

# *Fairmont*

WATERFRONT



## **Catering Services**

At the Fairmont Waterfront, it is our goal to ensure your event is seamless from start to finish. We invite you to join us in crafting a distinctive meeting or social gathering creating a memorable experience.

# Waterfront Plated Breakfast

Chilled freshly squeezed orange, grapefruit, tomato & Okanagan apple juice

## Select one starter

- ❖ Seasonal fruit & melons, honeyed yogurt
- ❖ Harvest granola parfait
- ❖ Bakery basket

## Select one entrée

- ❖ Buttermilk pancakes, orange & blueberry preserve, warm maple syrup 35
- ❖ Scrambled eggs, white cheddar, scallions 36
- ❖ Egg white scramble, winter kale, mushrooms, charred peppers, ricotta 37
- ❖ Eggs Benedict, smoked salmon or Canadian bacon 40

## Select one meat

- ❖ Crisp smoked bacon
- ❖ Pork sausage
- ❖ Rustic chicken apple sausage
- ❖ Canadian bacon

## Select one potato

- ❖ Savory potatoes, caramelized onions, house spiced
- ❖ Roasted marble potatoes
- ❖ Roesti potato

Freshly brewed regular and decaffeinated coffee & Fairmont signature teas

# Breakfast Buffets

*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*

## CONTINENTAL

31

Chilled freshly squeezed orange, grapefruit & Okanagan apple juice

~

Pastry counter of fruit Danishes, butter croissants, baked muffins & assorted scones

Coffee cake

Assorted Montreal-style bagels, cream cheese

Seasonal fruit & melons

Individual probiotic flavored yogurts

Harvest winter fruit & Waterfront honey granola

Selection of cold cereals, skim & 2% milk

Butter, fruit preserves & honey

~

Freshly brewed regular and decaffeinated coffee & Fairmont signature teas

## HEALTHY START

35

Chilled freshly squeezed orange, grapefruit & Okanagan apple juice

~

Super green smoothie

Seasonal melon cocktail

Freshly baked low-fat muffins

~

Harvest granola bar

Bowls of low fat plain & flavored yogurts

Almonds, raisins, apricots, dried & fresh berries, banana chips, coconut

Cottage cheese

Muesli, quinoa, almond soy milk

Freshly baked breads

Butter, fruit preserves & honey

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

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**Fairmont is committed to your health and well being by preparing all cuisines without artificial trans fat.**

# Breakfast Buffets Continued

## CORDOVA STREET

36

Chilled freshly squeezed orange, grapefruit & Okanagan apple juice

~

Baked fresh daily fruit Danishes, butter croissants, baked muffins & assorted scones, whipped mascarpone

Steel cut oatmeal, raisins & brown sugar

Seasonal fruit & melons

Individual pro-biotic flavored yogurts

### Choice of one scramble

- ❖ Classic - aged white cheddar and green onions
- ❖ Italian - chorizo, tomato, mozzarella, basil
- ❖ Local - mushroom, peppers, chives, Golden Ears feta

Crisp bacon and country pork sausage

Oven - roasted potato, caramelized onion, house spices

Freshly baked breads

Butter, fruit preserves & honey

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## GRANVILLE ISLAND

39

Chilled freshly squeezed orange juice & elixirs

Lime, fresh mint & grapefruit

Celery, spinach, apple & ginger

~

Baked fresh low fat muffins & dried fruit & seed granola cookie

Super muesli, quinoa, almond, soy milk

Fresh seasonal fruits & melons

Individual pro-biotic flavored yogurts

Wellness frittata, egg whites, foraged mushroom, winter spinach

Country chicken apple sausage

Roasted marble potatoes

Farm veggies

Freshly baked breads

Butter, fruit preserves & honey

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## ENHANCEMENTS

*Select from a variety of our buffet enhancements to customize your Breakfast Buffet*

<b>FROM OUR BAKERY</b> House baked muffins, fruit Danishes, butter croissants House baked buttermilk, winter fruit, & chive scones	5 per person
<b>MONTREAL STYLE BAGELS</b> Variety of flavors, whipped cream cheeses	7 per person
<b>FRUIT SKEWER</b> Seasonal fruits, Waterfront honey & vanilla yogurt	7 per person
<b>GRANOLA</b> Honey almond, cranberry apple compote parfait	8 per person
<b>OATMEAL</b> Steel cut, brown sugar, raisins	8 per person
<b>FRUIT</b> Seasonal fruit & melons	12 per person
<b>INTERNATIONAL CHEESE PLATTER</b> Local house made preserves, honey, baguette & crackers	15 per person
<b>CHARCUTERIE</b> Cured meats, assorted pickles, mustard, olives & baguette	15 per person
<b>HAIDA WILD SMOKED SALMON</b> Traditional accompaniments	16 per person
<b>SMOOTHIE</b> 5 berry or winter kale, spinach & chia seed or mango banana	10 per person
<b>FRESHLY JUICED</b> Celery & spinach or apple & ginger or lime, mint & grapefruit	12 per person

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

## ENHANCEMENTS CONTINUED

Select from a variety of our buffet enhancements to customize your Breakfast Buffet

<b>KICK START YOUR DAY SANDWICHES</b>	9 per person
<b>Choose one</b>	
<b>All served with Rabbit River eggs</b>	
❖ In house brined & smoked beef brisket, provolone cheese, light mustard aioli, sourdough roll	
❖ Canadian back bacon, garden herb mayo, Golden Ears aged cheddar, English muffin	
❖ Housemade breakfast sausage, chive havarti, wood fire bagel	
❖ Rustic chicken sausage, fall mushrooms & caramelized onions, Gruyère, flour tortilla	
<b>URBAN DIGS HAM SANDWICH</b>	12 per person
Honey-glazed & cherry smoked, buttermilk biscuits, Golden Ears Emmental, creamy béchamel	
<b>BENEDICT BAR</b>	12 per person
❖ Traditional ~ English muffin, Canadian back bacon, chive hollandaise sauce	
❖ Eggs pacific ~ crumpets, B.C smoked salmon, lemon & dill hollandaise sauce	
<b>GRIDDLE BAR</b>	15 per person
Waffles, buttermilk pancakes	
Chocolate shavings, toasted nuts, berries, apple butter, whipped cream, warm syrup	
❖ Chef attendant can be added to the above for an additional \$120 each for 2 hours	
<b>OMELETTE</b>	17 per person
Farm fresh egg or egg whites	
Chorizo, smoked salmon, bacon, ham, mushrooms, bell peppers, red onion, asparagus, tomato, olives, spinach, cheddar, feta	
❖ Chef attendant required for an additional \$120 each for 2 hours	
<b>BEVERAGES</b>	
Assorted bottled juices, soft drinks and mineral water	6 each
Whistler Mountain Hot Chocolate and fresh whipping cream, chocolate shavings	6 per person
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	7 per person
Lemonade, ice tea (unsweetened)	10 per person

