

## Banquet Menus

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### BREAKFAST – BUFFET BREAKFAST

ALL BUFFET BREAKFASTS INCLUDE FRESH ORANGE AND GRAPEFRUIT JUICE, APPLE AND CRANBERRY JUICE, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 20 PERSONS REQUIRED OR ADD \$4 CAD PER PERSON

#### THE CANADIAN \$36 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Scrambled Eggs with Grilled Tomato  
Crisp Smoked Bacon

Breakfast Sausages  
Home-fried Potatoes, Caramelized Onions  
Toaster Station, Artisan Breads,  
Butter and Preserves

#### THE CHEF'S BREAKFAST \$40 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Farm Fresh Scrambled Eggs  
Eggs Your Way: Attending Chef will take individual egg orders from your guests at the station

Crisp Bacon, Ham and Breakfast Sausage  
Chorizo, Pepper, Potato Hash  
Toaster Station, Artisan Breads, Butter and Preserves

#### THE CONTINENTAL \$28 per person

French Croissants  
Cinnamon Twists and Bagels  
Freshly Baked Bran and  
British Columbia Fruit Mini Muffins

Fruit Preserves, Cream Cheese  
Sliced Fresh Fruit in Season

#### THE EUROPEAN \$32 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
BC Smoked Salmon, Bagels and Cream Cheese

Oyama Charcuterie, Artisan Breads  
Selection of European Cheeses  
Swiss Bircher Muesli

#### HEALTHY START \$30 per person

Bran, Zucchini and Carrot Muffins  
Seasonal Fruit Skewers  
Organic & Low-Fat Yogurts  
Fruit Smoothies: Mango, Strawberry,  
Mixed Berries

Irish Steel Cut Oatmeal –  
Raisins, Cranberries, Almonds,  
Walnuts,  
Demerara Sugar, 2% Milk, Skim Milk

#### THE GRIDDLE \$39 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Belgian Vanilla Waffles  
Buttermilk Pancakes, Canadian Maple Syrup  
Strawberry Chantilly

Scrambled Eggs  
Turkey Sausages  
Fairmont Hash Browns  
Toaster Station, Artisan Breads  
Butter and Preserves

#### THE BENEDICTINE \$37 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Poached Eggs on a Toasted English Crumpet

Hollandaise Sauce with choice of Canadian Back  
Bacon or BC Smoked Salmon  
Oven Roasted Herb Potatoes  
Grilled Plum Tomatoes

#### EXPRESS BREAKFAST \$35 per person

Seasonal Fruit Skewers  
Granola & Yogurt Berry Parfait  
Buttermilk Biscuit & Organic Egg Sandwich,  
Grilled Canadian Bacon, Cheddar  
Potato Hash browns

**A MORNINGSIDE BRUNCH** \$59 per person

**COLD**

Artisan Breads and Loaves  
Selection of Salad Leaves  
Assorted Vinaigrettes  
Fresh Mozzarella and Heirloom Tomatoes  
Tuna Salad Nicoise  
Assorted Antipasti  
Farrow Salad, Crumbled Feta, Dried Tomatoes  
Chilled Seafood: Dungeness Crab Legs,  
Prawns, Mussels and Clams,  
Condiments  
Oyama Charcuterie  
Marinated Olives, Pickles  
Artisanal Cheeses, Dried Fruits

**HOT**

Traditional Eggs Benedict  
Blueberry Pancakes and Waffles  
with Maple Syrup  
Bacon, Turkey Sausages, Honey  
Glazed Ham  
Grilled Tomatoes and Green  
Asparagus  
Wild Mushroom Ravioli, Parmesan  
Cream  
BC Salmon, Gingered Bok Choy, Chili  
Soy  
Thyme Roasted Chicken Breast,  
Balsamic Jus  
Herb Roasted New Potatoes

**SWEETS**

Profiteroles with Chocolate Sauce  
Belgian Dark and White Chocolate  
Mousse  
Assorted Cakes from our Pastry Shop  
Seasonal Fruit Tartlets  
Macaroons, Opera Torte  
Sliced Fresh Fruit in Season

**BUFFET BREAKFAST ENHANCEMENTS**

**GRANOLA** – \$9 CAD Each  
House made Granola, Yogurt & Berry  
Parfaits

**SMOOTHIE** – \$10 CAD Per Person  
Fruit Smoothie: Mango, Strawberry &  
Mixed Berries

**CHARCUTERIE** – \$12 CAD Per Person  
Oyama Charcuterie, Artisan Breads

**EGG SANDWICH** – \$9 CAD Each  
English Muffin Sandwich, Fried Egg,  
Beefsteak Tomato,  
Canadian Back Bacon, Aged  
Okanagan Cheddar Cheese

**APPLE CREPES** – \$10 CAD Per Person  
Granny Smith Apple Crepes, Canadian  
Maple Syrup

**EGGS** – \$15 CAD Per Person  
Eggs Your Way – Attending Chef will  
take individual  
egg orders from your guests at the  
station

**EGGS BENEDICT** – \$16 CAD Per  
Person  
Eggs Benedict Station

**OATMEAL** – \$10 CAD Per Person  
Irish Steel Cut Oatmeal – Raisins,  
Cranberries, Almonds,  
Walnuts, Demerara Sugar, 2% & Skim  
Milk

**BREAKFAST – PLATED BREAKFAST**

ALL PLATED BREAKFASTS INCLUDE FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE, APPLE AND CRANBERRY JUICE, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS

**BREAKFAST I** \$33 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Scrambled Eggs garnished with Grilled Tomato  
Crisp Bacon and Breakfast Sausages  
Home-Fried Potatoes with Caramelized Onions

**BREAKFAST II** \$34 per person

Freshly Baked Breakfast Pastries  
Sliced Fresh Fruit in Season  
Poached Eggs on a Toasted English Crumpet,  
Canadian Back Bacon and Hollandaise Sauce  
Trio of Roasted Organic Potatoes  
Grilled Roma Tomato and Green Asparagus

**BREAKFAST III** \$37 per person Organic

Fruit & Grain Muffins	Hazelmere Organic Russet Potato Hash Browns
Local Fresh Fruit and Berries	BC Hot House Tomatoes and
Organic Scrambled Eggs	Grilled Portobello Mushroom
Low Fat Turkey Sausage	Served with Certified Organic Coffee and Teas

**LIFESTYLE BREAKFAST I** \$31 per person Dash/Heart Healthy

Poached Eggs  
Sauteed Spinach  
Grilled Tomato & Asparagus  
Sliced Fresh Fruit Cocktail

**LIFESTYLE BREAKFAST II** \$20 per person Raw

Seasonal Berry, Orange and Banana Smoothie  
Fruit Skewer with Mango Coulis

**LIFESTYLE BREAKFAST III** \$34 per person Vegan

Seared Tofu with Roasted Vegetables  
Vegan Orange Cranberry Scone  
Sliced Fresh Fruit Cocktail

**LIFESTYLE BREAKFAST IV** \$32 per person Gluten Free

Omega 3 Scrambled Egg  
Canadian Back Bacon  
Grilled Tomato and Asparagus  
Home-Fried Potatoes with Caramelized Onions  
Sliced Fresh Fruit in Season

**LIFESTYLE BREAKFAST V** \$31 per person Macrobiotic

Miso Soup with Tofu and Green Onions  
Steel Cut Oats with Dried and Fresh Fruits  
Blueberry Smoothie with Orchard Okanagan  
Honey

**LIFESTYLE BREAKFAST VI** \$31 per person Diabetic

Vegetable Frittata  
Grilled Portobello Mushroom  
Zucchini and Roma Tomato Tian  
Yogurt and Seasonal Fruit Parfait with Berries

**BREAKS – THEME BREAKS**

ALL THEME BREAKS INCLUDE ESPRESSO, LATTES, CAPPUCINO, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS

**GET UP AND GO** \$23 per person

Rejuvenating Smoothie Station – Banana, Berries,  
Fruits, Yogurt  
Warm Housemade Granola  
Zucchini, Carrot & Quinoa Loaf

**CHIC CHINOISE** \$21 per person

Vegetable Spring Rolls  
Steamed Shrimp Dumplings  
Pork Siew Mai  
Vegetable Dumplings

**COCOA CULTURE** \$20 per person

Double Chocolate Fudge Brownies  
Valhrona Manjari Banana Tartlets  
Chocolate Dipped Cheesecake Pops  
Chocolate Covered Espresso Beans  
Individual Chocolate Milk

**CANDY SHOP** \$19 per person

Gummy Bears, Gummy Worms  
Red & Black Licorice  
Miniature Assorted Chocolate Bars  
M&Ms, Smarties, Jelly Beans  
Housemade Caramel Apples

