



PLATED BREAKFAST

Please Customize Your Plated Breakfast By Selecting One From Each Category. All Plated Breakfasts Are Served With Freshly Brewed Coffee And Lot 35 Teas. Price is \$40 per person.

Juice (Select One)

Freshly Squeezed Orange

Okanagan Apple Juice

Grapefruit

Tomato

Entrée (Select One)

Starter (Select One)

Seasonal Fruit Coupe

Whipped Maple Mascarpone, Fresh Mint
(GF/NF/Veg)

House Made Granola
Parfait

Rooftop Yogurt Honey, Fresh Berries (Veg)

Basket Of House Baked
Pastries

(Veg)

Side Meat (Select One)

Classic Scrambled Eggs

White Cheddar, Scallions (GF/NF)

Crisp Smoked Bacon

(GF/DF/NF)

Egg Frittata

Roasted Butternut Squash, Kale, Emmental
(GF/N)

Pork Bangers

(DF/NF)

Pumpkin Spiced Pancakes

Maple Yogurt, Toasted Pecans (Veg)

Local Chicken Apple Sausage

(GF/DF/NF)

Blackstone Benedict

Crispy Bacon, Roasted Tomato, Hollandaise
(NF)

Slow Braised Pork Belly

(GF/DF/NF)

Side Potato (Select One)

Baby Potato Hash

Arugula, Roasted Red Peppers, Green Onions
(GF/DF/NF/VE)

Garlic Smashed Fingerling Potatoes

Lemon, Chives (GF/DF/NF/VE)

Celeriac and Yukon Gold Roesti Potato

Melted Gruyere (GF/NF/Veg)

BREAKFAST BUFFET

Minimum Of 10 People Required For Breakfast Buffets Or Add \$4.00 Per Person.

Should You Wish To Substitute Organic Eggs An Additional Charge Of \$3.00 Per Person Will Apply. All Pricing Is Per Person.

THE CLASSIC

38

Chilled Orange and Apple Juice
Daily Fresh Baked Croissants, Danish, and Muffins (Veg)
Steel Cut Oatmeal, Dried Fruits, Nuts and Bee Pollen (Veg)
Sliced Fresh Fruit and Berries (GF/DF/NF/VE)
Individual Probiotic Flavoured Yogurts (Veg)
Scrambled Eggs, White Cheddar, Scallions (Veg)
Crispy Bacon (GF/DF/NF)
Pork Sausage (DF/NF)
Roasted Tri-colour Baby Potatoes, Caramelized Onions and Peppers, Chives (GF/DF/NF/VE)
Freshly Baked Breads
Butter, Fruit Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee,
Fairmont Signature Teas

WATERFRONT CONTINENTAL

33

Chilled Orange and Apple Juice
Daily Fresh Baked Assorted Croissants, Danish, Muffins (Veg)
Waterfront Signature Coffee Cake (Veg)
Assorted Montreal Style Bagels, Flavoured Cream Cheese (Veg)
Sliced Fresh Fruit and Berries (GF/DF/NF/VE)
Seasonal Parfait with House Made Honey Granola, Berries (Veg)
Sliced and Cubed Cheese, Cheddar, Swiss and Provolone Cheese (GF/NF/Veg)
Selection of Cold Cereals, Skim & 2% Milk
Pots of Sweet Butter, House Made Jams and Rooftop Honey
Freshly Brewed Regular and Decaffeinated Coffee,
Fairmont Signature Teas

KITSILANO'S HEALTHY START

39

Chilled Orange and Apple Juice
Seasonal Fruit Smoothie, Greek Yogurt, Rooftop Honey (Veg)
Steel Cut Oatmeal, Cinnamon, Stewed Prunes (DF/NF/Veg)
Sliced Fresh Fruit and Berries (GF/DF/NF/VE)
Individual Selection of Yogurts (GF/NF/Veg)
House Made Granola (Veg)
Egg White Frittata, Green Onion, Zucchini, Red Pepper, Feta (GF/NF/Veg)
Turkey Sausage (DF/NF)
Garlic Smashed Fingerling Potatoes, Chives, Lemon Zest (GF/DF/NF/VE)
Daily Fresh Baked Low Fat Muffins, Granola Cookies (Veg)
Whole Wheat Artisan Bread (Veg)
Butter, Fruit Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee,
Fairmont Signature Teas

RIGHT UP MAIN STREET

39

Chilled Orange and Apple Juice
Soy Milk, Almond Milk
Daily Fresh Baked Danish, Assorted Croissants, Mini Donuts (Veg)
Fresh Seasonal Fruits and Melons (GF/DF/NF/VE)
Individual Selection of Yogurts (GF/NF/Veg)
Choice of two hot items:
– 'Chicken and Waffles', Nashville Style Hot Sauce
– Pulled Pork Pancakes, Slow Braised Pork Shoulder, Bourbon Maple Syrup
– Challah French Toast, Banana Caramel, Pecan Streusel, Raisins
– 'Steak and Eggs', Grilled Flank Steak, Poached Eggs, Chimichurri (GF/DF)
Freshly Baked Breads
Butter, Fruit Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee,
Fairmont Signature Teas

ENHANCEMENTS

OMELETTE

16

(CHEF ATTENDANT REQUIRED)

Farm Fresh Eggs or Egg Whites
Chorizo, Smoked Salmon, Bacon, Ham,
Mushrooms, Bell Peppers, Onion, Asparagus,
Tomato, Spinach
Cheddar, Swiss, Feta

OFF THE GRIDDLE (VEG)

16

Served With Maple Syrup and Whipped Cream.
Select One:
Waffles, Dark Chocolate Drizzle, Strawberry Jam
(NF)
Buttermilk Pancakes, Banana Caramel, Pecan
Streusel
Stuffed French Toast, Cranberry Ricotta, Apple
Butter (NF)

BENEDICT BAR

18

Select One:

Traditional, English Muffin, Canadian Back
Bacon, Lemon-Hollandaise Sauce (NF)
West Coast, Smoked Salmon, Pickled Red
Onion, Asparagus,
Chive Hollandaise (NF)
Florentine, English Muffin, Spinach, Smoked
Mushroom, Mornay Sauce (NF/Veg)

GOOD MORNING COUNTRY STYLE BUTCHERY

16

(CHEF ATTENDANT REQUIRED)
Maple Baked Beans, Biscuits, Gravy
Rooftop Honey Glazed Ham (GF/DF/NF)
Slow Cooked Pork Belly (GF/DF/NF)
Roasted Kielbasa Sausage (GF/DF/NF)