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# Themed Breaks

<b>PERK UP WIND DOWN</b>	21
Super green smoothie Quinoa granola bars Fresh fruit & melon masons Berry parfaits, vanilla honeyed yogurt Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	
<b>WE'RE "FALLING" FOR YOU</b>	22
Bircher muesli, green apple, almonds Fresh buttermilk scones, apple butter Hazelnut & apple coffee cake Baskets of apples Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	
<b>GARDEN TOUR</b>	22
Spinach, apple, celery & ginger juice Carrot, beet & cucumber juice Crudités, garden herb buttermilk dip Red pepper hummus, tomato tapenade, pita Chocolate zucchini loaf Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	
<b>MORNING CAFÉ</b>	22
Chocolate & almond biscotti Blueberry & pecan coffee cakes Fruit Danishes & mini muffins Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	
<b>QUEEN BEE</b>	24
Waterfront honey frame Peanut butter popcorn, honey Honey macarons Lemon tarts, torched meringue Madeleines, scones, whipped honey butter Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	

# Themed Breaks Continued

## CANDY CRUSH

23

Candy displayed in glass filled jars  
Jelly beans  
Licorice  
Fruit sours  
Chocolate buttons  
Yogurt covered raisins  
Caramel bonbons  
Smarties  
Soda bar

## MILK & COOKIES

24

Chocolate crinkle  
Macadamia nut  
Oatmeal  
Peanut butter cookie dough  
Almond, chocolate & strawberry milks  
Spiced hot chocolate, marshmallows

## ARC SNEAK PEAK

24

### ***Highlighting ARC's Favorites***

Lemon thyme Castelvetrano olives  
Local cheeses, housemade preserves  
Charcuterie board, our cellars pickles  
Baguette, rosemary salt pretzels, honey artisan mustard

## ICE CREAM PARLOR

25

Gelato & sorbet bar  
Hedgehog  
Mango  
Pistachio  
Strawberry vanilla  
Almonds, crushed hazelnuts, chocolate shavings, sprinkles, fruit purées, caramel, whipped cream, biscotti  
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## CHOCOLATE HIGH TEA

25

White chocolate green tea macarons  
Stracciatella meringues  
Chocolate-dipped marshmallows  
Chocolate hazelnut financier  
Salt Spring Island cold brew honey & lemon ice tea  
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

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# Coffee Breaks à la Carte

## MORNING ENHANCEMENTS

Housemade honey granola bars	5 each
Selection of house baked muffins, Danishes or croissants	5 each
Fresh baked scones: dried fruit and cheddar scallion	5 each
Individual probiotic yogurts	5 each
Harvest granola or bircher muesli	6 per order
Warm cinnamon sticky buns	6 each
Assorted bagels and cream cheese with toaster	7 each
Fresh fruit skewers, rooftop honey yogurt dipping sauce	7 per person
Seasonal market fruit and melons	12 per person
In-house juice elixirs	10 per person
<i>Carrot &amp; beet or cucumber, spinach &amp; ginger or grapefruit &amp; mint</i>	
Smoothies	10 per person
<i>Super green or 5-berry or mango banana</i>	
Granola bar: flavored yogurts & toppings	12 per person

## AFTERNOON ENHANCEMENTS

Mini cupcakes	3 each
Assorted whole fruit	4 each
Hardbite potato chips	5 per person
<i>Plain, sea salt, ketchup &amp; jalapeno</i>	
Rosemary & sea salt crusted pretzels, honey mustard	8 per person
Haagen Dazs ice cream bars	9 each
<i>Assorted flavors</i>	
Dipped housemade pretzels	10 per person
<i>White chocolate &amp; pistachio, dark chocolate &amp; hazelnut</i>	
Popcorn	10 per basket
<i>Traditional buttered, burnt honey &amp; peanut</i>	
Tea sandwiches	18 per person
<i>Cucumber &amp; watercress, organic egg, smoked B.C. salmon &amp; mustard, Village Farms tomato</i>	
Cookies	50 per dozen
<i>Chocolate chip, macadamia, oatmeal, dark chocolate</i>	
Assorted French macarons	56 per dozen
<i>Variety of flavors</i>	

## BEVERAGES

Assorted bottled juices, soft drinks and mineral water	6 each
Whistler Mountain Hot Chocolate and fresh whipping cream, chocolate shavings	6 per person
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas	7 per person
Lemonade, ice tea (unsweetened) (40oz pitcher)	7 per person

# Lunch Buffets

(Minimum 20 people or add \$4.00 per person)

## GRILLED CHEESE CAFÉ

51

Village Farms old fashioned tomato soup

~

Wedge salad, smoked bacon, egg, crispy shallots, blue cheese dressing

Potato & radish salad, red onion, dill & sour cream dressing

Tangy collard & cabbage coleslaw

~

Potato chips, kosher pickles, ketchup

~

Sandwiches served on pullman loaf

4 cheese blend, jalapeno mayo

Honey candied bacon, tomato jam, white cheddar

House brisket, sauerkraut, Emmental, Thousand Island

Brie, arugula, roasted pears, caramelized onion mayo

~

Salted caramel & pecan brownies

Red velvet cupcakes

Watermelon

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## VANCOUVER'S CHINATOWN

52

Burmese soup

Fried noodle, rice, bok choy, scallions, lemon, cilantro

~

Soba noodles, green onion, sesame, napa cabbage

Papaya salad, mango, roasted peanuts, lime vinaigrette

Snap pea & black trumpet salad, rice vermicelli, cashews, hoisin

~

Korean fried chicken, honey chili glaze

Char sui braised pork, roasted shitake, grilled scallions

Kimchi fried rice

Bok choy, broccolini

~

Pocky sticks

Matcha panna cotta

Coconut rice pudding

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

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# Lunch Buffets Continued

(Minimum 20 people or add \$4.00 per person)

## LITTLE TUSCANY

53

Freshly baked artisan rolls & salted butter

Fennel & white bean minestrone

~

Romaine & kale leaves, rye croutons, anchovy dressing

Roasted peppers, olives & artichoke salad, sherry vinaigrette

Rustic panzanella salad

~

Italian sausage & prosciutto

Melons & pear

Olive oil, crusty baguette

~

Pan seared trout, rustic fennel salad

Lemon thyme roasted chicken, chicken jus

Fusilli, pimentos, zucchini, Parmesan, tomato rosé sauce

Farro, roasted vegetables, pine nut

~

Amaretto chocolate mousse, pistachio crunch

Old-fashioned tiramisu

Sliced market fruit display

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## GRANVILLE ISLAND FARMERS MARKET

53

Freshly baked artisan rolls & salted butter

Fall mushroom bisque, garden rosemary

~

Organic baby spinach, cherries, pecans, goat cheese, balsamic dressing

Potato salad, kale, bacon, mustard dressing

Penne pasta salad, market fall vegetables, feta, pesto vinaigrette

Honey-roasted squashes, cranberries, pine nuts, sherry vinaigrette

~

Grilled Fraser Valley chicken breast

Pan seared B.C. salmon, winter cauliflower, caper vinaigrette

Squash tortellini, swiss chard, shitake, parmesan sauce

Garden herb roasted marble potatoes

Seasonal market vegetables

~

Warm Okanagan apple tarts

Pumpkin cheesecake

Cubed watermelon and berries

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

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# Lunch Buffets Continued

(Minimum 20 people or add \$4.00 per person)

