



FAIRMONT  
PACIFIC RIM  

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BANQUET MENUS





# BREAKFAST BUFFET

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All buffet breakfasts are accompanied by freshly brewed regular & decaf coffee and a selection of Fairmont Signature Teas.

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## BREAKFAST BUFFET

## THEMED BREAKS

## PERSONALIZED COFFEE BREAKS

## LUNCH BUFFET

## PLATED THREE COURSE LUNCH

## RECEPTION

## PLATED THREE COURSE DINNER

## PLATED FOUR COURSE DINNER

## DINNER BUFFET

## BEVERAGE SERVICE HOST BAR

## WINE LIST

## CONFERENCE SERVICE & CATERING POLICIES

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### DELUXE CONTINENTAL

\$30 per person

Chilled Orange & Grapefruit Juice  
Chilled Japanese Sencha Infused Apple Juice  
Chef's Assortment of In-House Baked Pastries  
- Muffins, Danishes & Croissants  
In-House Baked Signature Mini Scones  
Fresh Sliced Fruit  
Chef's In-House Roasted Local Honey Granola with Sultanas  
Selection of Cold Cereals  
Individual Pro-Biotic Low Fat Fruit Yogurts  
Toast Station with Selection of Multi-Grain, Whole Wheat & White Breads, Bagels  
Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey

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### THE WEST COAST EVENT

\$38 per person

Chilled Orange Juice  
Kea Lani Tea Infused Pineapple Juice  
Chef's Assortment of In-House Baked Pastries  
- Muffins, Danishes, Croissants  
Fresh Sliced Fruit  
Scrambled Free Range Eggs with Tomato  
Crisp Pork Bacon  
Oven Roasted Pork Sausages  
Char-Grilled Honey Ham  
Home-Fried Potatoes with Caramelized Onions  
Toast Station with Selection of Multi-Grain, Whole Wheat & White Breads, Bagels  
Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey



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## EUROPEAN BREAKFAST

\$38 per person

Chilled Orange, Grapefruit & Apple Juices  
Chef's Assortment of In-House Baked Pastries  
- Muffins, Danishes, Croissants  
Fresh Sliced Fruit  
Chef's In-House Roasted Local Honey Granola with Sultanas  
Selection of Cold Cereals  
Individual Pro-Biotic Low Fat Fruit Yogurts  
Charcuterie Platter of Sliced Meats with Pickled Onions  
Assorted Local & Imported Cheeses  
Hard Boiled Free Range Eggs  
Smoked & Candied Salmon with Capers, Cream Cheese, Onions  
Toast Station with Selection of Multi-Grain, Whole Wheat & White Breads, Bagels  
Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey

## SPA BREAKFAST

\$38 per person

Passionfruit "Lassi" Smoothie  
House-Made Lemongrass, Ginger & Yuzu Iced Teas  
Individual Pro-Biotic Low-Fat Fruit Yogurts  
Chef's In-House Roasted Local Honey Granola with Sultanas  
Assorted House-Made Muffins  
House-Made Breakfast Bread Loves  
Fresh Sliced Fruit with Cottage Cheese  
Free Range Egg Frittata with Oven Cured Tomato, Mushroom, Cheese\*  
Toast Station with Selection of Multi-Grain, Whole Wheat & White Breads, Bagels  
Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey  
Oatmeal with Condiments (Raisins, Brown Sugar, Walnuts, Cranberries, Warm Milk)

\*option of egg white frittata



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## THE PACIFIC RIM EXECUTIVE BREAKFAST

\$44 per person

Chilled Orange & Apple Juice  
 Chilled Kyoto Cherry Tea Infused Pomegranate Juice  
 Mango Lassi Smoothies  
 Our Signature Pacific Rim Cinnamon Sticky Buns  
 Chef's Assortment of In-House Baked Pastries  
 - Muffins, Danishes, Croissants  
 In-House Baked Signature Scones  
 Fresh Sliced Fruit  
 Chef's In-House Roasted Local Honey Granola with Sultanas  
 Selection of Cold Cereals  
 Individual Pro-Biotic Low Fat Fruit Yogurts  
 Free Range Eggs Benedict with 70°C Steamed Egg, Canadian Bacon, Béarnaise  
 Crisp Pork Bacon  
 Traditional Pork Sausage  
 Buttermilk Pancakes, Maple Syrup, Raspberry Jam, Vanilla Whipped Cream  
 Yukon Potato, Corn, White Cheddar Hash  
 Toast Station with Selection of Multi-Grain, Whole Wheat & White Breads, Bagels  
 Golden Ears Neufchâtel Cream Cheese, Fruit Preserves, Honey

### ADD OMELETTE STATION TO ANY BREAKFAST BUFFET \$24 per person

Chef Attended Stations at \$100 per hour per chef  
 Prepared to Order with Your Choice of  
 Free Range Eggs, Farmhouse Cheddar Cheese, Honey Ham,  
 Mushrooms, Scallions, Tomatoes

### ADD PANCAKE & FRENCH TOAST STATION \$18 per person

Chef Attended Stations at \$100 per hour per chef  
 Prepared to Order



## BEVERAGES

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Freshly Brewed Regular & Decaffeinated Coffee	\$7.25 per person
Selection of Signature Fairmont Teas	\$4.50 each
Individual Milk and Chocolate Milk	\$6.00 each
Evian Non Carbonated Water 500mL	\$6.00 each
Assorted Soft Drinks	\$6.00 each
Individual Bottled Fruit Juices	\$6.00 each
Perrier or San Pellegrino Mineral Water 250mL	\$6.00 each
Perrier or San Pellegrino Mineral Water 750mL	\$10.00 each
Evian Non Carbonated Water 1L Bottle	\$10.00 each
Hot Milk Chocolate with Whipped Cream, Cinnamon, Chocolate Syrup	\$6.00 per person
Premium Juice (Cranberry or Tomato)	\$48.00 per pitcher
Freshly Squeezed Juice (Orange, Pressed Apple, Grapefruit, Lemonade)	\$56.00 per pitcher
Iced "Fair-Trade" Tea-Infused Juice	\$52.00 per pitcher
Fruit Infused Water (Lemon-Mint-Ginger or Cranberry-Honey)	\$52.00 per pitcher
Pitcher of Smoothie	\$56.00 per pitcher



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## THEMED BREAKS

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All menus are accompanied by freshly brewed regular & decaf coffee and a selection of Fairmont Signature Teas.