WAKE UP AND GO SANDWICHES AND WRAPS

13

Select One:

Waterfront 'Egger', House Smoked Brisket,
Cheddar, Rooftop Herb Aioli, English Muffin (NF)
Scrambled Eggs, Crispy Bacon, Hash Browns,
Cheddar, Spicy Mayo,
Flour Tortilla (NF)
Egg Whites, Roasted Portobello Mushroom,
Watercress, Bell Peppers, Hummus, Feta,
Spinach Tortilla (NF/Veg)
Cracked Egg, Shaved Peameal Bacon, Sriracha
Aioli, Pepper Jack,
Buttermilk Biscuit (NF)

A LA CARTE ITEMS

Cereals

House Made Granola Cereal 8

With Dried Fruits, Stewed Prunes (Veg)

Bircher Muesli 6

Steel Cut Oatmeal 8

Dried Fruits, Roasted Nuts, Bee Pollen (Veg/DF)

House Made Trail Mix 6

(GF/DF)

Sweet

Selection of House Baked Muffins, Danishes, Butter Croissants 7

Chef's Choice Baked Scones 7

(Veg)

House Baked Breakfast Loaves 7

(Veg)

Fruit

Fruit Skewer Waterfront Honey & Vanilla Yogurt 7

(Veg/GF/NF)

Sliced Seasonal Fruit Berries & Melons 12

(GF/DF/NF/VE)

Assorted Whole Fruit 5

(GF/DF/NF)

Individual Probiotic Yogurt 5

Savoury

Montreal Style Bagels 7

Variety of Flavours, Plain and Herb Whipped Cream Cheeses (Veg)

Smoked Salmon 16

Shaved Red Onion, Lemon Wedges, Capers (GF/DF/NF)

Local and International Cheese Platter 15

Local House Made Preserves, Honey, Baguette and Crackers

House Made Granola Bars 6

(Veg)

Warm Cinnamon Buns 7

(Veg)

Charcuterie 16

Cured Meats, Assorted Pickles, Mustard, Olives and Baguette (DF/NF)



THEMED BREAKS

All Themed Breaks Are Served With Freshly Brewed Regular & Decaffeinated Coffee And Fairmont Signature Teas. All Pricing Is Per Person.

BC BERRY FIELD

25

Mixed BC Berry Smoothie (GF/NF/Veg)
 Blueberry Custard Tarts (NF)
 White Chocolate Raspberry Scones (NF)
 Seasonal Berry Yogurt Parfaits (Veg)

ROOFTOP GARDEN TOUR

25

Carrot, Beet & Apple Juice (GF/DF/NF/Veg)
 Fennel, Mushroom and Leek Strudel (NF/Veg)
 Crudités, Roasted Garlic Red Pepper Dip (GF/DF/VE)
 Honey Lavender Macarons (GF)
 Apricot Honey Frangipane Tarts

I DON'T WANNA GROW UP

25

Strawberry Milkshakes (GF/NF)
 PB & J Cookies
 Cream Cheese Brownies
 Salted Caramel Rice Krispy Squares, Chocolate Cremeux

AFTERNOON TEA

25

Scones, Mascarpone Cream
 Macarons
 Tea Cakes and Fruit Tarts
 Tea Sandwiches:
 – Shrimp Salad, Butter Leaf Lettuce (NF)
 – Manchego and Quince (NF/Veg)

SWEET DELIGHTS

20

Sea Salt Chocolate Chip Cookies
 Molasses Sugar Cookies
 Mini Sugared Donuts

MEDITERRANEAN MEZZE

25

Fresh Vegetable Crudités (GF/DF/NF/VE)
 Roasted Carrot Hummus (GF/DF/NF/VE), Red Pepper Dip (DF/Veg) Baba Ganoush (GF/DF/NF/VE)
 Olives, Pickles (GF/DF/NF), Grilled Pita Chips, (NF)
 Caramelized Onion and Feta Quiche (NF)
 Mint and Apple Iced Tea (GF/DF/NF)

Crisp Chicken Wings (GF/DF/NF)
(Choose 1) Thai Chili, Hot, Honey Caramel, Lime
and Pepper
Yam Fries, Chipotle Sour Cream (GF/NF/Veg)
Brisket Sliders, Provolone, Mustard Aioli (NF)
Loaded Potato Jackets, Onion, Cheese, Chives
(GF/NF/Veg)

A LA CARTE ITEMS

All Themed Breaks Are Served With Freshly Brewed Regular & Decaffeinated Coffee And Fairmont Signature Teas. All Pricing Is Per Person.

Sweet

Mini Cupcakes 3 each

Chocolate Dipped Biscotti 4 each

Ice Cream Bars 9 each

Assorted French Macarons 60 per dozen
(GF)

Assorted House Made 55 per dozen
Cookies

Chocolate Chip, Peanut Butter, Oatmeal, Double
Dark Chocolate

Juice and Smoothies

**Carrot, Ginger and
Turmeric Smoothie**

(GF/NF/Veg)

**Iced Green Tea Matcha
Latte**

Savoury

**Fresh Cut CruditŽs and
Trio of Dips (GF/NF)** 8

Fresh Potato Chips 8

Trio of Dips: Caramelized Onion, Buttermilk and
Chive, Yogurt and Coriander

House Popped Popcorn 10 per basket

Choice of: Honey Caramel, Butter, Sour Cream
and Onion

Selection of Tea 18
Sandwiches

Shrimp Salad, Butter Leaf Lettuce (NF)
Manchego and Quince (NF/Veg) Curried Chicken
(NF)

Beverages

NESPRESSO STATION 8

Regular & Decaffeinated 7.5
**Coffee, Fairmont Signature
Teas**

Coconut Milk (GF/DF/NF/VE)

**Banana, Coffee, Cashew
and Cocoa Smoothie**

11

Cold Brew Coffee

10

(GF/Veg)

Iced Tea

10

**Hot Chocolate and Fresh
Whipping Cream,
Marshmallows**

8

**Assorted Bottled Juices,
Soft Drinks and Mineral
Water**

6

Lemonade

10



PLATED LUNCH

All Plated Lunch Service Includes Artisan Breads & Butter, Freshly Brewed Coffee And A Selection Of Lot 35 Teas. All Pricing Is Per Person.