**LEMON FRESH** \$20 per person

Lemon Curd & Charred Meringue Tarts  
Lemon Financier  
Lemon Poppy Seed Cake  
Pomegranate & Meyer Lemonade  
Watermelon & Muddled Mint Lemonade

**AFTERNOON TEA** \$22 per person

Fairmont Hotel Vancouver Butter and Raisin  
Scones  
Homemade Jams, Devonshire Clotted Cream  
Seasonal Berry Tartlets  
Opera Torte  
Macaroons

**EXPRESS 1** \$12 per person

\*FEATURES UNLIMITED BEVERAGE  
CONSUMPTION,  
AVAILABLE FOR A MAXIMUM SERVICE TIME OF  
30 MINUTES.  
STATION MUST BE PLACED OUTSIDE OF  
FUNCTION ROOM\*  
Selection of Soft Drinks, Regular and Diet

Individual Bottled Juice – Orange, Apple,  
Cranberry  
Freshly Brewed Coffee, Espresso, Lattes,  
Cappuccino, Decaffeinated Coffee  
Fairmont Signature Traditional, Herbal and  
Flavoured Tea

**EXPRESS 2** \$14 per person

\*FEATURES UNLIMITED BEVERAGE  
CONSUMPTION,  
AVAILABLE FOR A MAXIMUM SERVICE TIME OF  
30 MINUTES.  
STATION MUST BE PLACED OUTSIDE OF  
FUNCTION ROOM\*  
Selection of Miniature Croissants, Muffins &  
Danishes  
Selection of Soft Drinks, Regular and Diet

Individual Bottled Juice – Orange, Apple,  
Cranberry  
Freshly Brewed Coffee, Espresso, Lattes,  
Cappuccino, Decaffeinated Coffee  
Fairmont Signature Traditional, Herbal and  
Flavoured Teas

**EXPRESS 3** \$16 per person

\*FEATURES UNLIMITED BEVERAGE  
CONSUMPTION,  
AVAILABLE FOR A MAXIMUM SERVICE TIME OF  
30 MINUTES.  
STATION MUST BE PLACED OUTSIDE OF  
FUNCTION ROOM\*  
Seasonal Fruit Skewers  
Selection of Macaroons  
Selection of Soft Drinks, Regular and Diet

Individual Bottled Juice – Orange, Apple,  
Cranberry  
Freshly Brewed Coffee, Espresso, Lattes,  
Cappuccino, Decaffeinated Coffee  
Fairmont Signature Traditional, Herbal and  
Flavoured Teas

## BREAKS – BREAK FAVOURITES

### **Tortilla Chips** \$4.75 per person

Tri-Coloured Chips, Pico de Gallo  
Guacamole, Sour Cream

### **Raw Granville Market Vegetables** \$10.00 per person

Green Goddess Dip

### **Carved Seasonal Fruit & Berries** \$10.00 per person

### **Seasonal Fruit Skewers** \$8 each

### **Haagan Daz Ice Cream Bars** \$8 each

### **Fairmont Hotel Vancouver Signature Scones** \$48.00 per dozen

Butter or Raisin

### **Warm Cinnamon Sugar Doughnut Holes** \$36 per dozen

### **Colossal Cookies** \$48 per dozen

### **Strawberry Brochette** \$7 each

With Molten Milk Chocolate

### **Assorted Fairmont Signature Chocolates** \$42 per dozen

### **Cinnamon Sugar Churros** \$7 each

### **Chocolate Chunk Blondie** \$4.75 each

### **Walnut Brownies** \$4.75 each

### **Banana & Organic Chocolate Bread** \$4.75 each

### **Zucchini, Carrot & Quinoa Loaf** \$4.75 each

### **Assorted Croissants, Muffins & Danishes** \$5.50 each

### **Housemade Compressed Dried Fruit Granola Bar** \$6 each

### **Coffees and Teas** \$7.75 per person

Freshly Brewed Coffee, Espresso, Lattes,  
Cappuccino, Decaffeinated Coffee;  
Fairmont Signature Traditional, Herbal and  
Flavoured Tea

### **Juice** \$5.75 per bottle

Individual Bottled Juices –  
Orange, Apple, Cranberry

### **Nestea Ice Tea or Powerade** \$6.75 per bottle

### **Water** \$5.75 per bottle

Carbonated and Non-Carbonated

### **Vivreau Sparkling or Still Water** \$5 per person

The Fairmont Hotel Vancouver Proudly Presents  
a Sustainable Solution to Bottled Water.  
Environmentally-friendly Purified Chilled Still  
and Sparkling water (Maximum 400 guests)

### **Soft Drinks** \$5.75 per bottle

## LUNCH - BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 30 PERSONS REQUIRED OR ADD \$5 CAD PER PERSON

### TOASTED PANINI \$46 per person

Minestrone Genovese  
Hearts of Romaine, Focaccia Croutons  
Creamy Caesar Dressing  
Baby Spinach Leaves, Grated Egg  
Maple Bacon Lardon, Cider  
Pemberton Valley Potato Salad,  
Mustard Remoulade

Prosciutto, Mozzarella, Vine Tomato,  
Basil, Sour Dough  
Chipotle Chicken Quesadilla,  
Cilantro, Fontina  
Montreal Smoked Meat, Gruyere,  
Sauerkraut, Dijon  
Grilled Vegetables, Olive Tapenade,  
Arugula, Ciabatta

Cookies from our Bakery  
Double Chocolate Chunk, Peanut  
Butter  
Oatmeal Raisin, White Chocolate  
Macadamia Nut

### THE EXECUTIVE LUNCH \$42 per person

Today's Daily Soup Creation

Assorted Mesclun Greens -  
Vinaigrettes  
Orzo Pasta Salad, Artichokes, Olives,  
Basil, Feta

Selection of Artisan Sandwiches to  
include:  
Turkey, Brie, Cranberry, Saffron Pecan  
Baguette  
Mozzarella, Vine Tomato, Basil, Sour  
Dough Roll  
Tuna Salad, Celery, Frisee, 7 Grain  
Bun  
Roasted Beef, Gruyere, Cornichon,  
Dijon, Potato Roll

Market Seasonal Fruit Skewers  
Chocolate Pecan Squares

### GRANVILLE ISLAND CREATE YOUR OWN \$44 per person

Today's Daily Soup Creation

Assorted Mesclun Greens -  
Vinaigrettes  
Salad of Artichokes, Olives & Dried  
Tomatoes

Assorted Artisan Bread Rolls  
Cheddar, Gruyere, Brie & Fontina  
Cheese  
Granville Market Charcuterie to  
include:  
Mortadella, Prosciutto, Salami, Honey  
Ham  
Smoked Turkey, Tuna Salad, Egg  
Salad  
Beef Steak Tomatoes, Red Onions,  
Bibb Lettuce  
Assorted Mustards, Mayonnaise,  
Tapenade  
Marinated Olives, Pickles & Silver  
Onions

Market Seasonal Fruit Skewers  
Chocolate Fudge Brownies  
Lemon Curd Tartlets, Charred  
Meringue  
(Not Recommended for groups of  
100+ guests)

### WRAP BUFFET \$44 per person

Assorted Mixed Greens -  
Vinaigrettes

Roasted Corn, Jicama and Pineapple  
Salad - Cilantro-Lime Dressing

Macaroni Salad - Emperor Ham,

Wraps -

Cajun Chicken, Avacado, Bacon,  
Monterey Jack, Coriander

Tuna Salad, Cornichon, Spring Onion,  
Pea Shoots

Grainy Dijon–Mayonnaise

BBQ Beef, Caramelized Onions & Peppers, Arugula, Crumbled Bleu Cheese

Spiced Hummus, Alfalfa Sprouts, Cucumber, Tomato, Feta

Seasonal Fruit Skewers

Carrot Cake, Cream Cheese Frosting

Chocolate Tartlets

**LOCAL FLAVORS** \$56 per person

Today's Daily Soup Creation

Seasonal Greens, Watermelon Radish, Vinaigrettes

Pemberton Valley Potatoes, Mustard Remoulade

Spicy Green Bean Salad, Marcona Almonds

Grilled Alberta AAA Sirloin, Crumbled Stilton

Pan Seared BC Salmon, Salt Spring Mussels & Clams Rosemary & Garlic Roasted Ratte Potatoes