## MEXICAN FOOD TRUCK

54

Tortilla soup  
Ancho chili & fried tortilla chips  
~  
Red & green cabbage, radish, pineapple, pepitas, cilantro lime vinaigrette  
Southwest black bean and corn salad, chipotle dressing  
Jicama, red onion and grilled pepper salad, tomato dressing  
~  
Build your own taco bar  
Blackened cod  
Chipotle-braised chicken, adobo  
Beef empanadas  
Spanish rice  
Mexican street corn  
~  
White corn and flour tortillas  
Pico de gallo, salsa verde  
Sour cream and guacamole, pickled onion, grated jack cheese  
Red, blue and yellow organic corn tortilla chips  
~  
Churros, Mexican chocolate ganache  
Key lime pie tarts  
Pineapple  
~  
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## STANLEY PARK PICNIC

54

Freshly baked artisan rolls & salted butter  
  
Wedge salad, smoked bacon, egg, crispy shallots, blue cheese dressing  
Tangy collard & cabbage slaw  
Tomato & cucumber salad, feta dressing  
Potato chips  
~  
Rotisserie chicken, herbed aioli  
Baked salmon, caper shallot vinaigrette  
Warm potato salad, bacon, mustard dressing  
White cheddar mac & cheese  
Charred broccoli florets  
~  
White chocolate cheesecake  
Nanaimo bars  
Watermelon  
~  
Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

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# Lunch Buffets Continued

(Minimum 20 people or add \$4.00 per person)

## SANDWICH DELI

50

### Express Lunch

Organic greens, grapefruit, cucumber, feta, honey vinaigrette  
Butternut squash, farro, kale, cranberries, maple mustard dressing  
Orzo pasta Kalamata olives, peppers, spinach, lemony dressing  
Potato & radish salad, red onion, dill & sour cream dressing

~

Shaved turkey  
Sprouts, tomato, white cheddar, roasted garlic aioli, onion roll

Chilled striploin  
Shaved Gouda, caramelized shallot aioli, brioche roll

Tuna  
Butter lettuce, egg, caper, feta, red pepper mayo, Kalamata filone

Roasted squashes & portobello  
Arugula, pesto mayo, focaccia

~

Salted caramel pecan brownies  
Lemon tarts  
Sliced market fruit

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## LUNCH BOX

32

Bottled Water

### Select one:

- ❖ Lightly smoked potato salad, kale, red onion, mustard dressing
- ❖ Penne pasta salad, market fall vegetables, feta, pesto vinaigrette
- ❖ Organic greens, tomato, cucumber, pumpkin seeds, honey dressing

### Choice of sandwich:

- ❖ Tuna salad, red onion, broccoli sprouts, olive filone
- ❖ Shaved turkey, tomato, butter lettuce, white cheddar, avocado spread ciabatta
- ❖ Rabbit River egg, arugula, espelette mayo, onion roll
- ❖ Chilled rare beef, charred peppers, aged cheddar, garlic aioli, pretzel baguette
- ❖ Grilled veggie, squashes, mushroom, tomato tapenade, herb focaccia

### Select two:

- ❖ Apple
- ❖ Granola bar
- ❖ Cookie
- ❖ Chips
- ❖ Flavored yogurt

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# Plated Luncheon

*Kindly select soup and / or salad, entrée & dessert. Three course minimum required  
Lunch service includes artisan breads & butter, fresh market vegetables,  
freshly brewed regular & decaffeinated coffee, selection of Fairmont teas.*

## SOUPS

<b>Chef's homemade Soup of the Day</b>	14
<b>Roasted Cauliflower and Golden Ears Cheddar</b> Charred cauliflower, garlic chives	14
<b>Sweet Potato &amp; Coconut</b> Scallions, capsicum yogurt	14
<b>Pacific Mushroom Bisque</b> Wildflower honey, winter rosemary	14
<b>White Bean &amp; Chorizo Sausage</b> Charred peppers, kale, thyme	15
<b>Vancouver Island Clam Chowder</b> Clams, bacon, Pemberton potato	16

## SALADS

<b>Caesar Salad</b> Romaine leaves, light rye croutons, parmesan, anchovy dressing	15
<b>Classic Garden Salad</b> Shaved celery, grapes, goat cheese, seeds, honey vinaigrette	15
<b>Fall Chopped Salad</b> Pear, radicchio, orange, pomegranate dressing	15
<b>Winter Squash &amp; Arugula</b> Honey roasted butternut, feta, winter grains, lemon	15
<b>Kale &amp; Apple</b> Cranberries, apple chiffonade, toasted pecans, sherry vinaigrette	15

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# Plated Luncheon Continued

## ENTRÉES

<b>Hay Smoked Chicken Breast</b>	27
Kale, roasted corn farro, fennel jus	
<b>Lemon Thyme Roasted Chicken</b>	27
Warm potato salad, seasonal vegetables, natural jus	
<b>Grilled Chicken Breast</b>	28
Parsnip purée, Brussels sprout leaves, honey carrot, chicken jus	
<b>24 Braised Short Rib of Beef</b>	29
Rosemary potato purée, roasted roots, charred onion jus	
<b>Carved Herb Crusted Pork Loin</b>	29
Ancient grains, butter basted turnip, apple cider jus	
<b>Grilled Beef Hanger</b>	30
Potato wedges, fall mushrooms chimichurri, horseradish jus	
<b>Roasted Beef Tenderloin</b>	34
Sour cream & scallion potato, baby vegetables, bone marrow jus	

## SEAFOOD

<b>Butter Poached Ling Cod</b>	29
Sun dried tomato polenta, salsa verde	
<b>Pan Seared Arctic Char</b>	30
Roasted cauliflower purée & florets, raisins, pine nut brown butter	
<b>Roasted Haida Gwaii Salmon</b>	30
Smoked fingerling coins, kale, kohlrabi, lemon butter sauce	
<b>Slow Baked Halibut - <i>Seasonal, please check for availability</i></b>	31
Autumn leek & bacon hash, braised fennel, clam velouté	

## VEGETARIAN

<b>Yellow Lentil &amp; Spice Crusted Cauliflower</b>	24
Saffron & butternut squash, roasted tomato, chickpea tagine	
<b>Red Quinoa &amp; Chard Florentine</b>	24
King oyster confit, bourbon peppercorn cashew cream, broccolini, Smoked green-olive relish	
<b>Broccoli &amp; Cheese</b>	24
Ricotta-stuffed ravioli, charred broccoli, peppers, Parmesan	

15

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# Plated Luncheon Continued

## DESSERT

<b>Coconut Pavlova</b> Fruit preserve, vanilla bean Chantilly	15
<b>Classic Crème Brule</b>	15
<b>Fresh Fruit Tart</b> Ricotta, honey, almond granola	15
<b>Apple Pie</b> Whipped mascarpone	15
<b>Devilish Chocolate Cake</b> Praline caramel butter cream	15
<b>New York Cheesecake</b> Cranberry compote walnut	15

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# Receptions

*(Priced per dozen, minimum 2 dozen per selection)*

## COLD CANAPÉS

Smoked potato, chive crème fraîche, caviar	50
Mushroom ricotta toasty, rooftop herb pesto	50
Smoked chicken, apple salad, phyllo	51
Golden Ears brie crostini, fig, rooftop honey	52
Salt Spring Island goat cheese tart, roasted tomato	52
Prosciutto lollipop, blue cheese, grissini, honey	53
Chorizo lardo crostini, olive oil, sea salt	53
BBQ duck taco, pickled vegetables, Korean chili sauce	54
Tuna poke, togarashi, wakame	56
Crushed tuna salad, red onion, mandarin, winter endive	56
Housemade gravlox, dill, gremolata, rye toast	56
AAA beef tartare, potato, house pickle, egg	57
Beef carpaccio, parmesan, micro arugula	57
Smoked Haida salmon, onion, horseradish, watercress	57
Scallop ceviche, cucumber, grapefruit	59
Shrimp cocktail romesco sauce	59
Lobster salad, fennel & grapefruit, sesame seed cracker	62
Foie gras torchon, preserved Okanagan cherries, honey	62