PENDER STREET

60

Spinach Gomaee, Fresh Rice Paper, Toasted Sesame Sauce,
Pickled Shimeji (DF/NF/VE)
Five Spice Braised Pork Belly, Corn and Edamame Succotash, Sweet Soy Glaze (DF/NF)
Matcha White Chocolate Cheesecake, Coconut Cream, Raspberry Dust

COMMERCIAL DRIVE

60

Quinoa Tabbouleh, Parsley, Cucumber, Heirloom Tomato, Mint Vinaigrette (GF/DF/NF/VE)
Roasted Chicken Breast, Shawarma Spiced, Pickled Turnip, Garlic Potatoes, Fresh Pomegranate Jus (GF/DF/NF)
Pistachio Opera, Honey Cream, Kataifi Crunch

WEST COAST

60

Arugula, Baby Kale, Roasted Corn, Goat Cheese, Blueberry Vinaigrette (GF/NF)
West Coast Seafood Hot Pot
Clams, Mussels, Prawns, Fingerling Potatoes, Saffron Tomato Broth,
Baguette (DF/NF)
Maple Sugar Tart, Milk Chocolate Mousse, Freeze Dried Blueberries

SPRING AND SUMMER

64

Heirloom Tomato Salad, Stracciatella, Balsamic Reduction, Basil, Herb Olive Oil (GF/NF/Veg)
Seared Salmon, Potato Lyonnaise, Roasted Root Vegetables, Sauce Vierge (GF/DF/NF)
Berry Cheesecake, Ginger Streusel, Milk Chocolate Mousse

FALL AND WINTER

64

Roasted Mushroom Bisque, Pickled Shimeji Mushrooms (GF/NF/Veg)
Braised Beef Short Rib, Charred Onion, Parsnip Chips, Rosemary Mashed Potato (GF/DF/NF)
Okanagan Apple Frangipane, Honey Crème Caramel Sauce

LUNCH BUFFETS

Minimum Of 20 People Required For Lunch Buffets Or Add \$6.00 Per Person. All Pricing Is Per Person.

TOUR OF THE CHINATOWN

56

Hot and Sour Soup (GF/DF/NF/VE)
Mixed Green Salad, Mango, Shaved Root Vegetables, Cashew, Lemon Vinaigrette (GF/DF/Veg)
Sunomono, Vermicelli, Cucumber, Carrot, Scallions, Sesame Seeds (GF/DF/NF/Veg)
Vegetable Roll, Raw and Pickled Vegetables, Cilantro, Spicy Peanut Sauce (DF/Veg)
Edamame, Sea Salt (GF/DF/NF/VE)
Wok Fried Ginger Beef, Red Pepper, Scallions (GF/DF/NF)
Grilled Prawns, Lemongrass Butter (GF/NF)
Pineapple Fried Jasmine Rice, Red Pepper, Sweet Basil (GF/DF/NF/VE)
Tofu and Mixed Vegetable Curry, Coconut Cream (GF/DF/NF/VE)
SautŽed Beans, Chili, Peanut (GF/DF/VE)
Cha Gio, Vietnamese Vegetable Crunch Rolls, Nuoc Cham (DF/NF/VE)
Green Tea Macarons (GF)
Mango Cheesecake
Pistachio Rose Frangipane
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Teas

TRIP TO THE EAST SIDE

56

Freshly Baked Artisan Rolls & Salted Butter Stracciatella Alla Romana (GF/NF/Veg)
Fattoush Salad, Romaine, Garlic Rubbed Croutons, Green Onion, Radish, Mint (DF/NF/VE)
Greek Salad, Cucumber, Tomato, Red Onion, Olive, Feta, Red Wine Vinaigrette (GF/NF/Veg)
Grilled Zucchini Salad, Crispy Chick Peas, Parsley, Goat Cheese, Lemon Vinaigrette (GF/NF/Veg)
Pita Crisps, Tzatziki (Veg)

WEST COAST FLAVOUR

58

West Coast Seafood Chowder, Kale, Fingerling Potato (NF)
Freshly Baked Artisan Rolls & Salted Butter Mixed Green and Herb Salad, Heirloom Tomatoes, Hazelnuts, Rosemary Vinaigrette (GF/DF/VE)
Twice Baked Potato Salad, Green Onion, Bacon, Jersey Blue Cheese, Sour Cream (GF/NF/)
Beet Salad, Arugula, Feta, Popped Grains, Caramelized Shallot Vinaigrette (NF/Veg)
Albacore Tuna Salad, Roasted Corn, Red Pepper, Crispy Onions, Mustard Aioli (GF/DF/NF/)
Salmon Platter, Chive Cream Cheese, Shaved Red Onion, Capers, Lemon Wedges, Flat Bread (NF)
Root Beer Braised Short Rib, Caramelized Shallots (GF/DF/NF)
Hot Smoked Salmon Fillet, Brown Sugar and Fennel Cure, Sage Compote (GF/DF/NF)
Red Quinoa Pilaf, Parsnip, Squash, Watercress (GF/DF/NF/VE)
BC Foraged Mushroom, Cheese Tortellini, Pine Nuts, Arugula (Veg)
Roasted Root Vegetables, Rooftop Rosemary Butter (GF/NF/Veg)
Maple Sugar Tarts
Salt Spring Island Coffee Opera
Sliced Seasonal Fruit (GF/DF/NF)
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Teas

SANDWICH DELI

55

PLEASE SELECT TWO (2) COLD AND TWO (2) HOT SANDWICHES
Vegetable and Barley Soup, Pesto (Veg)
Mixed Green Salad, Dried Cherries, Butternut Squash, Sage Red Wine Vinaigrette (GF/DF/NF/Veg)
Farfalle Pasta Salad, Broccoli, Cherry Tomatoes, Sliced Almonds, Feta (Veg)
Roasted Corn Salad, Red Pepper, Green Onion, Lime Vinaigrette (GF/DF/NF/Veg)
COLD SANDWICHES:
Montreal Style Smoked Meat, Gruyere, Dijon

Chicken Kebabs, Tahini Yogurt (GF/NF)
Lamb Kofta, Lemon and Herb Gremolata,
Charred Pepper and Tomato Sauce (DF/NF)
Warm Orzo Salad, Artichokes, Sundried
Tomatoes, Parsley, Ricotta (NF/Veg)
Lemon Roasted Potatoes (GF/DF/NF/VE)
Seasonal Vegetables (GF/DF/NF/VE)
Lemon Meringue Tarts (NF)
Tiramisu (NF)
Sliced Seasonal Fruit (GF/DF/NF)
Freshly Brewed Regular and Decaffeinated
Coffee, Fairmont Signature Teas

