrots
*Chef-attended

SMOKED ST. LOUIS BACK RIBS (GF, NF, DF) **\$28 / person**
maple bourbon bbq sauce, stir fried napa cabbage
*Chef-attended

SALT BAKED RACK OF LAMB **\$32 / person**
chermoula sauce, smoked chili chimichurri , sauce vierge,
grilled flatbread

LOCAL AND INTERNATIONAL CHEESE PLATTER (V) **\$26 / person**
local house made preserves, honey, baguette and crackers

WHOLE WILD SALMON - SALT CRUSTED (GF, NF, DF) **\$28 / person**
lemon herb oil, gribiche sauce, sauce vierge
*Chef-attended and carved live

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.

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.

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SOUPS

DUNGENESS CRAB BISQUE (S)

cognac cream, brioche croutons

SUNCHOKE & TRUFFLE BISQUE (V, GF, N)

roasted sunchoke, thyme, truffle, toasted hazelnut oil

ROASTED MUSHROOM SOUP (GF, NF)

truffle 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 & BURRATINI (V, GF)

arugula, basil, aged balsamic & olive oil

ROMAINE HEART SALAD

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

ROASTED BEET & GOAT CHEESE SALAD (V, GF)

gold & red beets, arugula, herb whipped goat cheese, candied pumpkin seeds, blood orange vinaigrette

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 +\$10

SEARED CANADIAN SCALLOP (GF)

parsnip purée, braised leek, tomato, basil

DUCK PROSCIUTTO (GF)

apple, pistachio, baby turnip, golden raisin

CRAB AND STRAWBERRY GAZPACHO (GF, DF)

chilled soup, avocado, salad leaves, bagel chip

BEEF CARPACCIO (GF)

black pepper, pickled shallot, fried capers, aioli truffled pecorino

ORECCHIETTE (P)

handmade pasta, Italian sausage, rapini, mushrooms, Pecorino Romano

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

	3-course	4-course		3-course	4-course
CITRUS BRINED CHICKEN (GF, NF) tarragon whipped potato, asparagus, brown butter chicken jus	\$104	\$118	STEAK & LOBSTER (GF, S, NF) herb roasted beef fillet, butter poached lobster tail, crème fraîche potato mousseline, lobster bordelaise sauce	\$142	\$154
SLOW ROASTED CORNISH HEN (GF) maitake mushrooms fricassee, confit fingerling potatoes, grilled asparagus, sauce albufera	\$115	\$125	ROASTED LAMB LOIN (GF, DF) confit potato, roasted eggplant, pickled mustard jus	\$114	\$128
CRISPY SKIN ARCTIC CHAR (GF, NF) saffron-leek fondue, fingerling potatoes, charred broccolini, citrus beurre blanc	\$104	\$118	BERKSHIRE PORK CHOP (GF, P, NF) colcannon potatoes, grainy mustard jus	\$110	\$122
PACIFIC LING COD (NF) sweet corn succotash, charred padron pepper sauce, mango salsa	\$108	\$120	ROASTED DUCK BREAST (GF, NF) creamery polenta, roasted parsnip, cherry jus	\$124	\$136
MISO MARINATED BLACK COD (GF) forbidden rice, sesame ginger bok choy, yuzu butter sauce	\$122	\$132	CHICKPEA FALAFEL (DF, VG) red pepper and walnut purée, grilled vegetables	\$89	\$101
CHIANTI BRAISED BEEF SHORT RIB (GF, NF, P) chive mashed potatoes, smoked bacon, mushrooms, cipollini onions	\$114	\$128	POTATO GNOCCHI (VG) white bean purée, squash, peas, watercress	\$89	\$101
PORCINI CRUSTED TENDERLOIN STEAK (GF, NF) roasted parsnip purée, balsamic glazed pearl onions, charred carrots, bone marrow jus	\$124	\$136	MILANESE RISOTTO (V) saffron, parmesan reggiano, sage-salsa verde	\$89	\$99
			FARRO RISOTTO (VG) garden salsa verde snow peas, fried and roasted sunchoke	\$89	\$99
			ORECCHIETTE vegan sausage, rapini, oyster mushroom, zucchini, ricotta	\$90	\$102

DESSERT COURSE

CITRUS GATEAUX (V)

lemon curd, ginger streusel, honey meringue

EXPRESSIONS OF CHOCOLATE (V)

blackout chocolate cake, caramelized white chocolate cream, ganache

VANILLA BAKED CHEESECAKE (V)

wild berry compote, ginger streusel, brandy snap, fresh berries

BERRY PAVLOVA (V, GF)

pastry cream, macerated berry salad, lime scented crispy meringue

POACHED PEAR (GF, N, V)

red wine reduction, tonka bean mascarpone, hazelnut crunch

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



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Services & Fees

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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	\$86
See Ya Later Ranch Chardonnay, BC	\$72
Burrowing Owl, Chardonnay, BC VQA	\$95
Chaberton Barrel Aged, 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	\$82