## HOT HORS D'OEUVRES

Fall mushroom & onion tart, micro salad, sherry	50
Vegetable samosa, tamarind preserves	50
White truffle & cheddar mac and cheese croquettes	50
Mini sheppard's pie tart, ketchup powder	52
Mini chicken pot pie, thyme, sourdough crumbs	52
Mini beef burger, brioche roll, Thousand Island dressing	54
Smoked meat slider, provolone, Thousand Island, caraway bread	54
Short rib, whipped potato, white cheddar	54
Salt and pepper fried chicken, Sriracha mayo	54
Chicken "65" kebab, Szechuan sauce	54
Fried chicken sliders, pickled cabbage, cilantro	54
West Coast smokies, housemade mustard	54
38 hour pork bao, cucumber kimchi	57
Sticky pork belly, honey caramel, pickled apple	57
Fish & chips, lemony tartar	56
Tandori malai spiced prawns, mint	59
Braised lamb leg croquette, sour cherry preserve	61

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# Reception Buffet Stations

*(Let our talented culinary team prepare the freshest local & seasonal offerings right in front of your guests!)*

*A minimum of 40 guests is required for reception stations. Prices are based per person. One Chef Attendant is required per 100 guests at 120 dollars plus taxes. Should the final guest count fall below 40, the price per guest will increase by 15%*

**KUIDAORE RAMEN** 19  
Smoked beef brisket, ramen noodles  
Roasted corn, scallions, bamboo shoots  
Egg, ramen broth

**WEST COAST OYSTER BAR** 25  
*(Displayed on crushed ice)*  
Selection of 3 West Coast oysters  
Mignonette, cocktail sauce, fresh grated horseradish  
Lemons, Tabasco

**ROTISSERIE**  
*Served with crusty rolls, carrot & pear slaw, hot sauce, chimichurri, skinny fries*  
**Choose one:**

- ❖ Lemon & garden rosemary basted chicken 20
- ❖ House brined & smoked beef brisket 22
- ❖ ARC porchetta 22
- ❖ AAA butter bathed striploin 25

**MAMA MIA PASTA** 29  
*Served with baguette, parmesan, truffle oil*  
Foraged mushroom orecchiette  
Mustard greens, spicy pork ragu, pine nuts  
Honey roasted squash & ricotta ravioli  
Roast peppers, kale, sage & brown butter sauce

**FOODIE TOUR** 30  
*Best of Vancouver food trucks*  
*Served with potato chips, pickles, diced onions, ketchup, hot sauce*  
Steamed bao, bulgogi beef, cucumber kimchi, cilantro,  
Grilled cheese, jalapeno havarti, pickle, red onion, brioche pullman  
West Coast frank, pork smoky, housemade mustard  
**Add lobster roll, dill, lemon mayo, and celery salt for additional \$8pp**

**SUCCULENT PIG** 32  
Slow roasted whole sucking pig  
Chinese crepes, pickled cucumber, cilantro, scallions, hoisin, sriracha

**VANCOUVER ISLAND RAW BAR** 40  
*(Displayed on crushed ice)*  
Shucked oysters, snow crab claws  
Classic shrimp cocktail, honey mussels, Manila clams  
House pickles, citrus jalapeno salsa  
Mignonette, horseradish, cocktail, hot sauce, lemons, limes

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# Reception Buffet Stations Continued

## STATIONED

### MARKET VEGGIES, SPREADS & BREADS 25

Vegetable crudités, grilled squashes, peppers & mushrooms  
Sea salt potato, beet & carrot chips  
Garlic hummus, eggplant & tomato white anchovy spreads  
Crusty baguette, rosemary focaccia, bread sticks

### CHEESE CAVE 28

*Selection of Local & International cheeses displayed on B.C. wood*  
Aged white cheddar, Okanagan apple butter  
Jersey blue, Waterfront honey  
Brie, fig & onion marmalade  
Emmental, squash chutney  
Creamy goat, local berry preserve  
Artisanal baguette, grissini, crisps

### VANCOUVER SUSHI SCENE 40

Hand rolled West Coast sushi rolls and sashimi  
Pickled ginger, wasabi, soy sauce, chopsticks  
Dynamite roll  
California rolls  
Tuna nigiri  
Salmon nigiri  
Assorted sashimi

## DESSERT STATIONS

### MACARONS, MERINGUES & MARSHMALLOWS 25

Strawberry & cream marshmallows  
Passion fruit marshmallows  
Stracciatella meringues  
Blackberry yogurt meringues  
Salted caramel chocolate macarons  
Pumpkin cinnamon macarons  
Green tea macarons

### BELGIUM CHOCOLATE FOUNTAIN 27

#### Choose one:

❖ White, milk or dark chocolate  
Seasonal fruits, strawberries  
Pound cake, rice crispy squares, pretzels & mini donuts

19

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

**Fairmont is committed to your health and well being by preparing all cuisines without artificial trans fat.**

# Plated Dinners

*Kindly select soup, salad and / or appetizer, entrée & dessert.  
Dinner service includes rolls & butter, fresh market vegetables,  
freshly brewed regular & decaffeinated coffee, selection of Fairmont teas.  
(Minimum 3 course requirement)*

**Choice on-site for up to 2 entrees for an additional \$14pp**

**Choice on-site for up to 3 entrees for an additional \$18pp**

## SOUPS

<b>Purée of Fennel &amp; Tomato</b> Roast fennel, tomato salt	15
<b>Cauliflower Velouté</b> Roasted cauliflower florets, almonds, brown butter seedling salad	15
<b>ARC Pacific Mushroom Bisque</b> Wildflower honey, winter rosemary	15
<b>Dungeness Crab &amp; Spot Prawn Chowder</b> Tarragon, preserved lemon crème fraîche	17

## SALADS

<b>Organic Baby Greens, Roasted Okanagan Apple</b> Cherries, toasted hazelnuts, Waterfront honey dressing	17
<b>Kale &amp; Frisée Salad</b> Apricots, candied pistachio, quince vinaigrette	17
<b>Baby Arugula &amp; Endive</b> Dates, orange, pomegranate dressing	17

## COLD DINNER APPETIZERS

<b>Roasted Beets &amp; Watercress</b> Goat cheese, granola, truffle	18
<b>Confit Steelhead Trout</b> New potato salad, bacon, radish, dill & mustard dressing	20
<b>Oyama Duck prosciutto</b> citrus & endive salad, cranberry relish	24

# Plated Dinners Continued

## HOT DINNER APPETIZERS

<b>Winter Mushroom &amp; Caramelized Onion Tart</b> Ricotta, sherry dressing, mâche & frisée salad	18
<b>BC Spring Salmon</b> Apple & pistachio purée, bonita soy dressing	21
<b>Roasted Scallop</b> Parsnip puree, braised red cabbage, watercress salad, vanilla	24