Cauliflower & White Cheddar Gratin

Nanaimo Bars

Maple Tarts, Whiskey Whipped Cream Doughnut Holes

**WOK THIS WAY** \$52 per person

Asian Greens, Toasted Cashews, Soy Chili Dressing

Shrimp Glass Noodle Salad

Indonesian Gado – Gado Salad

Kung Pao Chicken

Black Pepper Beef

Tempura Tofu, Spicy Chili Sauce

Crispy Long Beans, Fermented Bean Sauce

Vegetable Fried Rice

Matcha Crème Brulee

Tropical Fruit Salad

Mango Tartlet

**TRATTORIA** \$48 per person

Hearts of Romaine, Focaccia Croutons

Caesar Dressing

Vine Ripened Tomatoes, Fresh Mozzarella

Basil Vinaigrette

Bucatini, Spicy Chorizo, Basil

Crushed Tomatoes, Pecorino

Ricotta Capelletti, Crispy Fried Sage

Lemon Parmesan Cream

Penne Rigate, Blackened Chicken

Smoked Bacon, Chipotle Cream

Caramelized Chocolate Banana

Tartlets

Tiramisu

Assorted Biscotti

**MEDITERRANEAN** \$54 per person

Stuffed Vine Leaves

Babaghanouj

Fattoush

Marinated Olives and Pickles

Souvlaki – Chicken, Lamb & Vegetable

Roasted Lemon Potatoes

Eggplant Moussaka

Baklava

Rosemary Lemon Shortbread

Date Squares

Carved Seasonal Fruits

**INDIAN FLAVOURS** \$56 per person

Vegetable Samosa, Mango Pickle

Kuchumber Salad

Chickpea Salad, Yoghurt Dressing

Carrot & Currant Salad, Coriander Vinaigrette

Murgh Makhani: Traditional Butter Chicken

Seekh Kebab: Spicy Minced Lamb Kebab

Aloo Gobi Mutter: Vegetarian Potato, Cauliflower & Green Pea Curry

Jeera Pulao: Cumin Scented Basmati Rice

Butter Naan: Traditional Indian Oven Bread

Ras Malai

Kheer

Mango Pudding

Carved Seasonal Fruits

**LUNCH - PLATED LUNCH**

PLATED LUNCH PRICING IS BASED ON 3 COURSES INCLUDING CHOICE OF SOUP OR SALAD AND CHOICE OF DESSERT. ALL MENUS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS

**SOUPS**

Foraged Mushrooms, Rosemary  
Crouton  
Garlic Oil

Roasted Celery Root & Pear  
Crumbled Pancetta, Maple Drizzle

Charred Organic Tomato, Basil  
Infusion  
Grilled Cheese Toasty

Creamy Butternut Squash  
Maple Chantilly, Crispy Sage

Pacific Seafood Chowder  
Tomato - Pernod Broth

Truffled Green Asparagus  
Smoked Salmon Cracker

**SALADS**

Baby Spinach Leaves, Grated Egg  
Maple Bacon Lardon, Cider Emulsion

Boston Bibb Wedge, Crumbled Stilton  
Candied Pecans, Mustard Vinaigrette

Salad of Organic Greens  
Heirloom Tomatoes, Watermelon  
Radish  
Green Peppercorn Dressing

Marinated Vine Tomatoes, Mozzarella

Dehydrated Taggiasche Olives

Crisp Romaine Hearts, Ficelle  
Croutons



Caesar Dressing, Parmesan Reggiano

## POULTRY

Red Wine Stained Breast of Chicken  
Fingerling Potatoes, Haricot Vert,  
Bacon  
\$49 CAD Per Person

Sugar Cane Skewered Soy Chicken  
Sesame Sticky Rice, Gingered Bok  
Choy  
\$47 CAD Per Person

Mustard Crusted Breast of Chicken  
Fennel Potato Hash, Garlic Broccoli  
Rabe  
Mustard Jus  
\$49 CAD Per Person

Truffle Infused Free Run Chicken  
Mushroom Whipped Potato, Heirloom  
Carrots  
Sherry Reduction  
\$54 CAD Per Person

## SEA

Wild BC Salmon  
Chive Whipped Potatoes, Broccoli  
Citronella Emulsion  
\$53 CAD Per Person

Grilled Arctic Char  
Dungeness Crab Cake, Confit Fennel  
Spiced Tomato Jam  
\$55 CAD Per Person

Parmesan Crusted Haida Gwaii  
Halibut  
Compressed Eggplant, Horseradish  
Butter  
\$58 CAD Per Person

Pan Roasted BC Yellow Eye Rockfish  
Sticky Rice, Gingered Bok Choy  
Sesame – Soy  
\$48 CAD Per Person

## LAND

Bone In Kurobuta Pork Rib Eye  
Braised Napa Cabbage, Warm Potato  
Salad  
\$50 CAD Per Person

Grilled Angus Beef Sirloin  
Twice Baked Potato, Asparagus  
Peppered Brandy Sauce  
\$58 CAD Per Person

## VEGETARIAN & PASTA

Ricotta Ravioli  
Foraged Mushrooms, Preserved  
Tomatoes  
Black Truffle Cream  
\$45 CAD Per Person

Tart of Asparagus, Goat's Cheese &  
Basil  
Sweet & Spicy Pepper Coulis, Shoots  
& Leaves  
\$ 45 CAD Per Person

Rigatoni Pasta  
Chorizo, Clams, Saffron Tomato  
Sauce  
\$40 CAD Per Person

## DESSERTS

Passion Fruit Tart  
Vanilla Chiboust, Passion Fruit Jelly

Chocolate Chunk Blondie  
Vanilla Bean Ice Cream, Maple Butter

Chocolate & Coconut Vienetta  
Crème Anglaise

Warm Blackberry Crumble  
Cinnamon Ice Cream

Port & Honey Poached Pear  
Homemade Granola, Cinnamon  
Mascarpone

**LIFESTYLE LUNCH I** \$58 per person Dash/Heart Healthy

Roasted Tomato Soup with Basil Oil  
Grilled Beef Tenderloin, Red Wine Shallot Jus  
Mini Yukon Gold Potatoes,  
Market Fresh vegetables  
Spiced Apple Crumble

**LIFESTYLE LUNCH II** \$44 per person Raw

Baby Spinach Salad  
Carrots, Cucumber, Avocado, Cherry Tomatoes,  
Lemon - Herb Vinaigrette  
Zucchini "Spaghetti" Noodles  
Pine Nut & Basil Sauce  
Lemon Gelato

**LIFESTYLE LUNCH III** \$44 per person Vegan

Boston Bibb Lettuce  
Citrus Segments, Orange Dill Vinaigrette  
Thai Quinoa & Grilled Vegetable Skewer  
Spicy Tomato Coulis  
Chocolate Ganache Flan  
Raspberry Sauce, Seasonal Berries

**LIFESTYLE LUNCH IV** \$49 per person Gluten Free

Baby Lettuces, Hot House Sweet Tomato  
Grilled Tiger Prawns  
Bengal Curry Chicken  
Basmati Rice, Pappadum, Raita & Mango Chutney  
White & Dark Belgian Chocolate Mousse

**LIFESTYLE LUNCH V** \$49 per person Macrobiotic

Roasted Ginger Squash Soup  
Cumin Scented Yogurt Drizzle  
Miso- soy Glazed West Coast Salmon  
Seven Grain Rice  
Asian Vegetables  
Peach and Apple Cobbler with Maple,  
Oats and Vanilla

**LIFESTYLE LUNCH VI** \$46 per person Diabetic

Caprese Salad  
Tomato, Mozzarella with Fresh Basil  
Grilled Breast of Chicken  
Mediterranean-style Quinoa  
Grilled Green Asparagus  
Fresh Strawberries with Balsamic Drizzle

**RECEPTION – HORS D'OEUVRES**

HORS D'OEUVRES A LA CARTE HAVE A MINIMUM ORDER REQUIREMENT OF 3 DOZEN PER ITEM.