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### KID IN A CANDY STORE

\$27 per person

Jelly Beans, Sour Keys, Jelly Worms  
Cinnamon Hearts, Butterscotch Taffy, Nibs  
Skittles, Werther's, Jolly Rancher's & FUN

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### GIOVANE

\$28 per person

Our Signature Sugar Buns, Cinnamon Buns, Biscotti, Assortment of Tarts & Sweets  
Locally Roasted Giovane Coffee

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### HOW DO YOU LIKE THEM APPLES?

\$28 per person

Apple Short Cake, Crispy Apple Tarts, Apple Strudel with Vanilla Sauce  
Vanilla Apple Panna Cotta, Whole Apples  
Apple Juice

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### PERFECT BALANCE

\$29 per person

Vegetable Crudités with a Selection of Dips, Selection of Sliced Fruit & Berries  
Oatmeal Cookies, Mini All Bran Muffin, Zucchini & Carrot Spice Cake  
Apple Compote with Vanilla  
Fresh Carrot, Tomato & Grapefruit Juice

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### ENGLISH TEA TIME

\$29 per person

Scone with Clotted Cream & Preserves, Classic Finger Sandwiches  
Vanilla Éclair, Fresh Fruit Tartlets, London Trifle  
Fresh Strawberries & Cream  
English Tea

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### TOUT CHOCOLAT

\$34 per person

Giant Chocolate Chip Cookies, Chocolate Crème Brûlée  
Chocolate "Lollipop", Chocolate Double Fudge  
Chocolate Fountain with Condiments  
-Strawberry, Marshmallows, Brownies, Chocolate Chip Banana Bread  
Chocolate Milk

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



# PERSONALIZED COFFEE BREAKS

Selection of any 3 break items below accompanied by freshly brewed regular & decaf coffee and a selection of Fairmont Signature Teas

\$19 per person

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## CHILLED

Roasted Eggplant with Goat Cheese, Sun-Dried Tomato on Herb Focaccia  
Mini Pita Topped with Pesto Chicken, Arugula, Garlic Mayo  
Herb Focaccia with Smoked Turkey, Maple Bacon, Crushed Avocado  
Egg Salad Sandwich with Gherkin, Chives  
Lox Style Smoked Salmon on Rye with Pickled Onion, Dill, Neufchâtel  
Corned Beef on Brioche with Spiced Mustard Seeds, Fig Mostarda, Pickles  
Lobster Salad Roll with Coconut Sticky Rice, Mango, Thai Basil, Cilantro  
Poached Tuna on Focaccia with Shaved Fennel, Nicoise Olive, Capers Aioli  
Open Faced Tomato, Cucumber Mozzarella Sandwich  
Baked Ham & Gruyère Cheese on a Mini Croissant  
Selection of "Pullman" Finger Sandwiches  
Selection Fresh Fruit

## HOT

Mini Quiche Lorraine with White Ham, Leeks, Gruyère Cheese  
West Coast Quiche "Florentine" with Smoked Salmon, Spinach, Goat Cheese  
Black Pepper Gougères with Goat Cheese Mornay Sauce, Pistachio, Honey  
Miniature Kielbasa Corndogs with Ball Park Mustard, Tomato Jam  
Confit Garlic, Sun-Dried Tomato & Basil Sausage Roll with Pesto Aioli  
Cheese-Steak Pie with Whipped Potatoes, Mashed Green Peas, Gravy  
Signature Grilled Cheese Sandwich with Aged Cheddar, Gruyère, Taleggio  
Mini Ruben Sandwich with 1000 Island Dressing, Swiss Cheese, Sauerkraut  
Mini Falafel Pita with Tomato, Tahini Sauce, Harisa  
Spicy Beef Meatballs with Asiago, Plum Tomato Sauce

## PASTRIES

Bagels with Local Golden Ears Neufchâtel Cream Cheese  
Freshly Baked Chocolate Croissants  
Freshly Baked Plain Croissants  
Assorted Sliced Breakfast Loaves  
Assorted House-Made Muffins  
Our Signature Pacific Rim Cinnamon Buns  
House-Made Signature Scones  
Bakery Fresh Gourmet Cookies  
House-Made Biscotti  
House-Made Granola Bars  
Berry Meringue Tart  
Tarte Tatin  
Pecan Tart  
Cappuccino Cupcakes  
Lemon Streusel Cupcakes  
Strawberry Meringue Cupcakes  
Chocolate Brownie & Cappuccino Trifle  
White Chocolate Blondie  
Strawberry Shortcake Trifle  
Banana Bread & Butterscotch Trifle

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# LUNCH BUFFET

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All menus are served with fresh artisan bread & butter and include regular & decaf coffee and a selection of Fairmont Signature Teas.

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## GIOVANE LUNCH EXPERIENCE

\$49 per person

### SOUP

Carrot & Ginger Soup  
Velouté of Roasted Carrot, Crispy Carrot & Ginger Chantilly

### SALAD

Giovane Caprese Salad  
Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

Orzo Pasta Salad  
Artichoke, Capers, Pesto

House Greens Salad  
Shaved Fennel & Radish, Apple Balsamic Vinaigrette, Creamy Gorgonzola

Italian Formaggi Station  
Italian Cheeses with Blueberry Mostarda, Fig Preserves

### HOT SELECTIONS

Chicken Picatta  
Brown Butter Lemon Caper Sauce

Rigatoni Alla Buttera  
House-Made Italian Sausage, Tomato, Spring Peas

Rosemary Roasted Fingerling Potatoes  
Olive Oil, Rosemary, Oregano, Smoked Paprika