## APPETIZER ENHANCEMENTS

<b>For the Table Mezze Board</b> Castelvetrano Olives, white anchovy & tomato tapenade, toasted hazelnuts brie cheese, vegetable antipasti, artisanal breads	20
<b>ARC Foie Gras</b> Waterfront honey, preserved local fruit, brioche	22
<b>West Coast Crab Salad</b> Fennel & grapefruit, citrus dill vinaigrette	Market Price

## ENTRÉES

*All entrees are accompanied by seasonal heirloom vegetables*

### SKY

<b>Honey Mustard Rubbed Chicken Breast Supreme</b> Whipped potato, broccoli rabe, natural chicken jus	44
<b>Hay Smoked Game Hen</b> Kale, harvest grain risotto, fennel jus	46
<b>Mushroom Stuffed Chicken Breast</b> Lightly smoked pearl barley, truffle Brussels sprouts, Madeira jus	48

### LAND

<b>Braised Beef Short Rib</b> Winter squash purée, charred roots, onion jus	49
<b>Slow-Roasted Beef Striploin Carvery</b> Bone marrow mash, roasted squashes, pommery mustard jus	50
<b>Grilled AAA Beef Tenderloin</b> Yukon gold dauphinoise, Shimeji mushroom, onion frites, peppercorn jus	54
<b>Duo of Lamb</b> Roasted chop, braised shoulder ravioli, carrot purée, tarragon lamb jus	56

21

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

**Fairmont is committed to your health and well being by preparing all cuisines without artificial trans fat.**

# Plated Dinners Continued

## ENTRÉES CONTINUED

### SEA

<b>Pan Flashed Arctic Char</b>	44
Tomato couscous, young winter vegetables, basil oil emulsion	
<b>Crispy Skin Salmon</b>	45
Confit potatoes, mushroom, mustard & tarragon sauce	
<b>Pan Seared Haida Gwaii Halibut - <i>Seasonal, please check for availability</i></b>	47
Marble potatoes, clams, pancetta, beurre blanc	
<b>Smoked Sable Fish</b>	57
Chorizo & white bean ragu, swiss chard, fennel sauce	

### GARDEN

<b>Potage of Vegetables</b>	35
Fall market veggies, poached egg, mustard seedling salad	
<b>Textures of Cauliflower</b>	36
Roasted, pickled, purée, quinoa & pearl barley risotto, sorrel	
<b>Ricotta Ravioli</b>	37
Roasted pears, black walnuts, charred radicchio	

# Plated Dinners Continued

## DESSERTS

<b>Traditional Tiramisu</b> Brandy chocolate sauce, house amaretti	16
<b>New York Cheesecake</b> Sea salt toffee, apple bourbon compote	16
<b>Milk Chocolate &amp; Peanut Marquise</b> Peanut streusel, chocolate glaze	16
<b>Warm Apple Crumble Tart</b> Vanilla bean ice cream, espresso caramel	16
<b>Raspberry Chocolate Gateau</b> Raspberry tuile, Cointreau Chantilly, cocoa nib crumble	16
<b>Vanilla Bean Crème Brule Tart</b> Raspberry gel, white chocolate crunch	16

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### Custom Menus

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The Fairmont Waterfront is happy to tailor a menu to your individual specifications. Our Executive Chef Dana Hauser is available to discuss your specific tastes and vision for your event.

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A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

# Dinner Buffet

(Minimum 50 people or add \$8.00 per person)

## VANCOUVER FARMS

89

Baby organic leaves, market vegetable ribbons, garden tarragon  
Village Farms tomato & cucumber salad, white balsamic  
Rabbit River egg, radish & potato salad, mustard anchovy dressing  
Quinoa, cranberries, almonds, Golden Ears feta, lemon vinaigrette

~

Market vegetable platter, eggplant & hummus dips, pita  
Oyama charcuterie board, house mustard and pickle pantry

~

Haida Gwaii wild seared salmon, apple & celeriac slaw, tarragon emulsion  
Fraser Valley chicken breast, honey glazed  
Double "R" Ranch braised short rib, natural jus  
Salt Spring Island goat cheese polenta  
Ricotta tortellini, charred peppers, Barnston Island basil, rose cream  
Seasonal vegetables

~

Pecan tarts  
Pistachio pot du crème  
Macarons  
Double chocolate cake  
New York cheesecake  
Fruits & melon platter

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply



# Dinner Buffet Continued

*(Minimum 50 people or add \$8.00 per person)*

## BRITISH COLUMBIA SEASONS

102

Mushroom chowder, harvest grains, winter truffle  
Okanagan pears, Jersey Blue cheese, Mission Hill Chardonnay  
Apple & walnut salad, celery, heirloom carrots, walnut vinaigrette  
Honey-roasted squash, feta, cranberries, apple cider vinaigrette  
Wild rice, winter fruits, Agassiz hazelnuts

~

Raw bar  
Shucked oysters, snow crab claws  
Classic shrimp cocktail, honey mussels, Manila clams  
House pickles, citrus jalapeno salsa  
Mignonette, horseradish, cocktail, hot sauce, lemons, limes

~

International & local cheese display  
Waterfront honey, fall fruit preserves  
Breads, lavosh, crisps

~

Cedar plank steelhead trout, bacon & celery heart vinaigrette  
Pommery mustard game hen, king oyster mushroom, shallot jus  
Lamb loin, white bean cassoulet, rosemary jus  
Israel couscous, tomatoes, winter kale  
New potato & leek hash  
Seasonal baby farm vegetables

~

Mini apple tart  
Pumpkin donuts  
White chocolate & pear panna cotta  
Traditional carrot cake  
Agassiz hazelnut financier  
Seasonal fruits

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

# Dinner Buffet Continued

(Minimum 50 people or add \$8.00 per person)

## STROLL THROUGH GASTOWN

112

### *Alexander Street*

Fall greens, carrot, cucumber, pumpkin seeds, feta

Mustard cider vinaigrette

Winter beets, arugula, hazelnuts, goat cheese, honey ginger dressing

Mushroom tart, watercress pesto, aged cheddar

~

### *Water Street*

Scotch eggs, housemade ketchup

Steamed clams, hickory bacon, Parallel 49 beer

Lamb meatballs, spicy tomato sauce

~

### *West Hastings*

Beef tomahawk, bone marrow jus

Crispy chicken, lemon

Hot smoked salmon, crème fraiche, rye toast

House cut fries, aioli

~

### *Blood Alley butcher and cheese crafter plate*

Charcuterie, chicken liver mousse

Cheese tasting

Crusty bread, preserves, pickle pantry, honey

~

### *Powell Street*

Butter tarts

Lemon cheesecake

Traditional carrot cake

Macarons

Truffles

Flourless chocolate cake

~

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

## ENHANCEMENTS

Select from a variety of our buffet enhancements to customize your Dinner Buffet

<b>BREAD SPREADS</b> Artichoke, rosemary & Vancouver sea salt White bean, truffle, rooftop garlic Pumpkin seed, roasted tomato & sour orange	3 per person
<b>SORBET</b> Lime mojito Cranberry red wine Citrus Campari	8 per person
<b>CHEESE</b> Jersey Blue, green apple & frisée, walnut vinaigrette Goat cheese, beet & blackberry, granola, shallot pickle Ricotta, fig jam, Waterfront honeycomb, pine nuts	12 per person
<b>MIGNARDISES PLATTER</b> Choose 3 ❖ Sea salt caramel truffles ❖ Honey popcorn, candied peanuts ❖ Flavored macarons ❖ Berry tartlets ❖ Hazelnut financier ❖ Mini fudge cupcakes ❖ White chocolate berry truffles	15 per person
Grilled market vegetables, garden garlic hummus	14 per person
B.C salmon, dill gravlox, smoked & honey candied, rye crisps, lemon, onions, capers	15 per person
Charcuterie board, pickles, olives & mustards, sliced baguette	15 per person
House brined & smoked beef brisket, pretzel, honey mustard	17 per person
ARC porchetta, ciabatta rolls, pickled tomato relish	17 per person
Roasted halibut loin, lemon dill butter sauce	17 per person
International cheese board, Waterfront honey & preserves, baguette & crackers	17 per person
AAA butter bathed whole striploin, ciabatta rolls, peppercorn jus	20 per person
63 Acres tenderloin, crusty rolls, mushroom jus	24 per person