**RECEPTION I – (based on 3 pieces per person)** \$20 per person

COLD

Beef Tataki, Pickled Daikon, Nori  
Smoked Salmon & Basil Terrine

HOT

Spanakopita, Phyllo with Spinach and Feta  
Dungeness Crab Cake, Remoulade

**RECEPTION II – (based on 4 pieces per person)** \$25 per person

**COLD**

Seared Wasabi Ahi Tuna Sticks  
 Prosciutto Wrapped Asparagus, Reggiano  
 Parmesan Polenta, Cured Tomato – Olive Relish

**HOT**

Thai Prawn Brochettes  
 Morel Mushroom Arancine

**RECEPTION III – (based on 5 pieces per person) \$34 per person****COLD**

Dungeness Crab & Apple Torchon  
 Goat's Cheese & Candied Nut Truffle  
 Beef Tataki , Pickled Daikon, Nori

**HOT**

Morel Mushroom Arancine  
 Smoked Duck & Pumpkin Hash  
 Prosciutto Tiger Prawn – Basil Aioli

**Cold \$59 per dozen**

Cured Tomato & Olive Bruschetta  
 Smoked Salmon & Basil Terrine  
 Avocado Mousse, Grapefruit Salad  
 Qualicum Goat's Cheese, Caramelized Pear  
 Heirloom Cherry Tomato, Pearl Mozzarella, Basil  
 Blackened Chicken Roulade, Tequila Lime  
 BBQ Pork & Coriander Summer Roll

**Hot \$59 per dozen**

Vegetable Spring Rolls, Sweet Chili Dip  
 Spanakopita, Phyllo with Spinach and Feta  
 Dungeness Crab Cake, Remoulade  
 Spicy Chicken Samosa, Mango Chutney  
 Beef Sate, Spiced Cashew Dipping Sauce  
 Teriyaki Glazed Chicken Yakitori  
 Wild Mushroom & Goat's Cheese Tartlets

**Cold \$62 per dozen**

Seared Wasabi Ahi Tuna Sticks  
 Prosciutto Wrapped Asparagus, Reggiano  
 Chilled Cocktail Prawns – Tomato Horseradish  
 Vodka Compressed Melon – Greek Feta  
 Brome Lake Duck Rillettes, Fig Cracker  
 Parmesan Polenta, Cured Tomato – Olive Relish  
 Goat's Cheese & Candied Nut Truffle

**Hot \$62 per dozen**

BBQ Duck Spring Roll, Hoisin Dip  
 Thai Prawn Brochettes  
 Brie & Pancetta Beignet  
 Spicy Chorizo Sausage Rolls  
 Paneer Tikka Kebabs – Mint Chutney  
 Sesame Chicken Goujons – Plum Sauce  
 Prosciutto Tiger Prawn – Basil Aioli

**Cold \$67 per dozen**

Spiced Ahi Tuna Tartare, Osetra Caviar  
 Dungeness Crab & Apple Torchon  
 Duck Breast – Red Onion Marmalade  
 Smoked Idaho Trout, Peppered Jicama Slaw  
 BC Half Shell Oyster, Cucumber Gelee, Caviar  
 Smoked Lamb Loin, Apricot Preserve  
 Beef Tataki , Pickled Daikon, Nori

**Hot \$67 per dozen**

Seared Scallop, Caramelized Pear, Truffle Risotto  
 Smoked Duck & Pumpkin Hash  
 Shrimp Gyoza, Mirin, Chili Soy  
 Lamb Kofta kebabs – Spicy Harissa  
 Morel Mushroom Arancine  
 Angus Beef Sliders – Roaring 40's Bleu  
 Lobster Mac n Cheese Croquette

**RECEPTION – PACKAGES**

RECEPTION PACKAGES INCLUDE FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 75 PERSONS REQUIRED

**WELCOME TO BRITISH COLUMBIA** \$135 per person

THE RAW BAR  
Vancouver Island Oysters on the Half Shell  
Dungeness Crab Legs  
Chilled Prawns  
Qualicum Bay Mussels & Clams  
Cold Water Shrimp Cocktails  
Cocktail, Marie Rose, Mignonette  
Grated Horseradish, Tabasco

TRUFFLE RISOTTO STATION  
Ferron Rice, Black Truffle Shavings  
White Truffle Oil, Parmesan Reggiano  
(Chef Attended Live Station)

CHINESE BBQ STATION  
BBQ Pork, Duck & Chicken  
Fragrant Rice, Mandarin Pancakes  
Condiments

ARTISAN BC CHEESE & OYAMA  
CHARCUTERIE  
Vancouver Island Artisan Cheeses  
Selection of Cured Salami, Sausages and Meats  
Marinated Olives, Pickles, Assorted Mustards  
Fig Crackers, Dried Fruits  
SUSHI  
Array of Maki, Nigiri & Sashimi  
California, Futo, Negitoro, BC Rolls  
Wasabi, Gari, Shoya

AAA ALBERTA BEEF TENDERLOIN  
Mustards, Horseradish  
Foie Gras Jus  
(Chef Attended Live Station)

DOUBLE BAKED POTATOES  
Yukon Gold, Red Bliss  
Crab, Pancetta & Truffle

THE CHOCOLATE FOUNTAIN  
Valhrona Dark Chocolate  
Marshmallows, Financiers  
Meringues, Strawberries  
Brownies, Biscottis, Dried Fruits

MACAROON LOLLIPOPS  
Mocha, Raspberry, Lavender  
Chocolate, Lemon

**WELCOME TO VANCOUVER** \$95 per person

GRANVILLE ISLAND MARKET SALAD  
BAR  
Seasonal Lettuces and Greens  
Dehydrated Okanagan Fruits  
Shaved Vine Vegetables  
Flavored Oils and Reductions

HORSESHOE BAY  
Hot & Cold Smoked Salmon -  
Garnishes  
Half Shell Oysters - Mignonette  
Brewery Poached Mussels  
Cold Water Shrimp Cocktail, Tomato-  
Cin Sauce  
Dungeness Crab Cakes

CHINATOWN  
Dim Sum Steamer Station  
Har Gaw, Siu Mai, Vegetable  
Dumplings  
Black Vinegar, Chili Paste, Coriander,  
Soya

OYAMA CHARCUTERIE  
Selection of Artisan Cured Salami,  
Sausages and Meats  
Marinated Olives, Pickles, Assorted  
Mustards

ROBSON STREET SUSHI  
BC, California, Futo, Negitoro Maki  
Assorted Nigiri, Wasabi, Gari Shoyu

YALETOWN  
Carved Free Range AAA Beef Strip  
Loin  
Rustic Rolls, Pommery & Dijon  
Mustards  
Creamed Horseradish  
(Chef Attended Live Station)

COMMERICAL DRIVE  
Authentic Italian Pasta  
Ravioli, Tortellini, Rotini  
Parmesan Reggiano, Artisanal Greek  
Olive Oil

GASTOWN  
Raspberry, Blueberry & Blackberry  
Tartlets  
Apple Tart Tatin  
Chocolate Pot Au Creme  
Artisan Farm Cheesecake  
Carved Seasonal Fruit

**THE CARVERY** \$75 per person

THE SALAD BAR  
Spinach, Mesclun Greens, Arugula  
Cherry Tomatoes, Mushrooms, Corn  
Cucumber, Artichokes, Capsicum  
Assorted Emulsions and Vinaigrettes

ARTISANAL CHEESES  
Preserved Fruits, Fig Cracker  
Rustic Breads

ANTIPASTI PLATTER  
Prosciutto, Salami, Hams  
Grilled Vegetables, Olives & Pickles  
Hummus, Tzatziki, Babaganoush

DESSERTS  
Miniature Fruit & Berry Tartlets  
Macaroons  
Housemade Eclairs

AAA ALBERTA BEEF STRIPLOIN  
Rustic Rolls, Pommery & Dijon  
Mustards  
Creamed Horseradish (Chef Attended  
Live Station)

## RECEPTION – STATIONS

### **Cheese Platter** \$16 per person

Selection of Artisanal Cheeses  
Fig Crackers, Dried Fruits, Rustic Breads

### **Antipasti Platter** \$18 per person

Hummus, Babaganoush, Tzatziki, Charcuterie,  
Marinated Olives, Grilled Vegetables, Pita Bread

### **Roasted Bone-in Baron of Alberta Beef** \$850 per 75 guests

Chef Attended Station  
Artisan Rolls, Condiments

### **Herb Crusted Striploin of AAA Beef** \$350 per 25 guests

Chef Attended Station  
Dollar Rolls, Assorted Mustards, Creamed  
Horseradish, Veal Jus

### **Warm Applewood Smoked BC Salmon Fillet** \$125 per 25 guests

Chef Attended Station  
Caper Remoulade, Bannock Bread

### **Chilled Dungeness Crab Legs and Half-shell Pacific Oyster** \$22 per person

Marie Rose, Shallot Mignonette, Tomato  
Horseradish Sauce, Fresh Citrus

## DINNER – BUFFET DINNER

ALL DINNER BUFFETS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 75 PERSONS REQUIRED

### **CYPRESS** \$94 per person

#### SALADS

Assorted Shoots, Sprouts & Leaves  
Selection Vinaigrettes

Hearts of Romaine – Caesar Dressing  
Focaccia Croutons

Mediterranean Quinoa Salad, Feta  
Roasted Capsicum, Oregano Dressing  
Spiced Chorizo Pasta Salad, Sun-  
Dried Tomato Pesto

Smoked BC Salmon & Cured Gravlax  
Capers, Onions, Horseradish  
Chantilly, Fresh Citrus