Grilled Market Vegetables

### DESSERT

Amaretto Cheesecake Pop  
Espresso Dipped, Almond Crisp

Cherry Torta  
Sweet Bing Cherries, Plum Preserve

Fresh Sliced Fruit

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## ORU LUNCH EXPERIENCE

\$52 per person

### SOUP

Coconut Corn Chowder  
Mushroom, Charred Corn, Fried Kale, Coconut Milk

### SALAD

ORU Salad  
Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts,  
Lemongrass Vinaigrette

Local Beet Salad  
Pickled, Poached & Shaved Local Beets, Beet Chutney, Chimichurri,  
Snow Goat Cheese

Cured Trout  
Crème Fraîche, Candied Fennel, Smoked Trout Roe, Capers Berries,  
Pommes Gaufrette

Red Tuna Salad  
Baby Kale, Asparagus, Soft Boiled Egg, English Peas, Mint, Egg Yolk "Bottarga",  
Torn Bread

### HOT SELECTIONS

Ling Cod  
Roasted Cauliflower, Carrot, Asparagus, Cauliflower Purée,  
Lemon-Chive Gastrique

Pan-Roasted Chicken  
Soft Polenta, Morels, Spring Peas, Braised Leeks, Watercress,  
Caramel Chicken Jus

Fusilli Pomodoro  
Village Farms San Marzano Tomatoes, Roasted Cipollini, Fresh Basil

Market Vegetables & Fried Fingerling Potatoes  
Tossed in Garlic Herbs & Olive Oil

### DESSERT

Berry Meringue Tart  
Seasonal Local Berries, Honey Meringue

Chocolate Brownie & Cappuccino Trifle  
Dark Chocolate Brownie, Espresso Cream, Cocoa Nibs

Fresh Sliced Fruit

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# LUNCH BUFFET

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## RAWBAR LUNCH EXPERIENCE

\$70 per person

### APPETIZER BAR

Edamame Beans with Preserved Lemon, Sea Salt  
Spinach Goma-ae with Sesame Paste, Sesame Seeds & Bonito Flake

### SOUP

Miso Soup with Shrimp, Wakame, Tofu

### SALADS

Tuna Tataki Salad  
Lemon Pepper Tataki, Asian Greens, Pineapple Ponzu

Prawn Sunomono Salad  
Glass Noodles, Cucumber, Wakame, Papaya, Orange Dressing

### SUSHI & SASHIMI

Sashimi  
Lois Lake Steelhead Salmon, Local Wild Albacore Tuna

Sushi  
Spicy Tuna Roll with Albacore Tuna, Chili, Cucumber, Daikon Sprouts

Prawn Tempura Roll with Cucumber, Avocado, Tobiko

BC Roll with Smoked Salmon, BBQ Salmon Skin, Avocado, Bonito Mayo

Pacific Rim Roll with Spicy Salmon, Shiso, Lettuce, Avocado, Cucumber, Tobiko

Spicy Avocado & Papaya Roll with Pineapple, Cucumber, Pickled Papaya, Chili Mayo

### DESSERT

Pavlova of Lime Meringue, Kalamansi Curd

Lemon Cheesecake Lollipops  
White Chocolate, Toasted Coconut Streusel

Ice Cream

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## ITALIAN SANDWICH LUNCH

\$52 per person

### SOUP

Village Farms Tomato-Vodka Soup  
Roasted Tomato-Basil Chantilly

### SALAD

House Greens Salad  
Shaved Fennel & Radish, Apple Balsamic Vinaigrette, Creamy Gorgonzola

Farro Salad  
Roasted Mushroom, Olives, Oregano, Pecorino Romano, Extra Virgin Olive Oil

Giovane Caprese Salad  
Basil-Marinaded Tomato, Bocconcini Mozzarella, Spicy Tomato Soup

### HOT SELECTIONS

Chicken Pesto Ciabatta  
Roasted Chicken Breast, Pecorino, Grape Tomato, Arugula

Italian Roast Beef Sandwich  
House-Made Focaccia, Grilled Portabello, Shaved Rib-Eye, Balsamic Aioli,  
Arugula, Asiago

Ham & Cheese Panini  
Filoncini Baguette, Honey Ham, Smoked Aged Cheddar, Caramelized Onions,  
Dijon Aioli

### COLD SELECTIONS

Italian Grinder  
Soft Baguette, Ham, Prosciutto, Provolone Cheese, Roma Tomato, Bell Pepper,  
House-Made Sour Pickle & Kalamata

Open Faced Tomato, Cucumber & Mozzarella Sandwich  
Campari Tomato, Cucumber, Pesto Aioli, Natural Pastures Bufala, Toasted Focaccia

Mint, Artichoke, & Basil Bruschetta  
Crisp Olive Bread, Minted Artichoke Hearts, Torn Basil, Sicilian Olive Oil

### DESSERT

Dulche de Leche Cheesecake Pop  
Amaretto Dipped, Toasted Almonds

Chery Torta  
Sweet Bing Cherries, Plum Preserve

Fresh Sliced Fruit

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# PLATED THREE COURSE LUNCH

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## MENU ONE

\$48 per person

### SOUP

Butternut Squash Soup  
Cilantro Crème Fraîche, Garlic Chips

### ENTREE

Pan-Roasted Free Range Chicken Breast  
Pan-Roasted Chicken & Chorizo, Roasted Root Vegetables, Sweet Peas,  
Crispy Fingerling Potatoes

### DESSERT

White Chocolate Blondie  
Fruit Compote, Crème Fraîche Ice Cream, Passionfruit Curd

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## MENU TWO

\$52 per person

### SALAD

Caprese Salad  
Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

### ENTREE

Local Line Caught Ling Cod  
Sundried Tomato Polenta, Oven Roasted Campari Tomato, Grilled Leek,  
Sauce Vierge

### DESSERT

Lemon Tart  
Sweet Pastry Crust, Dried Meringue, Vanilla Honey Syrup

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## MENU 3

\$59 per person

### SALAD

Caesar Salad "Our Way"  
Hearts of Romaine, Crisp Pancetta, Preserved Lemon, Torn Bread Croutons