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

## ENHANCEMENTS CONTINUED

### LATE NIGHT

#### SAVORY

**URBAN DIGS FARM FRESH POUTINE BAR** 19 per person  
Crispy fries, Golden Ears cheese curds, traditional gravy  
Pulled pork  
Roasted chicken

**SMOKED MEAT SANDWICHES** 18 per person  
House brined & cherry smoked meat  
Sauerkraut, provolone cheese, Thousand Island dressing, pretzel bread

#### SWEET

**CUPCAKE SHOPPE** 12 per person  
Red velvet, cream cheese icing  
Dark chocolate, caramel pecan icing  
Carrot, walnut icing  
Old fashioned vanilla, butter cream  
Coconut, meringue icing

**DONUT BAR** 12 per person  
Donut flavors served with seasonal fruit preserves  
Caramel and Chantilly cream  
Pumpkin & ginger  
Double chocolate  
Sour cream glazed  
Apple fritters  
Seasonal fruit filled

#### LATE NIGHT SWEETS

Choose 3 18 per person  
Choose 5 28 per person  
Choose 7 35 per person

Double chocolate mini donuts  
Pumpkin & ginger spiced mini donuts  
Green tea & white chocolate macarons  
Honey macarons  
Strawberry & cream marshmallows  
Stracciatella meringues  
Blackberry yogurt meringues  
Tiramisu shooters  
Mini lemon tarts, torched meringue  
Red velvet cupcakes  
New York cheesecake bites  
Salted caramel truffles  
Mini crème brule  
Pecan tart

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

## ENHANCEMENTS CONTINUED

### LATE NIGHT - BEVERAGE ENHANCEMENT

**Imported liqueurs**

Grand Marnier, Baileys Irish Cream, Kahlua, Port, Amaretto, Drambuie, Hennessy VSOP 12 (1oz)

**Specialty Coffee Station**

Monte Cristo, Irish Kiss, Irish coffee, Spanish coffee 12 each

*\*These beverage enhancements are to compliment a full bar or the applicable labour charges will apply.*

# WINE LIST 2016

## CHAMPAGNE AND SPARKLING WINES

- Moët & Chandon Brut Imperial Champagne (France)** 165  
*This champagne is straw-gold in colour with apple, mineral, lemon-lime and pear aromas on the nose. The dry, elegant mousse in the mouth leads with flavours of apple, citrus, brioche and light oak followed by a crisp and refreshing finish*
- Sumac Ridge – ‘Stellers Jay Brut’, VQA (British Columbia)** 78  
*The white peach and golden hues of this bubbly flatter the orchard fruit and ripe strawberry aromas. Flavours of toasted nut, red berries and stone fruits linger with a soft and creamy mousse.*
- Zonin Prosecco (Italy) \*** 58  
*Pale straw colour; pear, melon and lime flavors; medium bodied with soft spritz; pear and melon flavours followed by lime flavour to finish*

## BRITISH COLUMBIA WHITE WINES

- Quails Gate, Chardonnay, VQA** 76  
*This Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex with rich biscuity, buttery notes. This Chardonnay will be extremely versatile in its pairing and could easily marry with Chanterelle mushrooms and salmon, lemon roasted chicken or Camembert cheese.*
- Tantalus, Riesling, VQA** 74  
*This wine has a classic Tantalus Riesling nose of fresh lemon zest and orange oil with top notes of wild flowers and an undercurrent of guava and green pineapple. On the palate the wine is intense with granny smith and gala apples, peach skin and pineapple.*
- Blasted Church, Pinot Gris, VQA** 70  
*This Pinot Gris has a beautiful golden straw color and a bouquet of ripe stone fruits with a hint of honey. It is a full bodied wine with mouth filling orchard fruits on the palate. A touch of sweetness carries the intense flavours through to the finish, which is balanced nicely by the acid.*
- Howling Bluff, Sauvignon Blanc/Semillon, VQA** 60  
*Signature tangy citrus and tropical fruit notes from the Sauvignon Blanc (85%) are well-matched with a lovely Granny Smith nose from the Semillon (15%).*
- Prospect Winery, ‘Councils Punch Bowl’, Sauvignon Blanc, VQA** 53  
*Dry, crisp with tropical fruit notes Pairs nicely with local cuisine; fresh seafood, smoked salmon, and creamy goat's milk cheeses are ideal matches for the wine's fresh tropical notes*
- Mission Hill, Five Vineyards, Chardonnay, VQA** 49  
*This Chardonnay shows flavors of tropical pineapple together with hints of oak. A perfect sipper that can match with your menu, whether risotto dishes, grilled chicken or planked salmon.*

\* must be ordered two weeks prior to the event

30

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# WINE LIST CONTINUED

## INTERNATIONAL WHITE WINES

**Cannonball, Chardonnay, (USA, California)** 80

*This wine is beautifully integrated in both flavor and texture. You instantly notice the bright aromas of Meyer lemon, pineapple, papaya and Gravenstein apples. The color is bright and lively. The taste has flavors of Crane melons, lemon meringue pie, and apple cobbler. The wine has great weight, volume, and silk.*

**Kono, Sauvignon Blanc (New Zealand, Marlborough)** 62

*A brilliant pale green in the glass, this has a vibrant fruit driven nose bursting with passion fruit, grapefruit, melon and gooseberry. On the palate luscious fruit flavours of citrus, ripe tropical fruits, and lifted herbaceous notes are finely balanced with zesty acidity. an underlying minerality, and just a hint of residual sweetness. Juicy, crisp and fresh this wine leads to a long and dry, persistent finish.*

**Mezzacorona, Castel Firmian, Pinot Grigio (Italy)** 60

*This is very clean, nicely balanced wine, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.*

**Caliterra, Reserva Chardonnay (Chile)** 55

*Golden yellow with a green hue, it features a wide range of aromas, with citrus and mineral notes that accompany intense tropical fruit scents. It is balanced and mineral at the palate, with a fine acidity that enhances its flavors. With a good persistence on the palate, its great freshness and vitality make this an ideal everyday wine.*

**Les Janelles, Sauvignon Blanc \*** 55

*It is rich and aromatic with intense scents of gooseberry, passion fruit, green tomato, wild strawberry and lemon. It also displays honeysuckle, and a mineral "flinty" scent from the limestone soil. It is very fresh on the palate with a good acidity and a natural hint of CO2 which gives it freshness. Rich, round and well-balanced finish.*

## BRITISH COLUMBIA ROSE

**Mission Hill 'Five Vineyards', Rose VQA** 58

Mostly Merlot with a dash of Cabernet Sauvignon and Pinot Noir grapes. The fruity red berry and floral notes and eye catching pink hue, all adds up to summer in a glass.