Mustard, Rye (NF)
Sliced Turkey, Butter Leaf Lettuce, Tomato,
Avocado, Cranberry Loaf (NF)
Smoked Salmon, Watercress, Red Onion,
Capers, Tarragon Cream Cheese (NF)
Roasted Vegetables, Portobello, Hummus,
Arugula, Rosemary Loaf (DF/NF/Veg)
HOT SANDWICHES:
Beef Dip, Shaved Striploin, Onions, Horseradish
Aioli, Au Jus, Provolone Cheese, Potato Roll
(NF)
Cubano, Shaved Ham, Roasted Pork, Mustard,
Provolone, Dill Pickle, French Loaf (NF)
Vegetable Melt, Spinach, Zucchini, Roasted Red
Pepper, Camembert, Provolone, Sourdough
(NF/Veg)
Grilled Cheese, Red Onion Jam, White Cheddar,
Brie, Brioche Loaf (NF/Veg)
Date Squares
Chocolate Fudge Cake
Fresh Fruit Salad (GF/DF/NF/VE)
Freshly Brewed Regular and Decaffeinated
Coffee, Fairmont Signature Teas



CANAPÉS A LA CARTE

Cold Canapés

Compressed Watermelon 54 per dozen

Feta, Baby Arugula (GF/NF/Veg)

Boursin Wrapped Grape 54 per dozen

Pistachio Crumble (GF/Veg)

Blueberry and Mascarpone Tarts 54 per dozen

Pecan Gremolata (Veg)

Pickled Beet 54 per dozen

Whipped Goat Cheese, Orange Segment, Dill (GF/NF/Veg)

Vietnamese Salad Rolls 54 per dozen

Pickled Vegetables, Spicy Peanut Sauce (DF/Veg)

Tomato, Buffalo Mozzarella 54 per dozen

Hot Hors d'Oeuvres

Vegetable Samosa 54 per dozen

Tamarind Chutney (DF/NF/Veg)

Fennel, Mushroom and Leek Strudel 54 per dozen

(NF/Veg)

Polenta Crusted Butter Chicken Arancini 56 per dozen

Tomato Curry sauce

Lamb Kofta Kebabs 54 per dozen

Mint Raita, Chili Threads (NF)

Pulled Short Rib Slider 58 per dozen

Horseradish, Mustard, Arugula (DF/NF)

Beef Meatballs 56 per dozen

Smoked Vancouver Island Salt, Rye Toast
(NF/Veg)

**Prosciutto Wrapped
Asparagus** 54 per dozen

Ricotta Salata, Balsamic Reduction (GF/NF)

Spiced Paneer Tacos 56 per dozen

Pickled Vegetables, Mango Chutney (NF/Veg)

**BC Salmon Pinwheel
Crepe** 56 per dozen

Crème Fraiche (NF)

Beef Tartar 56 per dozen

Cornichon, Toasted Brioche Crumb, Cured Egg
Yolk (DF/NF)

Albacore Tuna Poke Cones 60 per dozen

Tamari Glaze, Tobiko (DF)

Devilled Egg 56 per dozen

Smoked Duck, Alfalfa Sprouts, Miso Vinaigrette
(NF)

Roasted Tomato Chutney 52 per dozen

on Cucumber Slice (VE)

Arrabiata Sauce, Ricotta Salata (NF)

**Taiwanese Chicken
Karaage** 58 per dozen

Green Onion Bun (NF)

Montreal Spiced Dry Ribs 58 per dozen

Smoked Achiote Aioli (GF/DF/NF)

Coconut Crusted Shrimps 58 per dozen

Curried Cashew Aioli (DF)

Pork Carnitas Quesadillas 58 per dozen

Flat bread, Onion slaw, Cilantro (DF/NF)

Grilled Tiger Prawns 60 per dozen

Lemon Caper Vinaigrette, Parsley (GF/DF/NF)

Local Crab Cakes 60 per dozen

Preserved Lemon Aioli (DF/NF)

BUTCHER BLOCK

Served with Crusty Rolls, Carrot Apple Slaw, House Mustard, Chimichurri

Herb Crusted Strip Loin	28	House Brined and Smoked Beef Brisket	25
Béarnaise (DF/NF)		(GF/DF/NF)	
Slow Roasted Prime Rib	33	Whole Roasted Chicken	22
Roof Top Rosemary Jus (GF/DF/NF)		Spice Rubbed (GF/DF/NF)	
Wild BC Salmon Wellington	22	Grainy Mustard Rubbed Lamb Leg	26
Tarragon Hollandaise (NF)		Mint Jus (GF/DF/NF)	
Crispy Pork Belly	24		
Ssamjang (GF/DF/NF)			

RECEPTION STATIONS

Let Our Talented Culinary Team Prepare The Freshest Local & Seasonal Offerings Right In Front Of Your Guests. Minimum 40 Guests Are Required For Reception Stations. Should The Final Guest Count Fall Below 40 The Price Per Guest Will Increase By 15%. All Pricing Is Per Person.

TOUR OF DOWNTOWN

33

Pulled Short Rib Sliders, Horseradish Aioli, Mustard, Arugula (DF/NF)
Shrimp Pad Thai, Rice Noodles, Tamarind, Baby Shrimp, Green Onions (DF/NF)
Polenta Fries, Basil Emulsion (GF/NF/Veg)
Blackened Salmon Po-Boys, Mini Ciabatta, Cabbage Slaw (DF/NF)

VANCOUVER ISLAND RAW BAR

34

Displayed on crushed ice:
Snow Crab Legs (GF/DF/NF)
Classic Shrimp Cocktail, Honey Mussels, Manila Clams (GF/DF/NF)
Pickled Watermelon Mignonette, Creamed Horseradish, Cocktail, Marie Rose Sauce, Lemon, Tabasco (GF/DF/NF)

MARKET VEGGIES, SPREADS & BREADS

27

Vegetable Crudités, Grilled Squashes, Peppers & Mushrooms (GF/DF/NF/VE)
Seasoned Potato and Vegetable Chips (GF/DF/NF/VE)
Carrot and Coriander Hummus (GF/DF/NF/VE), Artichoke and Parmesan Dip (GF/NF/Veg), Matbukha (GF/DF/NF/VE)
Fresh Baguette, Grilled Focaccia, Armenian Flat Bread