### ENTREE

Veal Ossobucco  
Gorgonzola Polenta, Gremolata, Red Wine Jus

### DESSERT

Cherry Clafoutis  
Pâte Sucrée, Rosemary Ice Cream, Cherry Gelée

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### COLD CANAPÉS

per dozen

Roasted Baby Beet Salad with Cider Vinaigrette, Goat Cheese	\$50
Minted Artichoke Crostini with Sicilian Olive Oil	\$50
Truffled Bruschetta with Asiago, House-Made Bresaola, Sun-Dried Tomato	\$52
Olive Tapenade Bruschetta with Satelevetrano Olives, Grilled Boretane Onions	\$52
Crostini Margherita with Natural Pastures Organic Buffalo Mozzarella, Tomato, Pesto	\$52
Mini BLTs with House-Made Bacon, Cracked Pepper Aioli	\$52
Yukon Gold Vichyssoise, Shaved Foie Fras, Local Sea Salt, Onion Chive	\$54
Minted Pea, Buffalo Mozzarella, Sicilian Olive Oil, Torn Mint, Grilled Focaccia	\$54
Duck Rillettes Tart, Blueberry Preserve, Duck Prosciutto, Micro Cress	\$54
Mission Fig, Spiced Neufchâtel, Prosciutto Truffled Honey, Crushed, Green Pistachios	\$54
Duck Confit Rillettes with Apricot Relish, Focaccia Crisp	\$55
Candied Salmon Crostini with Preserved Lemon Cream Cheese, Rye Crostini	\$56
Wild Salmon Poke with Soy-Ginger Dressing	\$56
Albacore Tuna Karaage with Spinach Goma-ae, Bonito Aioli, Pickled Beets	\$56
Togarashi Tuna Tataki with Pineapple Ponzu Relish	\$56
Big Eye Tuna Crudo, Edamame, Pickled Ginger Mignonette, Shiso-Pineapple Relish	\$56
Dungeness Crab Salad with Lemon & Chive Aioli, Golden Tobiko	\$58
Smoked Salmon Mille-Feuille with Herbed Golden Ears Neufchâtel Cream Cheese	\$58
West Coast Oyster with Cucumber-Yuzu Mignonette, Horseradish Coconut Pearls	\$58
Mini Lobster BLTs with House-Made Bacon, Spicy Tomato Jam, Poached Lobster	\$59
Dungeness Crab & Salmon Caviar, Cucumber, Crème Fraîche, Micro Cress	\$59
Lobster Nicoise, Haricot Verts, Potato, Olive Tapenade, Egg Yolk, Lemon Vinaigrette	\$59
Lobster Salad Roll, Coconut, Sticky Rice, Pineapple, Mango, Pea Sprout	\$59

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## HOT CANAPÉS

per dozen

Onion-Cumin Pakora, Mint Chutney	\$52
Chicken & Sweet Potato Croquette with Smoked Paprika Aioli	\$52
Crème Fraîche Gougeres, Taleggio Cream, Mushroom Duxelle, Micro Cress	\$54
Red Quinoa Arancini Porcini Mushroom, Burnt Shallot, Red Pepper Tapenade	\$54
Wild Mushroom-Taleggio Pizzette	\$54
Sweet Pea Risotto Arancini, Chilled Carrot Yogurt	\$54
Sweet Onion Tart, Caramelized Onion, Fontina Cheese, Sugar Maple Smoked Bacon	\$56
Traditional Québécois Tourtière, Tomatillo Salsa	\$56
Braised Ancho Shortrib with Roasted Corn Purée, Queso Fresco, Pico de Gallo	\$56
Chicken & Chorizo Empanadas with Roasted Tomato-Guajillo Sauce	\$56
Hokkaido Scallop, Edible Miso "Sand", Green Apple, Shichimi Yuzu Mayo, Kaiware Sprout	\$58
Dungeness Crabcake with House Tartar Sauce, Preserved Lemon & Chive Gremolata	\$58
Qualicum Beach Scallop with Cauliflower Purée, Preserved Lemon Relish	\$58
Dungeness Crab & Smoked Cod Croquette, Charred Scallion, Sauce Gribiche	\$58
Hoisin Duck Spring Roll, Cinnamon, Zambuca-Plum Jam	\$58
Crispy Fried Pork Belly, Apple Honey, Pickled Carrots	\$58
Grilled Lamb Kofta, House-Made Raisin, Meyer Lemon Gastrique	\$60
Chicken Lollipop, Lime, Chili, Peppercorns, Toasted Sesame	\$60
Scotch Egg, House-Made Garlic Sausage, Quail Egg, Celeriac Rémoulade	\$62
Prawn Spring Roll, Basil, Spicy Tomato Jam	\$64
Beef Wellington, Angus Beef, Foie Gras, Wild Mushroom, Puff Pastry	\$66
Lobster Oreo, Golden Beets, Lobster Mousseline, Micro Herbs	\$66

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# RECEPTION STATIONS

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Minimum 50 people or add \$10 per person

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LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

**SLIDERS**      \$15 per person (selection of three) / \$20 per person (selection of four)

Angus Reserve Brisket Slider  
Bearnaise Aioli, Spicy Tomato Ketchup, Little Qualicum Rathrevor Cheese

Albacore Tuna Slider  
Wasabi Aioli, Spinach Goma-ae

Grilled Portobello Slider  
Mushroom Aioli, Arugula, Brie Cheese, Fig Jam

Pulled Pork Slider  
Pickled Onions, Jicama Slaw, Lime Mojo

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**SATAY**      \$15 per person (selection of three) / \$20 per person (selection of four)

Teriyaki Chicken Satay  
Huli-Huli Sauce, Hoisin & Rum Glaze

Kalua Pork Belly Satay  
Confit Fraser Valley Pork Belly, Oven Dried Pineapple,  
Maple & Grainy Mustard Glaze

Coconut Prawn Satay  
Sweet Chili & Lime Sauce

Bulgogi Rib Satay  
Sweet Soy, Sesame Seeds, Snap Peas

Served with Rice Cakes, Cucumber, Peanut Sauce



# RECEPTION STATIONS

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Minimum 50 people or add \$10 per person