Carved Artisan Charcuterie  
Prosciutto, Salami, Mortadella, Hams  
Silver Onions, Marinated Olives,  
Cornichons

#### HOT SELECTIONS

Mustard Crusted Alberta Strip Loin of  
Beef

Veal Stock Reduction, Selection of  
Mustards  
Horseradish  
(Chef Attended)

Lemon Thyme Roasted Breast of  
Maple Hill's Chicken  
Saute of Foraged Mushrooms &  
Smoked Bacon

Soy & Honey Marinated Filet of BC  
Salmon  
Edamame & Spring Onion

Sea Salt Roasted Trio of Pemberton  
Potatoes

Gingered Sesame Broccolini

#### DESSERTS

Carved Seasonal Fruits  
Meyer Lemon Tartlets - Charred  
Meringue  
Raspberry Tartlets  
Cheesecake Squares  
Miniature Espresso Crème brûlée

Chocolate Viennese Slice

**PACIFIC NORTHWEST** \$100 per person

**SALADS & COLD PLATTERS**

Gourmet Greens and Boston Bibb  
Lettuce  
Selection of Dressings

Traditional Caesar Salad, Garlic  
Croutons

Green Asparagus, Lemon Vinaigrette,  
Reggiano

Marinated Roma Tomatoes and  
Bocconcini

Greek Salad, Feta Cheese, Oregano,  
Olives

New Potato Salad

Prawns, Dungeness Crab Legs, Baby  
Shrimp  
Smoked BC Wild Salmon -  
Condiments

Oyama Charcuterie, Pickles,  
Marinated Olives

**HOT SELECTIONS**

Haida Gwaii Halibut, Gingered Bok  
Choy, Chili Soy

Pacific Shrimp, Vine Tomatoes,  
Capers, Olive Oil

Ricotta Ravioli, Lemon Butter, Crispy  
Sage, Hazelnuts

Thyme & Bacon Roasted Maple Hill  
Farms Chicken

Shallot Potato Dauphiose  
Buttered Cauliflower, Breadcrumbs,  
Organic Egg

Alberta Herb Crusted Beef Strip Loin  
Gourmet Mustards, Creamed  
Horseradish  
(Carved by a Chef)

**DESSERTS**

Carved Seasonal Fruits  
Meyer Lemon Tartlets - Charred  
Meringue  
Raspberry Tartlets

Cheesecake Squares  
Miniature Espresso Crème brûlée  
Chocolate Viennese Slice

**DINNER - PLATED DINNER**

ALL PLATED DINNERS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS  
3 COURSE DINNER PRICE IS LISTED BENEATH EACH ENTREE AND INCLUDES YOUR CHOICE OF SOUP OR SALAD, ENTREE AND DESSERT.  
SUBSTITUTE AN APPETIZER FOR A SOUP OR SALAD, ADD \$5 CAD PER PERSON.  
TO UPGRADE YOUR DINNER TO 4 COURSES, ADD \$15 CAD PER PERSON.

**SOUPS**

Truffled Green Asparagus  
Smoked Salmon Cracker

Bisque of Lobster & Delicata Squash  
Lobster Dumpling

Consomme of Five Spiced Duck  
Asian Mushrooms, Pastry Seal

Soup of Organic Parsnips  
Cabernet Stained Pear, Garlic Chives

Chowder of Dungeness Crab  
Leeks, Maple bacon, Cornbread  
Crumble

**SALADS**

Salad of Organic Greens  
Heirloom Tomatoes, Watermelon  
Radish  
Green Peppercorn Dressing

Marinated Vine Tomatoes,  
Mozzarella,  
Dehydrated Taggiasche Olives

Crisp Romaine Hearts, Ficelle  
Croutons  
Caesar Dressing, Parmesan Reggiano

Salad of Pemberton Beets & Artisan  
Chevre  
Pea Tendrils, Truffle – Mustard  
Vinaigrette

Salad of Organic Baby Spinach Leaves  
Organic Egg Vinaigrette, Tyroler  
Bacon

## APPETIZERS

Warm Foraged Mushroom Tart  
Goat's Cheese, Caramelized Onions  
Balsamic Painted Greens  
Smoked Salmon & Basil Terrine  
Preserved Lemon Relish, Frisee Salad

Togarashi Seared Ahi Tuna  
Radish Carpaccio, Pickled Cucumber  
Sesame Wafer

Compressed Heirloom Tomatoes  
Olive Oil Powder, Balsamic Pearls  
Parmesan – Cracked Pepper Brittle

Smoked Breast of Duck & Leg Rilette  
Maple Soaked Brioche, Xere's  
Vinaigrette

## MEAT & POULTRY

Grilled Tenderloin of Alberta Beef –  
\$86 CAD Per Person  
Buttermilk – Garlic Whipped Potato  
Roasted Campari Tomatoes, Veal Jus

Braised Yakima Valley Shin of Lamb –  
\$75 CAD Per Person  
Pecorino Polenta, Squash Rissole  
Sauce Gremolata

Braised Short Rib of Beef – \$83 CAD  
Per Person  
Parmesan Polenta, Heirloom Carrots,  
Brussel Sprouts

Braising Juices

Truffle Butter Roasted Breast of  
Organic Chicken – \$73 CAD Per  
Person  
Foraged Mushrooms, Sauted Yukon  
Gold Potato  
Granny Apple – Maple Bacon  
Vinaigrette

Pine Seed & Parsley Crusted Rack of  
Lamb – \$95 CAD Per Person  
Compressed Ratatouille, Confit  
Yukon Gold Potato

## SEAFOOD

Grilled Wild BC Salmon – \$75 CAD Per Person  
Dungeness Crab – Brioche Bread  
Pudding  
Fine Beans, Lemon Emulsion

Grilled Pacific Mahi Mahi – \$75 CAD Per Person  
Chipotle – Sweet Potato Puree  
Charred Broccolini

Bacon Crusted Local Ling Cod – \$80 CAD Per Person  
Gigande & Soy Bean Braisaige  
Red Wine Shallots

Roasted Haida Gwaii Halibut – \$81 CAD Per Person  
Potato Brandade, Asparagus  
Tomato Butter

Grilled Sunshine Coast Sturgeon – \$82 CAD Per Person  
Fingerling Potatoes, Fine Beans, Olives  
Sauce Vierge

## VEGETARIAN

Crispy Kung Pao Tofu – \$60 CAD Per Person  
Chili Long Beans, Sticky Rice Cake, Pea Shoots

Wild Mushroom & Quinoa Tenderloin – \$65 CAD Per Person  
Celeriac Mash, Heirloom Carrots  
Black Truffle Essence

## DESSERTS

Salted Caramel Cheese Cake  
Dark Chocolate Crust, Liquid Chocolate

Lemon Curd Tart  
Raspberry Coulis, Mint Fluid Gel

Valhrona Guanaja Chocolate Crunchy Cake  
Raspberry Fluid Gel

Tahitian Vanilla Crème Brulee  
Macerated Berries, Crystallized Ginger

## LIFESTYLE DINNER I \$90 per person Dash/Heart Healthy

Seared Ocean Wise Albacore Tuna with Organic Greens, Citrus Vinaigrette  
Alberta Beef Tenderloin  
Roasted Squash, Grilled Asparagus  
Peppercorn Jus  
Meyer Lemon Tart  
Seasonal Berries, Vanilla Cream

## LIFESTYLE DINNER II \$71 per person Raw

Organic Greens, Heirloom Tomatoes  
Raspberry Vinaigrette  
Marinated Mushrooms, Arugula Shaved Fennel,  
Pine Seeds, Herb Dressing



Chocolate Coconut Fudge  
Lemon Gelato

**LIFESTYLE DINNER III** \$76 per person Vegan

Soup Of Roasted Cauliflower  
Grilled Eggplant & Quinoa Galette  
Chunky Campari Tomato Sauce, Arugula  
Chocolate Ganache Flan, Raspberry Coulis

**LIFESTYLE DINNER IV** \$90 per person Gluten Free

Organic Lettuces, Qualicum Goat's Cheese  
Candied Pecans, Champagne-Tarragon  
Vinaigrette  
Grilled Alberta Beef Tenderloin  
Sauteed Foraged Mushrooms, Potato Gratin  
Grilled Asparagus  
Valhrona Chocolate Mousse  
Chocolate Tile, Passion Fruit Jelly

**LIFESTYLE DINNER V** \$80 per person Macrobiotic

Boston Bibb, Frisee & Belgian Witloof  
Soy Ginger Dressing  
Steamed Queen Charlotte Halibut  
Potato and Celeriac Puree, French Green Beans  
Cilantro Pesto  
Cranberry Sorbet, Seasonal Berries, Spearmint