*\*must be ordered two weeks prior to the event*

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

# WINE LIST CONTINUED

## BRITISH COLUMBIA RED WINES

**Burrowing Owl, Estate Winery, Merlot, VQA** 90

*This wine launches with a complex nose combining the fruitiness of ripe black cherry, black plum, blueberry and blackberry with interesting savoury notes. There is smoke, dark chocolate, pastry crust, bacon, cinnamon, vanilla and clove along with a subtle violet floral note. The palate is full bodied with mixed red and black berries, plum, paprika and dried sage with a long finish.*

**Meyer, Pinot Noir, VQA** 80

*Supple, smooth and mouth-watering with tart black cherry and fresh earth in the medium-bodied BC red wine made from the iconic Pinot Noir*

**Quails Gate, Cabernet Sauvignon, VQA** 78

*Rich colors, fragrant aromas of violet and elegant layers of plum, cassis and coco integrate with fine ripe tannins. Overlaying notes of licorice and toasty vanilla bean make the first sip irresistible. There is a savory edge giving complexity to the powerful finish. This flavorsome wine pairs perfectly with black pepper rubbed beef tenderloin or leg of roast lamb.*

**Prospect Winery, Rock Wren, Pinot Noir, VQA** 55

*Bright strawberry, blackberry fruit notes and cinnamon. The medium-bodied wine is a fantastic food wine and is equally fabulous on its own. Try it with the mushroom risotto, or cedar plank-grilled salmon*

**Mission Hill, Five Vineyards, Cabernet Merlot, VQA** 49

*The Cabernet/Merlot twosome is the basis here for an angular muscled red that has blackcurrant fruit and excellent soft tannins. This is a perfect sipper on its own or pair it with grilled meats, barbecue ribs or vegetarian fare*

## INTERNATIONAL RED WINES

**Cannonball, Cabernet Sauvignon (USA)** 82

*Features aromatic tiers of ripe mulberry, spiced black tea and purple floral notes. On the palate flavors of cherry flambé, chocolate and roasted hazelnut contribute to tremendous depth, leading to a long and unstinting finish. Pairs beautifully with lamb chops, roasted duck, cassoulet, black and blue burger, and grilled eggplant.*

**Evodia, Garnacha (Spain) \*** 75

*Hints of strawberry and rich plum. Pleasant acidity, raspberry and lush cherry and mild cracked red pepper. Mid-palate the structure of the wine evolves, beginning to give off its slate and mineral tones. Soft and light tannins backed with undertones of violet linger on the tongue along with some blueberry notes.*

*\*must be ordered two weeks prior to the event*

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# WINE LIST CONTINUED

## INTERNATIONAL RED WINES CONTINUED

- Catena, Vista Flores, Malbec (Argentina) \*** 70  
*Notes of blackberry, strawberry cheesecake, cassis and violets linger on the nose. The acidity is crisp and lends tautness towards the succulent finish, which bestows blackberry, black olive and loganberry fruit.*
- Les Jamelles, Cabernet Sauvignon, (France) \*** 60  
*Aromas of red fruits (blackcurrants, strawberries) together with a light fresh vegetal note and spicy scents. Subtle woody notes on the finish. This is an elegant, complex wine that is long and velvety on the palate. The tannins are well-balanced. There are no herbaceous aromas.*
- Les Jamelles, Pinot Noir (France) \*** 60  
*A dark colour, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. It is complex, rich, long and fat on the palate. It displays aromas of crushed blackberries, blackcurrants, cherries. The tannins are plump and well-integrated.*
- Callia Alta Shiraz/Malbec, Argentina \*** 58  
*It displays a deep red colour with lively bluish hues and Malbec typical intensity. In the nose, there are aromas reminiscent of spiced notes granted by Syrah, combined with all the range of red fruit characteristic of Malbec. In the mouth, it is a fresh and complex wine with good structure as well as noticeable sweet and harmonious tannins.*
- McWilliams, Hanwood Estate Shiraz (Australia)** 58  
*Purple red colour, aromas of tobacco, plum and red currants, dry, medium bodied, with good balance and warm, spicy berry flavours*
- Errazuriz, Estate Merlot (Chile) \*** 56  
*Youthful in character with a bright crimson colour. A fruit-driven nose, with plenty of soft plum and bramble, and the merest hint of vanilla and spice from the oak, and the blend's 15% Carmenere.*
- Batasiolo Sabri Barbera D'asti (Italy) \*** 55  
*New World power fruit, Old World trimming along the edges. Black and purple plums lead out of the gate, galloping up behind and quickly overtaking them is tarry toasty oak, pencil lead and smoke. Finishes with black cherry and dark spices.*

*\*must be ordered two weeks prior to the event*

# BAR MENU

## LIQUOR

**Premium Liquor** 9.5 (1oz)

Finlandia vodka, Beefeater gin, The Famous Grouse Scotch, Bacardi Superior rum, Jack Daniel's whiskey, Sauza Blue Silver 100% agave tequila, Martini Dry & Sweet vermouth, Campari

**Deluxe liquor** 11 (1oz)

Grey Goose vodka, Bombay Sapphire gin, The Glenlivet 12 single malt Scotch Knob Creek bourbon, Mount Gay Black rum, Patron Silver tequila

## BEER, CIDER AND COOLERS

**Microbrew & domestic beer** 8.5

Granville Island lager & pale ale, Parallel 49, Gypsy Tears Ruby ale, Whistler Honey lager, Coors light

**Imported beer** 9

Stella, Heineken

**Ciders & coolers** 8.5

Okanagan apple, peach and pear ciders, Smirnoff Ice cooler

**WINE BY THE GLASS** 8.5 (5oz)

## IMPORTED LIQUEURS

Grand Marnier, Baileys Irish Cream, Kahlua, Port, Amaretto, Drambuie, Hennessy VSOP 12 (1oz)

Cognac VSOP 14 (1oz)

**MOCKTAILS** 8

### Watermelon Refresh

Watermelon, lime, cranberry juice, Sprite

### Virgin Honey Basil Colin

Honey syrup, lime juice, soda, fresh basil

### Lemon Lime Bitters

Lime cordial, angostura bitters, Sprite

**NON ALCOHOLIC BEVERAGES** 6

Perrier sparkling water

Montclair natural spring water

Juice

Soft drink

Non alcoholic beer – Warsteiner Fresh

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

# BAR MENU CONTINUED

## SIGNATURE COCKTAILS

<b>Golden Mule</b> Sauza Reposado tequila Fresh lime, orange, mint, ginger beer	13
<b>Negroni</b> Beefeater gin, Carpano Antica, Campari	13
<b>Rob Roy</b> The Famous Grouse Scotch, Sweet Red vermouth, orange bitters	13

## SPARKLING WINE COCKTAILS

<b>Kir Royale</b> Black currant liquor, sparkling wine	14
<b>Air Mail</b> Bacardi light, fresh squeezed lime juice, Honey syrup, brut champagne	18
<b>French 75</b> Beefeater gin, fresh lemon juice, Simple syrup, Moet & Chandon brut champagne	24
<b>Berries &amp; Bubbles</b> Grey Goose vodka, raspberries, lemon, Moet & Chandon brut champagne	27

## THEME PACKAGES

The following beverage packages can be added to any Host Bar (not available as single packages)

### SINGLE MALT SCOTCH ADVENTURE 15 (1oz)

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.