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BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

## ITALIAN FORMAGGI

\$19 per person

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Taleggio, Buffalo Mozzarella  
House-Made Mostardas, Olives, Crostini

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## LOCAL ARTISANAL CHEESES

\$22 per person

Moonstruck, Salt Spring Island & Natural Pastures from Vancouver Island  
Golden Ears Creamery from Maple Ridge  
Poplar Grove from Naramata  
with Local Stone Fruit & Berry Chutneys, House-Made Breads, Crisps

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## WEST COAST CHARCUTERIE

\$24 per person

House-Made Local Salamis, Sausages, Terrines  
Smoked, Cured & Candied Salmon & Sablefish  
Pickled Pemberton & Fraser Valley Beets, Radishes, Cornichons  
Okanagan Stone Fruit Chutneys, Flatbreads, Crackers

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## PACIFIC RIM SIGNATURE SEAFOOD BAR

\$36 per person

Chilled Poached Dungeness Crab, King Crab  
Lobster, Cocktail Prawns, Mussels, Clams  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

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## GIOVANE SELECT SALUMI & FORMAGGI

\$39 per person

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Taleggio, Buffalo Mozzarella  
Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonida  
Minted Artichoke, Charred Boretane Onions, Olive Tapenade, Roasted Eggplant  
with Dates, Preserved Lemon  
Peperonata Salad, House-Made Mostardas, Olives, Crostini

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.





BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# RECEPTION STATIONS

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Minimum 50 people

Chef Attended Stations at \$100 per Hour per Chef

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**PASTA**      \$20 per person (selection of two) / \$26 per person (selection of three)

Gnochetti Gorgonzola

Gnochetti Shells, Gorgonzola Cream, Parmigiano Reggiano

Fusilli Bolognese

Tomato, Sage, Oregano, Parmigiano Reggiano, Pecorino Romano

Rigatoni alla Buttera

House-Made Italian Sausage, Fresh Crushed Tomato, Peas, Mascarpone

Penne Arrabiata

Crisp Pancetta, Tomato Sauce, Peperoncino, Pecorino Romano

Gnocchi Alla Sorrentina

Fresh Crushed Tomato Sauce, Village Farms San Marzano Tomatoes,  
Fresh Basil, Pecorino Romano

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**RISOTTO**      \$20 per person (selection of two) / \$26 per person (selection of three)

Sweet Pea & Pancetta Risotto

Seafood & Fennel Risotto

Foraged Mushroom Risotto

Roasted Cipollini, Sun-Dried Tomato & Arugula Risotto



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# RECEPTION STATIONS

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## CHEF ATTENDED RECEPTION STATIONS

Minimum 50 people  
Chef Attended Stations at \$100 per Hour per Chef

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### OYSTERS

\$28 per person

West Coast Oysters  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

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### MAKI SUSHI & NIGIRI SUSHI

\$32 per person

Maki Sushi & Nigiri Sushi of Local & Imported Pacific Rim Fish to Include:  
Wild Local Sockeye, Lois Lake Steelhead Salmon, Wild Albacore Tuna,  
Big Eye Tuna, Daily Fish Catch  
Spicy Albacore Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls  
Wasabi, Ginger, Soy Sauce, Edamame

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### SASHIMI

\$40 per person

Sashimi of Lois Lake Steelhead Salmon, Wild Albacore Tuna, Big Eye Tuna,  
Daily Fish Catch



# RECEPTION STATIONS

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## CHEF ATTENDED CARVERY STATIONS

Chef Attended Carvery Stations at \$100 per Hour per Chef  
For 2 Hours Maximum - 1 Chef per Hour per 75 guests

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### CARVERY

Whole Roasted Chicken (1kg, approx. 10 guests) Pommes Dauphine, Mushrooms Ragout, Chicken Jus	\$30 per piece
Cedar Planked Salmon (1.5kg, approx. 20 guests) With Muscovado Glaze, Charred Asparagus Salad	\$85 per piece
Tandoori Roasted Leg of Lamb (2.3kg, approx. 20 guests) With Laccha Pyaza Salad, Mint Chutney, Tandoori Garlic Naan Bread	\$110 per piece
Garlic Studded Roasted Leg of Lamb (2.3kg, approx. 20 guests) With Mint Jelly, Pan Jus & Freshly Baked Bread	\$110 per piece
Oven-Baked Sugar Honey Glazed Gammon Ham (4-5kg, approx. 45 guests) With Honey Mustard, Pork Glaze, Freshly Baked Bread	\$145 per piece
Roasted Confit Pork Belly (5kg, approx. 40 guests) Twice Cooked Potato, Caramelized Whole French Shallots, Sichuan Peppercorn Jus	\$145 per piece
Herb Marinated Porchetta (5-6kg, approx. 45 guests) Apricot Mostarda & Roasted-Garlic Sage Jus	\$210 per piece
Roasted Herb Marinated Veal Loin (3kg, approx. 30 guests) With Caramelized Shallot Compote, Natural Jus, Freshly Baked Bread	\$235 per piece
Marinated AAA Top Sirloin of Beef (4-4.5kg, approx. 30 guests) Sourdough Bread, "French Onion" Jus	\$253 per piece
AAA Roasted Rib Eye of Beef (3-4kg, approx. 30 guests) With Dijon Mustard, Horseradish, Natural Jus, Freshly Baked Bread	\$350 per piece
AAA Beef Tenderloin Wellington (2-3kg, approx. 20 guests) Puff Pastry Wrapped, Mushroom Duxelle, Shallot & Red Wine Jus	\$360 per piece
AAA Whole Roasted Prime Rib of Beef (7-8kg, approx. 50 guests) With Dijon Mustard, Horseradish, Natural Jus, Freshly Baked Bread	\$695 per piece

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### ADD ON

Yorkshire Pudding	\$8 per person
Truffle Mashed Potatoes	\$12 per person
Roasted Root Vegetables	\$10 per person
Jade Rice	\$8 per person

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.

BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# RECEPTION STATIONS

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## DESSERT STATIONS

Minimum 50 people or add \$10 per person

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**LOLLIPOPS** \$14 per person (selection of two) / \$20 per person (selection of three)

Cake Pops  
Red Velvet, Black Forest, Coconut

Cheesecake Pops  
White Chocolate, Lemon, Dulce de Leche, Mango

Strawberry Pops  
Single Origin White & Dark Chocolate

Chef's Selection of Macaron Pops

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**VERRINES** \$14 per person (selection of two) / \$20 per person (selection of three)

Lemongrass Panna Cotta  
Crème Fraîche Cake, Passionfruit Pearls

Chocolate Brownie & Cappuccino  
Dark Chocolate Brownie, Espresso Cream, Cocoa Nibs

Strawberry Basil Tiramisu  
Angel Food Cake, Vanilla Cream, Basil Gel

Blueberry Coconut  
Wild Blueberry Compote, Coconut Mousse, Almond Crumble

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**PUFFS** \$15 per person (selection of three)

Grand Marnier  
Caramel  
Chocolate Ganache  
Strawberry Basil  
Pineapple Coconut

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**CUPCAKES** \$14 per person (selection of two) / \$22 per person (selection of three)

Lemon Streusel Cupcake  
Roasted Streusel, Lemon Curd Icing

Chocolate Fudge Cupcake  
White Chocolate Icing, Dark Chocolate Shards

Strawberry Meringue Cupcake  
Shattered Meringue, Strawberry Compote

Cappuccino Cupcake  
Espresso Frosting, Valrhona Chocolate

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# RECEPTION STATIONS

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## DESSERT STATIONS

Minimum 50 people or add \$10 per person

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**MINI TARTS** \$16 per person (selection of two) / \$22 per person (selection of three)

Berry Meringue Tart  
Seasonal Local Berry Compote, Honey Meringue

Tarte Tatin  
Okanagan Apples, Salted Caramel Sauce

Blood Orange Tart  
Blood Orange Curd, Candied Orange Peel, Meringue

Macadamia Tart  
Roasted Macadamia Nuts, Canadian Maple

Classic Fruit Tart  
Vanilla Bean Cream, Seasonal Fruit, Local Berries

Chocolate Espresso Tart  
Cocoa Crust, Espresso Pot de Crème, Hazelnut Crunch



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# PLATED THREE COURSE DINNER

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

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## MENU ONE

\$88 per person

### SOUP

Tomato-Vodka Soup  
Roasted Tomato-Basil Chantilly

### ENTRÉE

Wild Nass River Sockeye  
Roasted Vancouver Island Beech & Oyster Mushrooms, Sweet Potato Velouté,  
Pickled Golden Beets, Mushroom Dashi

### DESSERT

Okanagan Apple Tarte Tatin  
Sweet Puff Pastry, Salted Caramel Ice Cream

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## MENU TWO

\$98 per person

### SALAD

Textures of Pear  
Roasted, Dried & Fresh Okanagan Pear, Mixed Baby Greens  
Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

### ENTRÉE

Sake Cured Haida Gwaii Sablefish  
Salt Cod Brandade, Melted Leeks, Fennel, Chorizo, Tomato Broth

### DESSERT

Black Forest Cake  
Cherry Preserve, Dark Chocolate Ganache

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# PLATED THREE COURSE DINNER

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

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## MENU THREE

\$106 per person

### SALAD

Caesar Salad "Our Way"

Hearts of Romaine, Crisp Pancetta, Preserved Lemon, Torn Bread Crouton

### ENTRÉE

Filet Mignon

Grilled Asparagus, Roasted Campari Tomatoes, Purée of Roasted Sweet Potato, Peppercorn Jus

### DESSERT

White Chocolate Blondie

Fruit Compote, Crème Fraîche Ice Cream, Passionfruit Curd

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## MENU FOUR

\$112 per person

### SOUP

Haida Gwaii Salmon-Bacon Chowder

Bacon Dashi, Wild Salmon, Leek, Potato

### ENTRÉE

AAA Beef Tenderloin

Yukon Gold Potato Purée, Roasted Campari Tomato, Asparagus, Baby Carrot, Crispy Onion Rings, Red Wine Jus

### DESSERT

Mangaro Lait Bombe

Flourless Chocolate Cake, Mangaro Lait Chocolate Mousse

White Chocolate Raspberry Ice Cream, Hazelnut Powder, Raspberry Gelée

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# PLATED FOUR COURSE DINNER

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

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## MENU ONE

\$112 per person

### SALAD

Textures of Pear  
Roasted, Dried & Fresh Okanagan Pear, Mixed Baby Greens,  
Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

### SOUP

Mushroom  
Shimeji Mushroom, Truffle Cream, Porchini Dust

### ENTRÉE

Braised Angus Reserve Short Rib  
Wild Mushrooms, Quinoa, Farro, Celery Root Purée, Huckleberries,  
Smoked Onion Jus

### DESSERT

Apple Tart Tatin  
Sweet Puff Pastry, Salted Caramel Ice Cream

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## MENU TWO

\$120 per person

### SALAD

Pacific Rim "Cobb" Salad  
Fresh Dungeness Crab, Maple Smoked Bacon, Farmhouse Cheddar,  
San Marzano's, Micro Bibb, Avocado, Buttermilk Ranch Dressing

### SOUP

Butternut Squash Soup  
Cilantro Crème Fraîche, Garlic Chips, Lemongrass

### ENTRÉE

Adams River Sockeye Salmon  
Potato Ricotta Gnocchi, Grilled Asparagus, Radish, Salt Roasted Beets

### DESSERT

Mangaro Lait Bombe  
Flourless Chocolate Cake, Mangaro Lait Chocolate Mousse  
White Chocolate Raspberry Ice Cream, Hazelnut Powder, Raspberry Gelée

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.





BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# PLATED FOUR COURSE DINNER

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

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## MENU THREE

\$132 per person

### SALAD

Local Beet Salad  
Pickled, Poached & Shaved Local Beets, Beet Chutney, Pesto,  
Snow Goat Cheese

### SOUP

Roasted Cauliflower & Parsnip Soup  
Gorgonzola Foam, Maple Bacon Lardon, Confit Garlic

### ENTRÉE

Sake Cured Haida Gwaii Sablefish  
Olive Oil Crushed Potato, Bacon & Fennel Compote, Pea Purée, Glazed Carrots,  
Citrus Cream Sauce

### DESSERT

Textures of Chocolate  
Dark Chocolate Paté, Caramelized White Chocolate Sorbet,  
Milk Chocolate Praline Crumb



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# DINNER BUFFET

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

Minimum 50 people or add \$10 per person

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## GIOVANE DINNER EXPERIENCE

\$96 per person

### SALUMI & FORMAGGI

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Taleggio, Buffalo Mozzarella  
Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonida  
Minted Artichoke, Charred Boretane Onions, Olive Tapenade  
Roasted Eggplant with Dates, Preserved Lemon  
Pepperonata Salad, House-Made Mostardas, Olives, Crostini

### SALAD

House Green Salad  
Shaved Fennel & Radish, Apple Balsamic Vinaigrette, Creamy Gorgonzola

Panzanella Salad  
Olive Bread, Cucumber, Romano Tomato, Red Grilled Onion, Herb Vinaigrette

Giovane Caprese Salad  
Basil-Marinaded Tomato, Bocconcini Mozzarella, Spicy Tomato Soup

### HOT SELECTIONS

Chicken Saltimbocca  
Fontina, Prosciutto, Sage, Marsala Jus

Lamb Rigatoni  
Shredded Barolo Lamb Shank, Confit Garlic, Pearl Onions, Gremolata

Roasted Ling Cod  
Campari Tomato, Leek & Caramelized Fennel Ragout, Puttanesca Vinaigrette

Vegetable Lasagna  
Eggplant, Zucchini, Bell Pepper, Mozzarella

Soft Gorgonzola Polenta

Seasonal Market Vegetables

### DESSERT

Textures of Chocolate  
Dark Chocolate Paté, Caramelized White Chocolate Sorbet,  
Milk Chocolate Praline Crumb

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# DINNER BUFFET

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

Minimum 50 people or add \$10 per person

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## ORU DINNER EXPERIENCE

\$110 per person

### WEST COAST CHARCUTERIE

House-Made Local Salamis, Sausages, Terrines, Pickled Pemberton & Fraser Valley Beets, Radishes, Cornichons, Okanagan Stone Fruit Chutneys, Flatbreads, Crackers

### BC SALMON DISPLAY

BC Smoked Lox, House-Made Candy Salmon  
Pickled Red Onions, Capers, Lemon

### SALAD

ORU Salad  
Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts,  
Lemongrass Vinaigrette

Caesar Salad  
Hearts of Romaine, Fresh Heart of Palm, Preserved Lemon

Local Beet Salad  
Pickled, Poached & Shaved Local Beets, Beet Chutney, Chimichurri,  
Snow Goat Cheese

Mixed Green Salad  
Cucumber, Campari Tomato, Balsamic Vinaigrette, Buttermilk Ranch

### HOT SELECTIONS

House-Made Chorizo Sausage  
Pearl Onions, Grilled Vegetables

Braised Angus Reserve Shortrib  
Roasted Celery Root, Baby Carrots, Parsnip

Pacific Ling Cod  
Cilantro Scallion Israeli Cous Cous, Broccolini, Fire Roasted Romesco Sauce

Crispy Smashed Fingerlings  
Confit Garlic, Gremolata

Sundried Tomato Polenta

Glazed Market Vegetables

### DESSERT

Berry Meringue Tart  
Seasonal Local Berries, Honey Meringue

Banana Bread & Butterscotch Trifle  
Gluten-Free Chocolate Chip Banana Bread, Butterscotch Bavarirose

Pecan Tart

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# DINNER BUFFET

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All menus are served with fresh artisan bread & butter and include coffee, decaffeinated coffee and a selection of Fairmont Signature Teas.

Minimum 50 people or add \$10 per person

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## PACIFIC RIM EXPERIENCE

\$125 per person

### SUSHI, MAKI & NIGIRI

Local & Imported Pacific Rim Fish to include:

Sashimi of Lois Lake Steelhead Salmon, Wild Local Albacore Tuna, Big Eye Tuna Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls

Wasabi, Ginger, Soy Sauce, Edamame

### PACIFIC RIM SEAFOOD BAR

West Coast Oysters

Chilled Poached Dungeness Crab, King Crab, Cocktail Prawns, Mussels, Clams

Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

### LOCAL ARTISANAL CHEESES

Moonstruck, Saltspring Island & Natual Pastures from Vancouver Island

Golden Ears Creamery from Maple Ridge, Poplar Grove from Naramata

with Local Stone Fruit & Berry Chutneys, House-Made Breads & Crisps

### WEST COAST CHARCUTERIE

House-Made Local Salamis, Sausages & Terrines, Pickled Pemberton &

Fraser Valley Beets, Radishes, Cornichons, Okanagan Stone Fruit Chutneys,

Flatbreads & Crackers

### SALAD

ORU Salad

Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts,

Lemongrass Vinaigrette

Textures of Pear

Roasted, Dried & Fresh Okanagan Pear, Mixed Baby Greens

Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

Local Beet Salad

Pickled, Poached & Shaved Local Beets, Beet Chutney, Chimichurri,

Snow Goat Cheese

Caprese Salad

Basil-Marinaded Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

### HOT SELECTIONS

Haida Gwaii Sablefish

Charred Tomato, Artichoke & Fennel Ragout

Chicken Two Ways

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# DINNER BUFFET

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## HOT SELECTIONS *(Continued)*