**LIFESTYLE DINNER VI** \$75 per person

Soup of Gingered Carrot, Chive Cream  
Grilled Breast of Maple Hill's Farm Chicken  
Mediterranean Style Quinoa Green Asparagus  
Seasonal Fruit Salad

**BEVERAGES – HOSTED BAR**

Minimum Consumption of \$450 net revenue per bar or a Labour Charge of \$150 will apply

**Premium Brand Liquor** \$9 per drink

Russian Standard Vodka , Bacardi White Rum ,  
Bacardi Dark Rum, Canadian Club Whiskey,  
Jack Daniels Whiskey, Johnnie Walker Red,  
Noilly Prat White Vermouth,  
Noilly Prat Red Vermouth, Beefeater Gin

**Deluxe Brand Liquor** \$11 per drink

Bombay Sapphire Gin, Crown Royal Whiskey,  
Grey Goose Vodka, Mount Gay Extra Old Rum,  
Chivas Regal, Aberlour

**Liqueurs** \$11 per drink

Hennessy, B&B, Grand Marnier, Drambuie, Tia  
Maria,  
Di Saronno Amaretto, Kahlua, Courvoisier  
VSOP, Frangelico, Sandeman Port, Bailey's Irish  
Cream,  
Sambuca Romano, Harvey's Bristol Cream,  
Irish Mist

**Wine** \$9.50 per glass House Wine (5oz)

**Wine** \$10.50 per glass Deluxe House Wine (5oz)

**Beer, Cider and Coolers** \$8.50 per bottle Domestic

Molson Canadian, Rickard's Red, Coors Light,  
Miller Genuine Draft. Odouls Non-alcoholic beer

**Beer, Cider and Coolers** \$9.50 per bottle Imported

Heineken, Newcastle Brown Ale,  
Micro-Brewery Beer – Granville Island Pale Ale,  
Granville Island Cypress Honey Lager. Cider and  
Coolers

**Soft Drinks and Bottled Water** \$5.75 per bottle

Regular and Diet Soft Drinks, Perrier Mineral  
Water,  
Bottled Juice

**Martini Bar** \$12 per drink

Luxury Martini, Traditional Martini,  
Appletini, Cosmopolitan, French Martini,  
Dirty Martini (2 oz)

**Champagne Fruit Punch** \$200 per Gallon

(One Gallon, 30 Servings)

**Sparkling Non-alcoholic Fruit Punch** \$175 per Gallon

(One Gallon, 30 Servings)

**Holiday Punch** \$225 per Gallon

(One Gallon, 30 Servings)

Maple Eggnog – Classic Eggnog with Rum and a  
hint of Maple

**Her Majesty's Finest Rum Punch** \$225 per Gallon

(One Gallon, 30 Servings)

The Fairmont Hotel Vancouver's Signature  
Christmas Punch – Rum, Port and a blend of  
Festive Spices

**The Christmas Orange (non-alcoholic)** \$175 per Gallon

(One Gallon, 30 Servings)

Orange Sherbet and Gingerale – a sweet and  
creamy non-alcoholic option for your event

**Host Bar by the Hour** \$21 for the 1st hour Premium

\$16 CAD Per Person for Each Additional Hour

**Host Bar by the Hour** \$23 per person Deluxe

\$18 CAD Per Person for Each Additional Hour

**BEVERAGES – WINE LIST**

**BC White Wine** As listed

BC WHITE WINE – \$70 CAD Per Bottle  
Riesling, Martin's Lane

BC WHITE WINE – \$73 CAD Per Bottle  
Pinot Gris, Blasted Church

BC WHITE WINE – \$60 CAD Per Bottle  
Pinot Blanc, Hester Creek

BC WHITE WINE – \$50 CAD Per Bottle  
Sauvignon Blanc – Prospect Councils  
Punch Bowl

BC WHITE WINE – \$46 CAD Per Bottle  
Chardonnay – Mission Hill Five  
Vineyards

BC WHITE WINE – \$61 CAD Per Bottle  
Chardonnay – Quail's Gate

BC WHITE WINE – \$78 CAD Per Bottle

**International White Wine** As listed

INTERNATIONAL WHITE WINE – \$70  
CAD Per Bottle  
Reisling, Chateau Ste. Michelle,  
Washington

INTERNATIONAL WHITE WINE – \$60  
CAD Per Bottle  
Pinot Grigio, Ruffino Lumina Venezia  
Giulia , Italy

INTERNATIONAL WHITE WINE – \$51  
CAD Per Bottle  
Blend, Domaine Saint Lannes Cotes  
Gascogne, French

INTERNATIONAL WHITE WINE – \$55  
CAD Per Bottle  
Sauvignon Blanc, Errazuriz, Chile

INTERNATIONAL WHITE WINE – \$62  
CAD Per Bottle  
Sauvignon Blanc, Whitehaven, New  
Zealand

INTERNATIONAL WHITE WINE – \$77  
CAD Per Bottle  
Burgandy, Louis Jadot Macon Village,  
French

INTERNATIONAL WHITE WINE – \$58  
CAD Per Bottle  
Chardonnay, McWilliam's, Australia

INTERNATIONAL WHITE WINE – \$80  
CAD Per Bottle  
Chardonnay, Plume , California

**BC Rose Wine** \$90 per bottle

Pinot Noir – Le Vieux Pin

**BC Red Wine** As priced

BC RED WINE – \$52 CAD Per Bottle  
Pinot Noir, Prospect Councils Winery  
Rock Wren

BC RED WINE – \$75 CAD Per Bottle  
Pinot Noir, Meyer

BC RED WINE – \$55 CAD Per Bottle  
Merlot, Red Rooster

BC RED WINE – \$60 CAD Per Bottle  
Merlot, Hester Creek

BC RED WINE – \$90 CAD Per Bottle  
Merlot, Burrowing Owl Estate Winery

BC RED WINE – \$46 CAD Per Bottle  
Cabernet Merlot – Mission Hill Five  
Vineyards

BC RED WINE – \$72 CAD Per Bottle  
Cabernet Sauvignon – Quails Gate

BC RED WINE – \$150 CAD Per Bottle  
Meritage – Osoyoos–Larose

**International Red Wine** As priced

INTERNATIONAL RED WINE – \$65  
CAD Per Bottle  
Blend, Famille Perrin, Cotes du Cote

du Rhone

INTERNATIONAL RED WINE – \$55  
CAD Per Bottle  
Merlot, Errazuriz, Chile

INTERNATIONAL RED WINE – \$58  
CAD Per Bottle  
Shiraz, McWilliam's Handwood,  
Australia

INTERNATIONAL RED WINE – \$63  
CAD Per Bottle  
Malbec , Amalaya Tinto, Argentina

INTERNATIONAL RED WINE – \$65  
CAD Per Bottle  
Blend, Carpineto Dogajolo, Italy

INTERNATIONAL RED WINE – \$70  
CAD Per Bottle  
Cabernet Sauvignon, Louis Martini,  
California

INTERNATIONAL RED WINE – \$60  
CAD Per Bottle  
Merlot, Chateau Ste. Michelle,  
Washington

INTERNATIONAL RED WINE – \$165  
CAD Per Bottle  
Cabernet, Caymus, Napa

**Champagne & Sparkling Wine** As listed

CHAMPAGNE AND SPARKLING WINE –  
\$60 CAD Per Bottle  
Villa Teresa Prosecco

CHAMPAGNE AND SPARKLING WINE –  
\$47 CAD Per Bottle  
Jaume Serra Cava Brut, Spain

CHAMPAGNE AND SPARKLING WINE –  
\$66 CAD Per Bottle  
Sumac Ridge Stellar's Jay Brut, British  
Columbia

CHAMPAGNE AND SPARKLING WINE –  
\$79 CAD Per Bottle  
Domaine Chandon, California

CHAMPAGNE AND SPARKLING WINE –  
\$140 CAD Per Bottle  
Moet et Chandon, Brut Imperial  
Champagne, France

CHAMPAGNE AND SPARKLING WINE –  
\$160 CAD Per Bottle  
Veuve Cliquot Ponsardin Brut, France

CHAMPAGNE AND SPARKLING WINE –  
\$425 CAD Per Bottle  
Moet et Chandon Dom Perignon  
Champagne, France

**After Dinner** As priced

AFTER DINNER – \$65 CAD Per Bottle  
Inniskillin Vidal Icewine 375ml

AFTER DINNER – \$85 CAD Per Bottle  
Quails Gate, Late Harvest Optima 350ml

AFTER DINNER – \$85 CAD Per Bottle  
Graham's Late Bottled Vintage 750ml

AFTER DINNER – \$120 CAD Per Bottle  
Graham's 10 year Bottled Vintage 750ml

## WEDDING - BUFFET DINNER

ALL BUFFET DINNERS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 75 PERSONS REQUIRED