CHARCUTERIE TROLLEY

27

Bresaola, Soppressata, Fennel Salami, Prosciutto, Mortadella

PASTA ITALIANA

30

CHOOSE TWO:
Cacio e Pepe, Cracked Black Pepper, Grana Padano, Linguine (NF/Veg)
Gnocchi, Charred Tomato Sauce, Roasted Red Peppers, Crispy Basil (DF/NF/Veg)
Butternut Squash Ravioli, Lemon Cream Sauce, Sage (NF/Veg)
Rotini, Clams, Parsley, Roasted Red Peppers, Rose Sauce (NF)
Focaccia, Grated Parmesan (GF/NF)

WEST COAST SEAFOOD BAR

32

Displayed on crushed ice:
BC Oysters (local selection of 2) (GF/DF/NF)
Mignonette, Creamed Horseradish, Lemons, Tabasco Sauce (GF/DF/NF)
Poke Station: Albacore Tuna and Salmon (DF/NF)
Garlic Shoyu, Spicy Togarashi Aioli, Wakame Salad, Pickled Cucumber, Ginger Sesame Seeds and Furikake

CHEESE CAVE

33

Golden Ears White Cheddar, Salt Spring Island Goat Cheese,
Jersey Blue Cheese, Smits & Cow Cheese Aged Gouda
Tomato Chutney, Fig Spread, Bacon and Onion Jam, Rooftop Honey
Smoked Paprika Pita Crisps, Toasted Baguette, Lesley Stowes Crisps

SLIDER STAND

28

Nashville Style Chicken Slider, Bread and Butter Pickle, Pretzel Bun (NF)

House Pickles and Chutneys, Smoked Olives,
Caper Berries
Sliced Filone, Crisps and Flat Breads (DF/NF)

Pork Belly Bao, Hoi Sin Glaze, Kim Chi Slaw,
Bao Bun (NF)
Vada Pao, Potato Fritter, Onion, Smoked Tomato
Chutney, Brioche Bun (NF/Veg)
Crispy Fish, Pickled Onion, Tartar Sauce,
Ciabatta Bun (NF)
Fresh Fried Chips (GF/DF/NF), Dips

WEST COAST SUSHI 58 per dozen
ROLLS

Dynamite Roll (DF/NF)
Spicy Tuna (DF/NF)
California Roll (DF/NF)
Pickled Ginger, Wasabi, Soy Sauce

BELGIUM CHOCOLATE 28
FONDUE

White or Dark Chocolate (Veg)
Strawberries, Pineapple, Marshmallows (Veg)
Mini Donuts, Banana Bread, Pretzels (Veg)

WATERFRONT NACHOS 18

Fresh Tortilla Chips, Golden Ears Cheddar,
Natural Pastures Amsterdammer
Roasted Chicken, Jalapenos, Tomato, Onion,
Olives, Sour Cream, Pico De Gallo, Spicy
Cheese Sauce (N/F)

SWEET TOOTH (Choose 5) 28

Hazelnut Chocolate Mousse Cake

GAME ON 26

Crisp Chicken Wings (GF/DF/NF)
(Choose 1) Thai Chili, Hot, Honey Caramel, Lime
and Pepper
Yam Fries, Chipotle Sour Cream (GF/NF/Veg)
Brisket Sliders, Provolone, Mustard Aioli (NF)
Loaded Potato Jackets, Onion, Cheese, Chives
(GF/NF)

WATERFRONT SUNDAE 26
BAR

Vanilla Gelato, Chocolate Gelato and Berry
Sorbet
Chocolate Shavings, Brownies, Chocolate
Sauce, Marshmallows
Mini Donuts, Sprinkles
Fruit Compote Caramel Sauce, Whipped Cream,
Biscotti
Chopped Peanuts

SWEET TOOTH (Choose 3) 18

Hazelnut Chocolate Mousse Cake
Pistachio Rose Frangipane
Passion Fruit Tarts, Torched Meringue
Blueberry Crumble Tarts
Assorted Mini Cheesecakes
Salted Caramel Pot du Crème
Strawberry Shortcake
Chocolate Hazelnut Torte
Cherry Pistachio Panna Cotta
Mini Sugared Donuts
Assorted Macarons
Fruit Tarts
Opera Cake
Mini éclairs

SWEET TOOTH (Choose 7) 35

Hazelnut Chocolate Mousse Cake

Pistachio Rose Frangipane
Passion Fruit Tarts, Torched Meringue
Blueberry Crumble Tarts
Assorted Mini Cheesecakes
Salted Caramel Pot du Crème
Strawberry Shortcake
Chocolate Hazelnut Torte
Cherry Pistachio Panna Cotta
Mini Sugared Donuts
Assorted Macarons
Fruit Tarts
Opera Cake
Mini éclairs

Pistachio Rose Frangipane
Passion Fruit Tarts, Torched Meringue
Blueberry Crumble Tarts
Assorted Mini Cheesecakes
Salted Caramel Pot du Crème
Strawberry Shortcake
Chocolate Hazelnut Torte
Cherry Pistachio Panna Cotta
Mini Sugared Donuts
Assorted Macarons
Fruit Tarts
Opera Cake
Mini éclairs

THE WORKS AND DIRTY
POTATO WEDGES

18

Crispy Potato Wedges (GF/NF/Veg)
Sour cream, Cheese Sauce, Green Onions,
Bacon Crisps (GF/NF/Veg)



PLATED DINNER

Kindly Select One Appetizer, Entrée & Dessert To Be Served To Your Guests. All Pricing Is Per Person. For Pre-Selected Entrees, The Final Entree Counts Must Be Provided A Minimum Of Three (3) Business Days Prior To The Event Date, Along With Corresponding Seating Chart And Place Cards Indicating The Guests' Name And Entree Choice.