INTERNATIONAL WHITE WINES

Ruffino, Orvieto Classico DOC (Italy)	\$65
Oyster Bay, Sauvignon Blanc (New Zealand)	\$74
Santa Rita 120, Sauvignon Blanc (Chile)	\$64
« Les Baronnes » Sancerre, Sancerre Loire Valley (France)	\$108
Ruffino, Lumina Pinot Grigio (Italy)	\$70
Louis Bernard, Côtes du Rhône Blanc (France)	\$74
Louis Jadot, Chablis (Burgundy, France)	\$119
Kim Crawford Illuminate (non-alcoholic) (New Zealand)	\$60

CHAMPAGNE AND SPARKLING WINES

Moët & Chandon Brut Imperial, Champagne (France)	\$195
Veuve Clicquot, Champagne (France)	\$210
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	\$68
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BRITISH COLUMBIA RED WINES

Monte Creek Ranch, Pinot Noir, BC VQA	\$82
Okanagan Crush Pad, Narrative Red, BC VQA	\$72
See Ya Later Ranch Pinot Noir BC VQA	\$72
Jackson Triggs Reserve, Cabernet Sauvignon, BC VQA	\$60
Quails Gate, Field & Flight Cabernet Sauvignon, BC VQA	\$86
Adega Cabernet Sauvignon, BC VQA	\$96
Blasted Church, Cabernet Franc, BC VQA	\$98
Burrowing Owl Estate Winery, Merlot, BC VQA	\$105
Phantom Creek Estates, Petite Cuvée, BC VQA	\$109

INTERNATIONAL RED WINES

Amarone Della Valpolicella Classico (Italy)	\$172
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)	\$68
Villa Antinori, Toscana (Italy)	\$112
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

PREMIUM TIER SPIRITS	12 / 1oz
absolut vodka	
beefeater gin	
bacardi silver & dark rum	
espolon blanco	
canadian club whiskey	
dewars white label scotch	
martini & rossi vermouth	

MICROBREW & DOMESTIC BEER	11 each
paralle 49 craft lager	
stanley park hazy pale ale	
stanley park trail hopper IPA	
bud light	
Parallel 49 pilsner	

IMPORTED BEER	12 each
stella, corona	

NON-ALCOHOLIC BEER	9 each
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CIDERS & COOLERS	12 each
lonetree ciders	
lolo fizz	

WINE BY THE GLASS (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

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	

TOP SHELF ENHANCEMENTS

Elevate your spirit offerings with enhanced substitutions

SUPER PREMIUM SPIRITS	14 / 1oz
absolut elyx vodka	
citadelle gin	
planetary 3 stars rum	
herradura silver tequilla	
lot 40 rye	
monkey shoulder scotch	
martini & rossi vermouth	

LUXURY TIER SPIRITS	16 / 1oz
belvedere vodka	
the botanist gin	
diplomatico reserva	
patron	
mitcher's	
knob creek rye	
the macallan double cask 12 yr	
martini & rossi vermouth	

EXTRAS

LIQUEURS (per 1oz)	
grand marnier, baileys irish cream	12 / 1oz
kahlua, port, amaretto, drambuie, hennessy V5 cognac	14 / 1oz
BUBBLY (per btl)	
moet & chandon	195 / btl
veuve clicquot	210 / btl

PUNCH BY THE GALLON*	
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 50 people

SPARKLING WINE COCKTAILS

KIR ROYALE	16
black currant liquor, sparkling wine	
WATERFRONT 75	22
beefeater gin, fresh lemon juice, Fairmont Waterfront rooftop honey brut champagne	
ROSEMARY SPARKLER	18
vodka, honey syrup, sparkling wine fresh rosemary sprig	
APEROL SPRITZ	16
prosecco, aperol, club soda, orange	
BLACK VELVET	16
sparkling wine, stout	

SIGNATURE COCKTAILS & MARTINIS

*select up to 2/ minimum 50 people

WAYWARD MULE	22 / 2oz
vodka, krupnik, ginger beer, lime juice, mint	
NEGRONI	24 / 2 1/4 oz
beefeater gin, carpano antica, campari	
VESPER	23 / 2 1/4 oz
gin, vodka, lillet, lemon peel	
LAVENDER LEMON DROP	20 / 2oz
vodka, triple sec, lemon juice, mini lavender garnish	
THE BEES KNEES	22 / 2oz
gin, honey, lemon juice, orange juice, orange garnish	
THE ASTOR	20 / 2oz
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

Menu prices and room rental prices are subject to change.
Food/beverage may not be removed from the contracted function space.

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).

No Outside Food and Beverage—Neither you, nor your attendees, are permitted to bring food or beverages of any kind purchased from or provided by you or third-parties for use during your program or any program functions without the express written permission of the Hotel. If we grant such permission, we must serve all such food and beverage items and may charge for such service, including any additional fees and charges in connection with food and beverage service.

FUNCTION GUARANTEES

Final guarantees must be provided to the Hotel by 12:00pm, **3 business days prior** to the event date. The Hotel will prepare for 5% above the guaranteed (GTE) number to a maximum of thirty (30) guests, space permitting. If a 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.

FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Hotel 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.

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.

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.

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.

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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 \$5/coat

Breakfast, Lunch & Dinner (*for groups under 20 guests*) \$160/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
Cross Connect - (Customs & Event Logistics)	(604) 505-5717
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**.