### THE WEDDING BUFFET \$112 per person

#### COLD

Assorted Artisan Rolls  
Shoots, Sprouts & Leaves –  
Vinaigrettes  
Vine Ripened Tomatoes, Buffalo  
Mozzarella  
Ahi Tuna Salad Niciose

Oyama Charcuterie, Pickles &  
Marinated Olives  
Grilled Vegetables: Zucchini,  
Artichoke, Capsicum  
Local Artisan Cheeses, Rustic Breads,  
Fig Cracker

BC Smoked Salmon, Onions, Capers  
& Lemon  
Fresh Seafood: Dungeness Crab Legs,  
Prawns  
Blue Shell Mussels, Clams,  
Condiments  
Assortment of Sushi Rolls : Wasabi,  
Gari, Soy

#### HOT

Grilled BC Wild Salmon, Prawn  
Provencal  
Truffle Infused Maple Hill Farms  
Chicken

Rosemary Roasted Pemberton Valley  
Potatoes  
Potato Gnocchi, Cured Tomatoes,  
Smoked Mozzarella  
Fairmont Honey Glazed Heirloom  
Carrots

Dijon Crusted Rack of Lamb,  
Fresh Herb and Merlot Sauce, Carved  
by a Chef

Beef Strip loin, Carved by a Chef  
Horseradish and Grainy Mustard

#### DESSERTS

Fairmont Cheesecake, Raspberry  
Sauce  
Espresso Opera Cake  
Lemon Meringue Tartlets  
Tahitian Vanilla Crème Brulee  
Carved Seasonal Fruits of the Season  
Valhrona Dark Chocolate Fountain:  
Meringues, Brownies, Marshmallows,  
Cookies  
Strawberries, Pineapple, Dried Fruits

## WEDDING - PLATED DINNER

ALL PLATED DINNERS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS.

### WEDDING I \$98 per person

Smoked Salmon & Basil Terrine  
Preserved Lemon Relish, Frisee Salad

~

Lemon & Vodka Sorbet

~

Dijon Herb Crusted Rack of  
Australian Lamb  
Eggplant Moussaka, Shallot Whipped  
Potato  
Thyme Jus

~

Tahitian Vanilla Crème brûlée

Macerated Berries, Crystallized Ginger

### WEDDING II \$102 per person

Warm Foraged Mushroom Tart  
Goat's Cheese, Caramelized Onions  
Balsamic Painted Greens

~

Okanagan Pear Sorbet  
Splash of Sparkling Cider

~

Grilled Tenderloin of Alberta Beef  
Buttermilk - Garlic Whipped Potato  
Roasted Campari Tomato

~

Raspberry Tart  
White Chocolate Creameaux  
Raspberry Pate de Fruit

**WEDDING III** \$117 per person

Consomme of Five Spiced Duck  
Asian Mushrooms, Pastry Seal

~

Salad of Pemberton Beets & Artisan  
Chevre  
Pea Tendrils, Truffle – Mustard  
Vinaigrette

~

Grilled Wild BC Salmon  
Dungeness Crab – Brioche Bread  
Pudding

Fine Beans, Lemon Emulsion

Or

Grilled Tenderloin of Alberta Beef  
Creamy Potatoes, Grilled Asparagus  
Black Pepper – Shallot Reduction

~

Espresso Opera Cake  
Pistachio Wafer, Cinnamon Anglaise

~Guests choose Entree at the start of  
Dinner Service

**HOLIDAY – BUFFET LUNCH**

ALL HOLIDAY BUFFET LUNCH MENUS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 30 GUESTS REQUIRED

**FESTIVE LUNCH BUFFET** \$62 per person

**SALADS**

Granville Island Market Greens,  
Selection of House Made Dressings  
Caprese Salad, Golden Olive Oil, Aged Balsamico  
British Columbia Smoked Salmon,  
Traditional Accompaniments  
Heart of Romaine, Garlic Anchovy Dressing,  
Ficelle Crouton

**MAIN COURSES**

Roasted Tom Turkey  
Cranberry Triple Sec Relish, Pan  
Juices  
Sage Sausage Stuffing  
Pumpkin Cannelloni, Pecan Crumble,  
Pumpkin Butter  
Whipped Yukon Gold Potato  
Roasted Root Vegetables, Maple  
Essence

**DESSERTS**

Sliced Seasonal Fruit and Berries  
Lemon Meringue Tartlets  
Eggnog Cheesecake  
Pumpkin Pie  
Warm Plum Pudding, Vanilla Brandy  
Cream  
Hand Made Christmas Cookies

Mince Tarts

Marzipan Stollen

Festive Yule Log

**HOLIDAY – PLATED LUNCH**

ALL PLATED LUNCH MENUS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS

**TRADITIONAL CHRISTMAS LUNCH** \$52 per person

Salad of Bibb Lettuce,

Gingerbread Spiced Pecans,  
 Poplar Grove Blue Cheese, Mulled Pears  
 Grain Mustard Vinaigrette  
 ~  
 Roasted Tom Turkey  
 Butter Cream Potato  
 Maple Roasted Root Vegetables  
 Cranberry Triple Sec Relish  
 Sage Sausage Stuffing, Pan Juices  
 ~  
 Eggnog Cheesecake  
 Maple Pecan Brittle

**WEST COAST WINTER LUNCH** \$54 per person

Soup of Roasted Butternut Pumpkin  
 Duck Leg Confit  
 ~  
 Pan Seared Fillet of Atlantic Salmon  
 Olive Oil Crushed Potato  
 Finger Carrots  
 Tarragon Emulsion  
 ~  
 Warm Granny Apple & Peach Cobbler  
 Vanilla Bean Ice Cream

**TRADITIONAL FAMILY STYLE LUNCH** \$67 per person

\*\*Tables of 10 guests are set with a  
 Chef's Hat, White Apron, Carving  
 Knife & Fork  
 \*\*Due to popular demand, the hotel  
 may be required to limit the  
 availability of this menu.  
 \*\*Dinner includes both salad and  
 soup.

FIRST COURSE

Salad of Bibb Lettuce, Gingerbread  
 Spiced Pecans, Poplar Grove Blue  
 Cheese, Mulled Pears

OR

Soup of Roasted Butternut Pumpkin,  
 Duck Leg Confit

MAIN COURSE

Whole Golden Roasted Fraser Valley  
 Turkey  
 Carved by Guest, One per Table\*  
 Family Style Bowls and Platters of:  
 Butter Cream Potato  
 Maple Roasted Root Vegetables  
 Cranberry Triple Sec Relish

Sage Sausage Stuffing, Pan Juices

DESSERT

Festive Yule Log, Platters of Assorted  
 Christmas Cookies, Tarts, Rum Balls

**HOLIDAY – BUFFET DINNER**

ALL HOLIDAY BUFFET DINNER MENUS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS. A MINIMUM OF 50 GUESTS REQUIRED

**DICKENS' TRADITION BUFFET DINNER** \$93 per person

SALADS

Granville Island Market Greens,  
 Selection of House Made Dressings  
 Caprese Salad, Golden Olive Oil,  
 Aged Balsamico  
 Heart Of Romaine, Garlic Anchovy  
 Dressing,  
 Ficelle Crouton  
 Organic Quinoa, Preserved Fruits,  
 Toasted Pecans, Sherry Vinaigrette,  
 Orzo Pasta Salad, Crumbled Feta,  
 Oregano,  
 Roasted Peppers, Tomato, Tapenade  
 Vinaigrette  
 Grilled Green and White Asparagus,  
 Preserved Tomato, Shaved Pecorino  
 Cheese

STARTERS

Chilled Seafood, PEI Mussels,  
 Clams, Dungeness Crab Legs,

MAIN COURSES

Roasted Tom Turkey  
 Cranberry Triple Sec Relish, Pan  
 Juices  
 Sage Sausage Stuffing  
 Honey Soy Roasted Atlantic Salmon,  
 Edamame-Miso Cream  
 Pumpkin Cannelloni, Pecan Crumble,  
 Pumpkin Butter  
 Whipped Yukon Gold Potato  
 Roasted Root Vegetables, Maple  
 Essence

DESSERTS

Sliced Seasonal Fruit and Berries  
 Lintzer Torte

Lemon Meringue Tartlets

Eggnog Cheesecake  
 Pumpkin Pie

Marinated Coldwater Shrimp,  
Housemade Maple Smoked Salmon,  
Gravlax, Cold Smoked Atlantic  
Salmon, Traditional Accompaniments  
Local Artisanal Charcuterie and  
Antipasti  
Lavash, Grissini, Baguette