APPETIZERS

Boston Bibb Salad 18

Cured Egg Yolk, Pancetta Lardon, Blue Cheese Buttermilk Chive Dressing (GF/NF)

Mixed Green Salad 18

Pickled Vegetables, Cashew Brittle, Caramelized Shallot and Sesame Vinaigrette (GF/Veg)

Fennel and Citrus Cured Salmon 20

Pickled Shallots, Crispy Capers, Herb Crème Fraiche (GF/NF)

Baked Baby Beet Salad 20

Watercress, Cajun Spiced Cashews, Sour Cream and Dill Semi Fredo (GF/Veg)

ENTREES

Roasted Ling Cod 46

Black Pepper and Chive Brandade, Red Pepper Tapenade, Herb Emulsion (GF/NF)

Cumin and Coriander Spiced Lamb Chops 52

Rutabaga Puree, Roasted Root Vegetables Chimichurri (GF/NF)

Pistachio Crusted Beef Tenderloin 56

Potato Fondant, Red Wine Braised Onions, Saskatoon Berry Jus (GF)

Seared Salmon 48

Maple Dijon Glaze, Potato Latke, Pickled Baby Beets, Puffed Sorghum (GF/NF)

Roasted Sunchoke Soup 18
(Fall/Winter)

Spiced Pecans, Maple Cream (GF/Veg)

Tuscan Cannellini Bean 18
Soup (Spring/Summer)

Sundried Tomato and Artichoke Tarator
(GF/DF/NF/VE)

Yam and Caramelized 18
Banana Soup

Thai Red Curry, Toasted Peanuts, Cilantro Oil
(GF/DF/VE)

Chicken Supreme, Orange 46
& Ginger Caramel

Chorizo and White Bean Cassoulet, Caramelized
Apple, Pickled Red Cabbage (GF/NF)

Roasted Cauliflower Steak) 36

Cherry Tomatoes, Corn and Black Bean Ragout
Pumpkin Seed Pistou (GF/DF/NF/VE)

Five Spice Braised Pork 42
Belly

Corn and Edamame Succotash, Sweet Soy
Glaze (DF/NF)

DESSERTS

Cheesecake Brownie 18

Amarena Cherries, Graham Cracker Crumble

Blueberry White Chocolate 18
Opera Cake

Freeze Dried Blueberries, Lemon Cream

Milk Chocolate Earl Grey 18
Tart

Lavender Crema, Cocoa Nib Crumble

Brown Sugar Sable 18

Spiced Pears, Frangelico Cream, Candied
Hazelnuts

**Rooftop Honey and Lemon
'Pi'**

18

Lemon Curd, Honeycomb Ginger Tuile, Meringue
Kisses

DINNER BUFFET

All Dinner Buffets Include Rolls & Butter, Freshly Brewed Regular Coffee And A Selection Of Fairmont Teas.
Minimum 50 People Or Add \$10.00 Per Person. All Pricing Is Per Person.

VANCOUVER FLAVOURS

95

Freshly Baked Artisan Rolls & Salted Butter
West Coast BC Seafood Chowder, Candied Salmon, Kale, Roasted Corn (NF)
Caprese Salad, Bocconcini, Heirloom Tomatoes, Basil Pesto (GF/Veg)
Vermicelli Salad, Pickled Vegetables, Green Onions, Cashews, Soy Chili Vinaigrette (DF/Veg)
Arugula, Watermelon Radish, Beets, Blueberries, Spiced Pumpkin Seeds, Honey Berry Vinaigrette (GF/DF/NF/Veg)
Pemberton Potato Salad, Tamarind, Mint Chutney, Sev Puri, Yogurt (GF/NF/Veg)
Mezze Platter, Grilled, Roasted and Marinated Vegetables, Beet Hummus, Baba Ganoush, Pickles, Flat Bread (DF/NF)
Braised Short Rib, Crispy Onions, Wild Mushrooms (GF/DF/NF)
Baked Cod, White Wine, Capers, Red Onions, Arugula (GF/NF)
Lemon Roasted Potatoes, Garlic (GF/DF/NF/VE)
Cheese and Herb Cappelletti, Roasted Garlic Sauce (NF/Veg)
Seasonal Vegetables (GF/DF/NF/VE)
Milk Chocolate Mousse Cake
Passion Fruit Tarts
Mini Eclairs
Apple Almond Frangipane
Fresh Sliced Fruit (GF/DF/NF)

INDIAN FLAVOURS

90

Green Moong Salad, Cucumber, Orange, Red Onion, Tomato (GF/DF/NF/VE)
Papadi and Crispy Potato Chaat, Ratlami Sev, Mint (GF/NF/Veg)
Green Salad, Cucumber, Vegetable Ribbons, Toasted Seeds, Lemon
Vinaigrette (GF/DF/NF/VE)
Boondi Raita, Popadum
Pickles
Cauliflower and Kale Pakora, Smoked Tomato Chutney (GF/DF/NF/Veg)
Vegetable Samosa, Tamarind Chutney (DF/NF/Veg)
Rogan Josh, Braised Lamb with Onions and Chili (GF/DF)
Murgh Korma, Chicken Simmered With Onions, Yogurt and Cashews (GF)
Pindi Choley Paneer, Chick Peas Cooked with Paneer and Select Indian Spices (GF/Veg)
Dal Makhani, Slow Cooked Lentils Finished With Butter and Cream (GF/Veg)
Aloo Gobi, Cauliflower, Potato, Cumin and Turmeric (GF/Veg)
Saffron Rice (GF/NF/Veg)
Naan (NF/Veg)
Gulab Jamun Brownie
Chai Spiced Cheesecake
Ras Mali Martini
Sliced Fresh Fruit (GF/DF/NF)

TASTE OF BC

115

BC Chilliwack Corn Soup, Jalapeno, Feta (GF/NF/Veg)
Arugula, Tomato, Fresh Mozzarella, Pumpkin Seeds, Honey Vinaigrette (GF/NF/Veg)
Grilled Zucchini Salad, Crispy Chick Peas, Parsley, Goat Cheese, Lemon Vinaigrette (GF/NF/Veg)
Roasted Beet Salad, Orange, Fennel, Goat Cheese, Puffed Grains (NF/Veg)
Ancient Grain Salad, Barley, Farro, Quinoa, Shaved Carrot, Corn, Herb Vinaigrette (NF/Veg)
Oyama Charcuterie and Local Cheese, Crackers and Flatbread