Gnocchi Alla Sorrentina  
Gnocchi, Torn Basil, Sauce Margherita

Crispy Smashed Fingerlings  
Confit Garlic, Gremolata

Vegetable Lasagna  
Eggplant, Zucchini, Bell Pepper, Seasonal Market Vegetables

Seasonal Market Vegetables

## DESSERT

Strawberry Basil Tiramisu  
Angel Food Cake, Vanilla Cream, Basil Gel

Chocolate Brownie & Cappuccino Trifle  
Dark Chocolate Brownie, Espresso Cream, Cocoa Nibs

Profiteroles  
Grand Marnier Pastry Cream, Caramel, Chocolate Ganache

Fresh Sliced Fruit



# BEVERAGE SERVICE & HOST BAR

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BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

## LIQUOR

House Brands (1oz) \$9.50  
Dewar's White Label, Canadian Club, Bulleit Bourbon, Tanqueray,  
Bacardi White, Bacardi Black, Absolut, Sauza Silver, Noilly Pratt Dry,  
Cinzano Red, Cointreau

Deluxe Brands (1oz) \$12.00  
Glenfiddich Single Malt, Johnny Walker Black, Makers Mark,  
Crown Royal Limited Edition, Tanqueray 10, Mount Gay Dark,  
Mount Gay Silver, Grey Goose, Cazadores Reposado, Noilly Pratt  
Dry, Cinzano Red, Cointreau

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## WINE

House Wine (5oz) \$10.00  
Deluxe House Wine (5oz) \$12.00

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## BEER, CIDER, COOLERS

Domestic Beer \$9.00 per bottle  
Imported Beer, Cider, Micro-Brewery Beer \$9.00 per bottle  
Coolers \$9.00 per bottle

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## LIQUERS

Bailey's, Grand Marnier, Hennessy, Sambuca, Kahlua (1oz) \$11.00

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## SOFT DRINKS & BOTTLED WATER

Regular & Diet Soft Drinks \$6.00  
Perrier Mineral Water 330mL, Bottle Juice 250mL \$6.00

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## CLASSIC MARTINI BAR (minimum 100 persons)

Dry Vodka or Gin, Manhattan, Lemon Drop (per drink) \$13.00

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## FRUIT PUNCH

Champagne Fruit Punch or Wine Fruit Punch (per gallon) \$175.00  
Sparkling Non-Alcoholic Fruit Punch (per gallon) \$150.00

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## BAR PRICES

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply.

A Cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change.

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

THEMED BREAKS

PERSONALIZED COFFEE  
BREAKS

LUNCH BUFFET

PLATED THREE COURSE  
LUNCH

RECEPTION

PLATED THREE COURSE  
DINNER

PLATED FOUR COURSE  
DINNER

DINNER BUFFET

BEVERAGE SERVICE  
HOST BAR

WINE LIST

CONFERENCE SERVICE  
& CATERING POLICIES

# WINE LIST

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## SPARKLING WINE, BC

Stellar's Jay, Brut \$93.00

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## SPARKLING WINE, INTERNATIONAL

Zonin, Prosecco, Italy \$55.00  
Moet et Chandon, Brut Imperial, Champagne, France \$170.00  
Veuve Clicquot, Brut, Reims Champagne, France \$180.00

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## BEST OF BC WHITE

Mission Hill Five Vineyards, Chardonnay \$50.00  
Howling Bluff, Sauvignon Blanc/Semillon \$60.00  
Quail's Gate, Chardonnay \$70.00  
Blasted Church, Pinot Gris \$75.00  
Tantalus, Riesling \$80.00

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## INTERNATIONAL WHITE

Les Jamelles, Sauvignon Blanc, France \$55.00  
Calitera, Reserva Chardonany, Chile \$53.00  
Kono, Sauvignon Blanc, New Zealand \$60.00  
Mezzacorona Castel Firmian, Pinot Grigio, Italy \$60.00  
Cannonball, Chardonnay, California \$95.00

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## BEST OF BC RED

Mission Hill Five Vineyards, Cabernet Sauvignon/Merlot \$50.00  
Sandhill Vanessa Vineyard, Syrah \$54.00  
Poplar Grove, Generation Red Merlot \$70.00  
Meyer, Pinot Noir \$85.00  
Quail's Gate, Cabernet Sauvignon \$94.00  
Burrowing Owl, Merlot \$105.00

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## INTERNATIONAL RED

Batasiolo Barbera D'Asti Sabri, Italy \$52.00  
McWilliams, Hanwood Estate Shiraz, Australia \$55.00  
Cannonball, Cabernet Sauvignon, California \$100.00  
Pasico, Monastrell/Shiraz, Spain \$53.00  
Catena, Vista Flores, Malbec \$75.00  
Les Jamelles, Pinot Noir, France \$60.00  
Les Jamelles, Cabernet Sauvignon, France \$50.00  
Callia Alta, Shiraz/Malbec, Argentina \$55.00  
Errazuriz, Merlot, Chile \$55.00

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A taxable 20% Service Charge, 3% Administrative Fee and 5% Applicable Tax will apply.



BREAKFAST BUFFET

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## CONFERENCE SERVICES & CATERING POLICIES

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### FOR CHOICE COURSE MENUS

Choice on night of event - \$15 per person extra per additional choice.  
All selections are charged at the highest menu price.

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### ALLERGIES

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

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### CANCELLATION

Your Conference Services & Catering representative would be pleased to discuss our cancellation policy with you individually.

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### FOOD & BEVERAGE

All food and beverage served in the Hotel are to be provided by the Fairmont Pacific Rim, with the exception of wedding cakes, for which a service charge will apply. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licenses areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Liquor service is not permitted after 1:00 am (12:00am on Sundays and holidays).

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### FUNCTION GUARANTEES

The Hotel will require the guaranteed number of guests attending the function seventy-two (72) hours or 3 business days in advance. This will be considered the minimum guarantee and may not be reduced. The Hotel will be prepared to set-up five (5) percent above the guaranteed number for events up to two hundred (200) persons and two (2) percent for events with two hundred (200) persons or more. In the event that a guarantee numbers 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.

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### LABOUR RATES

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply.

A Cashier charge of \$160.00 per cashier will apply to all cash bars. Prices subject to change. \$40.00 per hour will be charged per additional hour over 4 hours.