Mince Tarts  
Warm Plum Pudding, Vanilla Brandy  
Cream  
Hand Made Christmas Cookies and  
Fudge  
Peppermint, Milk Chocolate  
Profiteroles

Marzipan Stollen

**STARRY NIGHT BUFFET DINNER** \$98 per person

**SALADS & STARTERS**

Granville Island Market Greens,  
Selection of House Made Dressings  
Caprese Salad, Golden Olive Oil, Aged  
Balsamico  
Heart Of Romaine, Garlic Anchovy  
Dressing,  
Ficelle Crouton  
Organic Quinoa, Preserved Fruits,  
Toasted Pecans, Sherry Vinaigrette

Orzo Pasta Salad, Crumbled Feta,  
Oregano,  
Roasted Peppers, Tomato, Tapenade  
Vinaigrette  
Grilled Green and White Asparagus,  
Preserved Tomato, Shaved Pecorino  
Cheese  
Roasted Baby Beets, Gingerbread  
Crouton,  
Pickled Onions

Chilled Seafood, PEI Mussels, Clams,  
Dungeness Crab, Prawns, Smoked  
Albacore Tuna, Housemade Maple  
Smoked Salmon, Gravlax, Cold  
Smoked Atlantic Salmon

Local Charcuterie and Antipasti  
Lavash, Grissini, Baguette

**MAIN COURSES**

Roasted Tom Turkey  
Cranberry Triple Sec Relish, Pan  
Juices  
Sage Sausage Stuffing

Pan Seared Salmon, Chanterelle and  
Butternut Squash Hash,  
Leek Emulsion  
Pumpkin Cannelloni, Pecan Crumble,  
Pumpkin Butter, Manitoba Wild Rice  
Pilaf

Whipped Yukon Gold Potato  
Roasted Root Vegetables, Maple  
Essence

Chef Attended Carving Station  
Herb Crusted NY Strip Loin, Jus

**DESSERTS**

Sliced Seasonal Fruit and Berries  
Lemon Meringue Tartlets  
Eggnog Cheesecake, Pumpkin Pie  
Warm Plum Pudding, Vanilla Brandy  
Cream  
Hand Made Christmas Cookies and  
Fudge,

Festive Yule Log

Peppermint, Milk Chocolate  
Profiteroles

Mince Tarts, Marzipan Stollen, Lintzer  
Torte

Local Artisanal Cheese, Preserved  
Fruits, Rustic Crackers and Loaves

Add Dijon Herb Crusted Rack of  
Lamb  
\$10 CAD Per Person additional to this  
menu

**SILVER BELLS BUFFET DINNER** \$112 per person

**SALADS**

Granville Island Market Greens,  
Selection of House Made Dressings  
Caprese Salad, Golden Olive Oil,  
Aged Balsamico  
Heart Of Romaine, Garlic Anchovy  
Dressing,  
Ficelle Crouton  
Organic Quinoa, Preserved Fruits,  
Toasted Pecans, Sherry Vinaigrette

Orzo Pasta Salad, Crumbled Feta,  
Oregano,  
Roasted Peppers, Tomato, Tapenade  
Vinaigrette  
Grilled Green and White Asparagus,  
Preserved Tomato, Shaved Pecorino  
Cheese  
Roasted Baby Beets, Gingerbread

**MAIN COURSES**

Roasted Tom Turkey  
Cranberry Triple Sec Relish, Pan  
Juices  
Sage Sausage Stuffing

Pan Seared Salmon,  
Ratatouille, Tomatoe Butter  
Manitoba Wild Rice Pilaf, Whipped  
Yukon Gold Potato  
Roasted Root Vegetables, Maple  
Essence

Chef Carving Station  
Herb Crusted NY Strip Loin, Jus

Lamb Persillade, Stoneground  
Mustard Jus

**DESSERTS**

Sliced Seasonal Fruit and Berries  
Lemon Meringue Tartlets



Crouton, Pickled Onions  
Roasted Fennel, Citrus Supremes,  
Gremolata Dressing

**STARTERS**

Chilled Seafood, PEI Mussels, Clams,  
Dungeness Crab, Prawns, Smoked  
Albacore Tuna, Housemade Maple  
Smoked Salmon, Gravlax, Cold  
Smoked Atlantic Salmon, Shucked  
Oysters, Traditional Accompaniments

Local Charcuterie and Antipasti  
Lavash, Grissini, Baguette  
Hand Rolled Sushi and Nigiri, Wasabi,  
Gari Shoga (3 pieces per person)

Eggnog Cheesecake, Pumpkin Pie  
Warm Plum Pudding, Vanilla Brandy  
Cream  
Hand Made Christmas Cookies and  
Fudge  
Festive Yule Log

Peppermint, Milk Chocolate  
Profiteroles

Mince Tarts, Marzipan Stollen

Lintzer Torte

Local Artisanal Cheese, Preserved  
Fruits, Rustic Crackers and Loaves,  
Dark Chocolate Fountain

**HOLIDAY - PLATED DINNER**

ALL PLATED DINNER MENUS INCLUDE FRESHLY BAKED ARTISAN ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE; FAIRMONT SIGNATURE TRADITIONAL, HERBAL AND FLAVOURED TEAS

**NORTH WEST FESTIVE DINNER** \$75 per person

Salt Roasted Beet Carpaccio, Red Spinach  
Goat Cheese Snow, Ficelle Wafer  
Truffle Dressing

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Apple Wood Smoked BC Salmon  
Root Vegetable Gateaux, Beluga Lentils  
Basil Butter

~

Pecan Butter Tart  
Chocolate Praline

**DECK THE HALLS DINNER** \$74 per person

Delicata Squash Bisque  
Maple Caviar, Brioche Cracker

~

Roasted Tom Turkey  
Butter Cream Potato  
Maple Roasted Root Vegetables  
Cranberry Triple Sec Relish  
Sage Sausage Stuffing, Pan Juices

~

Milk Chocolate Creme Brulee

**FAIRMONT CHRISTMAS DINNER** \$99 per person

Cognac Infused Dungeness Crab Bisque  
Tarragon Crab Cake, Sturgeon Caviar

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Mulled Wine Sorbet, Poached Pear

~

Pepper Bacon Wrapped Filet of Beef  
Truffle Whipped Yukon Gold Potato  
Roasted Baby Beets, Haricot Vert  
Thyme Jus

~

Brandied Cherry Chocolate Cube  
Cranberry Almond Bark  
Selection of Artisan Shortbreads

**TRADITIONAL FAMILY STYLE DINNER** \$85 per person

\*\*Tables of 10 guests are set with a  
Chef's Hat, White Apron, Carving  
Knife & Fork

\*\*Due to popular demand, the hotel  
may be required to limit the  
availability of this menu.

\*\*Dinner includes both salad and

**MAIN COURSE**

Whole Golden Roasted Fraser Valley  
Turkey

Carved by Guest, One per Table\*

Family Style Bowls and Platters of:

Butter Cream Potatoes

Maple Roasted Root Vegetables

soup.

Cranberry Triple Sec Relish  
Sage Sausage Stuffing, Pan Juices

**FIRST COURSE**

Salad of Bibb Lettuce, Gingerbread  
Spiced Pecans, Poplar Grove Blue  
Cheese, Mulled Pears, Grain Mustard  
Vinaigrette

**DESSERT**

Festive Yule Log  
  
Platters of Assorted  
Christmas Cookies, Tarts, Rum Balls

OR

Soup of Roasted Butternut Pumpkin,  
Duck Leg Confit

**FAIRMONT SIGNATURE SERVICE**

**FAIRMONT SIGNATURE SERVICE** \$7 per person

Guests' menu selection choice of 2 Entrees +  
Vegetarian option  
Guaranteed choice provided to 72 hours prior

**FAIRMONT SIGNATURE SERVICE** \$20 per person

Guests' menu selection choice of 2 Entrees +  
Vegetarian option  
Guests choose at the beginning of meal service  
minimum 4-course menu

**ROYAL SERVICE** \$12 per person

An absolute 'must' for formal occasions  
and high profile events. Includes:  
~ One and one-half the standard  
banquet staffing ratio  
~ Exclusive server(s) and wine steward(s)  
for VIP or head table  
~ Staff will be attired in formal  
oxblood tailcoats

**ADDITIONAL STAFFING** \$55 each, per hour

Servers, wine stewards, bartenders –  
minimum 4 hours

Menus and prices are subject to change without notice. A 20% Service Charge (taxable) + 5% GST will apply to all Food & non-alcoholic Beverages.  
A 20% Service Charge (taxable) + 10% Provincial Liquor Tax + 5% GST will apply to all alcoholic Beverages.