Shucked BC Oysters (GF/DF/NF)
Blackberry Mignonette, Grated Horseradish,
Lemon, Tabasco, Marie Rose Sauce
Slow Roasted Beef Striploin, Shallots, Jus
(GF/DF/NF)
BC Salmon, Grapes, Watercress, Spiced
Walnuts, Chardonnay Butter Sauce (GF)
Chicken Breast, Roasted Apple, Bacon
Gremolata (GF/DF/NF)
BC Mushroom Ravioli, Foraged Mushrooms,
Parmesan Cream Sauce (NF/Veg)
Smashed Fingerling Potatoes, Rooftop
Rosemary, Olive Oil (GF/DF/NF/VE)
Seasonal Vegetables (GF/DF/NF/VE)
Bread Pudding, Whiskey Caramel
Blueberry Cheesecake
Hazelnut Mousse Cake
Assorted Macarons
Cherry Pistachio Panna Cotta
Fresh Sliced Fruit (GF/DF/NF)

ENHANCEMENTS

Priced Per Person, In Addition To Selected Dinner Buffet Price

**Rooftop Rosemary and
Garlic Crusted Lamb Leg** 18

Sour Cream Whipped Potatoes, Caraway
Roasted Carrots

Salmon Wellington 12

Asparagus Amandine, Sauce Gribiche

**Mustard Marinated Beef
Striploin** 14

Creamed Spinach, Natural Jus

Smoked Baby Back Ribs 15

Maple Bourbon BBQ Sauce, Stir Fried Napa
Cabbage, Green Apples

**Five Spiced Braised Pork
Belly** 10

Sweet Sour Puy Lentil, King Oyster Mushrooms



NON-ALCOHOLIC

Coffee & Tea

Regular & Decaffeinated
Coffee, Fairmont Signature
Teas

7.5

Cold Brew Coffee

10

Iced Tea

10

Hot Chocolate and Fresh
Whipping Cream,
Marshmallows

8

Soft Drinks

Assorted Bottled Juices,
Soft Drinks and Mineral
Water

6

Lemonade

10

WINE

All Pricing Is Per Bottle. Items Denoted With * Must Be Ordered Two Weeks Prior To The Event.

BRITISH COLUMBIA WHITE WINES

Quails Gate Chardonnay 75

VQA

Blasted Church Pinot Gris 76

VQA

**Narrative White Okanagan
Crush Pad** 68

VQA

**Inniskillin Okanagan
Estate Pinot Grigio** 60

VQA

**Prospect Winery 'Mount
Parker' Sauvignon Blanc** 56

**Mission Hill Estate Series
Chardonnay** 50

VQA

**Tinhorn Creek
Gewürztraminer** 68

INTERNATIONAL WHITE WINES

Cannonball Chardonnay 95

California

**Mezzacorona Castel
Firmian Pinot Grigio** 74*

Italy

**Santa Rita Estate Reserve
Sauvignon Blanc** 62

Chile

**Dog Point Sauvignon
Blanc** 95

New Zealand, Marlborough

Invivo Sauvignon Blanc 70

Awatere Valley, New Zealand

**Ruffino, Orvieto Classico
DOC** 62

Italy

BRITISH COLUMBIA ROSE

**Narrative Rose, Okanagan
Crush Pad** 66

BRITISH COLUMBIA RED WINES

**Burrowing Owl Estate
Winery Merlot** 92

VQA

**Quails Gate Cabernet
Sauvignon** 85

VQA

Meyer Family Pinot Noir 80

VQA

**Narrative Red Okanagan
Crush Pad** 72

**Inniskillin Okanagan
Estate Pinot Noir** 64

VQA

Mount Boucherie Merlot 68

VQA

**Mission Hill Estate Series
Cabernet Merlot** 50

VQA

**Prospect Winery 'Rocky
Ledge' Merlot** 56

Stags Hollow Cabernet Franc 68

Stags Hollow Simply Noir 64

INTERNATIONAL RED WINES

Cannonball, Cabernet Sauvignon 95

USA

Santa Julia Malbec 62

Mendoza, Argentina

Louis Bernard Côte du Rhone 80

Rhône, France

Santa Rita Estate Reserve Cabernet Sauvignon 62

Chile

Dreaming Tree Crush, Red Wine Blend 78

California

Ruffino Chianti DOCG 64

CHAMPAGNE AND SPARKLING WINES

Moët & Chandon Brut Imperial Champagne 160

France

Sumac Ridge, 'Stellers Jay Brut' 84

VQA

Bottega, Prosecco Di Casa Bottega 70*

Italy

Italy

**Hacienda Lopez de Haro
Tempranillo**

66*

Rioja, Spain

BAR

All Beverage Charges Will Be Based On The Listed Price On Consumption, Per Each Beverage And Must Be Provided By Fairmont Waterfront. Outside Wine, Beer Or Liquor Is Not Permitted Under Any Circumstance.
Beverage Consumption Exceeding
\$500 Per Bar, Based On A Two Hour Time Period, Will Have Any Applicable Labour Fees Waived.

SPIRITS

House Brands 10 (oz)

Finlandia Vodka, Beefeater Gin
Bacardi Superior Rum White and Dark
Oakheart Spiced Rum, Canadian Club Rye
The Famous Grouse Scotch
Jack Daniel's Whiskey
Sauza Blue Silver 100% Agave Tequila
Martini Dry & Sweet Vermouth, Campari

Deluxe Brands 12 (oz)

Grey Goose Vodka, Bombay Sapphire Gin
Mount Gay Black Rum
The Glenlivet 12 Single Malt Scotch
Knob Creek Bourbon
Patron Silver Tequila
Martini Dry & Sweet Vermouth, Campari

IMPORTED LIQUEURS

Liqueurs 12 (1oz)

Grand Marnier
Baileys Irish Cream
Kahlua
Port
Amaretto
Drambuie
Hennessy VSOP

Cognac VSOP 13

WINE BY THE GLASS

Mission Hill Estate Series 10 (5oz) Chardonnay

VQA

Mission Hill Estate Series 10 (5oz) Cabernet Merlot

VQA

BEER, CIDER AND COOLERS

Mircobrews and Domestic 9 Beer

Parallel 49 Craft Lager
Stanley Park Noble Pilsner
Stanley Park Trail Hopper IPA
Bud Light

Imported Beer 10

Stella
Corona

Lonetree Ciders, Smirnoff 9

Ice Cooler

Craft Beer

10

CHOOSE UP TO 3 OF THE FOLLOWING:
Lemon Gin Saison @ Bridge Brewing
Bourbon Blood Orange Wheat Ale @ Bridge
Brewing
Jerk Face 9000 Northwest Wheat Ale @ Parallel
49
Gypsy Tears Ruby Ale @ Parallel 49

SCOTCH

ENHANCE WITH SINGLE MALT SCOTCH ADVENTURE 15

Includes a variety of 5 single-malt scotches selected for your event by our Beverage Manager, varying in flavor, region and age from 10 year to 15 year.