### MARTINI SAMPLER 14 (2oz)

**Vesper**  
Beefeater gin, Finlandia vodka, Lillet, lemon peel

**Lemon Drop**  
Finlandia vodka, triple sec, lemon juice

**Espresso Martini**  
Kahlua, Finlandia vodka and espresso beans

**French 75**  
Beefeater gin, sparkling wine, lemon juice, and sugar

35

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# BAR MENU CONTINUED

## LABOUR

Based on a two hour time period, beverage consumption exceeding \$450 per bar will have the following labour charges waived:

Host Bar	125 per bar
Cash Bar	250 per bar

## SPECIALTY BEVERAGES

(One gallon serves approximately 30 people)

Fruit Punch	150 per gallon
Liquor Punch	185 per gallon
Sparkling Wine Punch	185 per gallon

The above prices do not include applicable taxes or service charge.

# Catering Information

## FOOD AND BEVERAGE

All food and beverage served in the Hotel is to be provided by Fairmont Waterfront, 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 licensed areas must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

One set menu is required for all guests. Certain dietary substitutes may be made with prior request. Substitution requests made during an event will be subject to a service charge.

Menu prices and room rental prices are subject to change.

## OFFSITE CATERING... A MOVEABLE FEAST

Picture this. The perfect picnic...in Stanley Park. A sumptuous buffet breakfast...with the beluga whales at The Vancouver Aquarium. An artful display of hors d'oeuvres...at The Vancouver Art Gallery. The Fairmont Waterfront, recognized for the city's most creative culinary events offers offsite catering. Vancouver is the venue...your imagination is our inspiration.

## FUNCTION GUARANTEES

It is the responsibility of the client to advise the final guarantee to the Hotel seventy two (72) hours or three (3) business days prior to the event or by 12:00 noon. The Hotel will prepare and set five (5) percent above the guaranteed number to a maximum of thirty (30) guests, space permitting. In the event that a guarantee has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differs from the original contract.

## SERVICE CHARGES & TAXES

All Food and Beverage is subject to a taxable 16% service charge and 4% administration charge. Government taxes are applicable as follows:

- Food = 5% Goods & Services Tax
- Beer / Wine / Alcohol = 5% Goods & Services Tax, 10% Liquor Tax
- Miscellaneous = 5% Goods & Services Tax
- Audio Visual = 5% Goods & Services & 7% Provincial Sales Tax
- Labour Charge = 5% Goods & Services Tax
- Service Charge = 5% Goods & Services Tax

A taxable 16% service charge, 4% administration charge and 5% GST tax will apply

## SMOKING IN FUNCTION ROOMS

All function rooms & foyers are designated non-smoking areas in accordance with the City of Vancouver By-Laws.

## LABOUR RATES

Breakfast, Lunch & Dinner groups (under 20 guests)	150
Revisions to contracted setup after room is set	35 per hour
Chef Carver/Cooking Station	120 per chef/carver
Host Bar if consumption is under 500 dollars (within a 2 hour time period)	125 per bar
Cash Bar if consumption is under 500 dollars (within a 2 hour time period)	250 per bar

Additional labour charges on Canadian Statutory Holidays:

- 5 dollars per person for meetings, breakfasts, lunch & receptions
- 6 dollars per person for dinner  
(Minimum 360 dollars required)

## COAT CHECK

Hosted:

- |   |                            |
|---|----------------------------|
| • Under 200 guests one (1) attendant (4 hour minimum)   | 35 per hour                |
| • 201-500 guests two (2) attendants (4 hour minimum)    | 35 per hour, per attendant |
| • 501 & up guests three (3) attendants (4 hour minimum) | 35 per hour, per attendant |

Not Hosted:

- 2 dollars per coat (revenue must cover attendants labour or a charge will be levied)

## PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Fifty (50) percent of the estimated cost is due fourteen (14) working days prior to the event. The balance is due seventy two (72) hours or three (3) business days prior, along with your final guarantee. We will also require a credit card for our file and guarantee. Payment may be made by certified bank draft or cheque, cash or credit card.

Applications for credit may be arranged through our Credit Department. Thirty (30) days are required for processing the credit application.

## CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of fifty (50) percent of the estimated food and beverage revenue and room rental. Functions cancelled within thirty (30) days will be charged at one hundred (100) percent. All cancellations must be submitted in writing.

## FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Fairmont Waterfront thirty (30) days prior to each function, after which time Fairmont Waterfront will allow a maximum attrition of twenty (20) percent. Should the numbers be reduced by more than twenty (20) percent, a charge of fifty (50) percent of the estimated food and beverage will apply on the difference.

## BOXES/PACKAGES/FREIGHT/STORAGE

Fairmont Waterfront is pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property we are unable to accept shipments any earlier than two (2) days prior to your event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event.

All deliveries must be properly labelled. Please include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made to the Receiving/Loading Dock of the Hotel. The Hotel will not accept deliveries made at the front door.

Should you require assistance with your boxes, packages, or freight, a service charge will be assessed at \$35.00 per staff member, per hour (minimum 1 hour). The Hotel will not receive or sign for C.O.D. shipments.

Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you the following is a list of courier companies:

Air Canada Cargo	(604) 231-6800
Federal Express	(604) 691-1866
Livingston International (Customs Broker)	(604) 687-7491
Banquet Office	(604) 691-1891
Receiving (8:00am-4:30pm, Monday through Friday)	(604) 691-1849

## SECURITY

Security arrangements must be contracted by the Hotel.

Any events for persons under the age of 19 years must have one security officer, per 50 guests, for the duration of the event.

Hotel security staff will be charged at 35 dollars per hour (minimum 4 hours).

The hotel is not responsible for articles left unattended in function rooms.

## AUDIO VISUAL

Full service is provided from our in-house operators and can be arranged through the Sales Services Department.

If using an outside Audio Visual company, a Third Party Supplier fee per meeting room will be charged.

## TELEPHONES

Telephones are available upon request. Fairmont Waterfront will provide one (1) phone complimentary, with additional phones at \$100 each. Speaker phones are available from 50 per day.

Direct in dial line requests must be arranged two (2) weeks prior to your event and are \$200 per line.

Fairmont high-speed internet access (T1 connection) is available at a \$50 activation charge plus \$18 per connection per day for wireless or \$65 per connection per day for wired.

Local, long distance & toll free calls will be charged at current hotel rates.

## SIGNAGE

Signage may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

## POWER

Extension cords are available at \$35.00 each and power bars at \$35.00 each. Additional power requirements will be assessed & charged at current rates.

## SOCAN FEE

All live and taped entertainment / music is subject to the SOCAN (Society of Composer, Authors and Music Publishers of Canada) fee and is charged at applicable rates (+Goods & Services Tax) based on the size of the room.

## MISCELLANEOUS

The Hotel does not permit any articles to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.