COCKTAILS

These Beverage Enhancements Are Available To Compliment A Full Bar Service, Or Applicable Labour Fees Apply. All Beverage Charges Will Be Based On The Listed Price On Consumption, Per Each Beverage And Must Be Provided By Fairmont Waterfront. Outside Wine, Beer Or Liquor Is Not Permitted Under Any Circumstance.

SPARKLING WINE COCKTAILS

Kir Royale 14

Black Currant Liquor, Sparkling Wine

Waterfront 75 18 18

Beefeater Gin, Fresh Lemon Juice, Fairmont Waterfront Rooftop Honey, Brut Champagne

Rosemary Sparkler 16

Vodka, Honey Syrup, Sparkling Wine, Fresh Rosemary Sprig

Aperol Spritz 16

Prosecco, Aperol, Club Soda, Orange

Black Velvet 14

Sparkling Wine Stout

MARTINI BAR

Vesper 14 (2OZ EACH)

Gin, Vodka, Lillet, Lemon Peel

Lavender Lemon Drop 14 (2OZ EACH)

Vodka, Triple Sec, Lemon Juice, Mini Lavender

Bitters, Orange, Maraschino Cherry

Negroni 13

Beefeater Gin, Carpano Antica, Campari

Pimm's Cocktail 13

Pimm's No. 1, Ginger Ale, Cucumber, Mint,
Lemon, Orange

Lemon Lime Bitters 8

Lime Cordial, Angostura Bitters, Sprite

SANGRIA & PUNCH

Liquor Punch 185 / Gallon

(vodka or rum)

Sparkling Wine Punch 185 / Gallon

Red or White Sangria 185 / Gallon

Non-Alcoholic Fruit Punch 150 / Gallon



TELEPHONES

House phone (one) Comp	Complimentary	Speaker phone	50 / Day
Polycom phone	150 / Day	Direct in dial (DID) line	200 / Line

INTERNET & AUDIO VISUAL

Internet access, microphones, sound equipment, videotape units, and a full range of other AV equipment is available through PSAV at additional charge. Contact your Catering Representative or PSAV directly at (604) 691-1882.

A Third Party Supplier fee will be charged (per meeting room) if using an outside supplier.

Wireless Internet (per each user)

18 / Day

Wired Internet (per each connection)

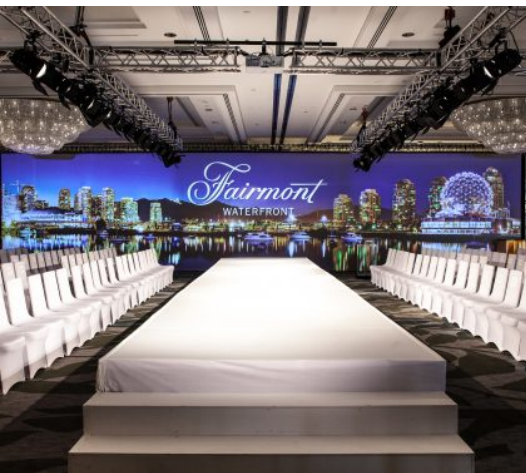
65 / Day

via PSAV

via PSAV

LABOUR RATES

<p>Bartender fee if consumption is under \$500</p> <p>(within a 2 hour time period)</p>	<p>160 / bar</p>	<p>Cashier for Cash Bar</p> <p>(min. 4-hours)</p>	<p>40 / hr</p>
<p>Chef Carver/Cooking Station</p> <p>(one Chef per 100 guests)</p>	<p>120 / chef</p>	<p>Hosted Coat Check</p> <p>(4-hr min, per attendant)</p>	<p>40 / hr</p>
<p>Cash Coat Check</p>	<p>2 / coat</p>	<p>Breakfast, Lunch & Dinner</p> <p>(for groups under 20 guests)</p>	<p>150 / day</p>
<p>Canadian Statutory Holidays - Meetings, breakfasts, lunch & receptions</p> <p>(minimum \$360)</p>	<p>5 / person</p>	<p>Canadian Statutory Holidays - Dinner</p> <p>(minimum \$360)</p>	<p>6 / person</p>
<p>Revisions to contracted setup after room is set</p>	<p>40 / hr</p>	<p>Cleaning Fee</p> <p>(see Catering Information)</p>	<p>250</p>
<p>SOCAN Fee</p> <p>(see Catering Information)</p>	<p>31.31 - 266.21</p>	<p>Box Handling fee</p> <p>(see Catering Information)</p>	<p>5+</p>
<p>Security</p> <p>(min. 4-hours)</p> <p>Events with persons under 19 years of age must have one security officer per 50 guests, for the duration of the event. Hotel is not responsible for articles left unattended in function rooms</p>	<p>50 / hr</p>		



PACKAGES & STORAGE

Package handling

No Charge

(up to 5 boxes within 72-hrs of event)

Package handling

5/box

(over 5 boxes)

Pallet storage

75/day

(per pallet)

Room delivery

5/package

Assistance with your boxes, packages, or freight

45/hr/staff

Shipment Information

Due to limited storage on property we are unable to accept shipments any earlier than three (3) days before your event. All deliveries must be properly labelled, in the following format:

GROUP NAME
 GROUP CONTACT
 HOTEL CONTACT
 # OF BOXES (i.e.: 1 of 2)
 EVENT DATE

Deliveries must be made between 8:00 AM and 4:00 PM, Monday-Friday to Hotel's Receiving/Loading Dock. Hotel will not accept deliveries at the front door. Hotel will not receive C.O.D. shipments and is not responsible for items left behind. Groups must coordinate the pickup of items immediately following the event; Hotel is not responsible for damage to, or loss of, any articles left on the premises during or after an event.

Canada Customs & Revenue Agency (604) 775-5379
 Davidson & Sons (Customs Broker) (604) 681-5132

FedEx (604) 691-1866

Receiving (8:00am-4:30pm, Monday -Friday)

(604) 691-1849

DEPARTING PARCELSÑClient is responsible for packing of their own boxes, completing all forms associated with their parcels and arranging courier services. Hotel can assist by providing packing tape, way bills, custom dec-larations and empty boxes that are available in house, however will not complete forms on clientÕs behalf or contact courier.