

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

3

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

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

| | |
|---|---------------|
| KICK START YOUR DAY SANDWICHES | 9 per person |
| Choose one | |
| All served with Rabbit River eggs | |
| ❖ 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 | |
| URBAN DIGS HAM SANDWICH | 12 per person |
| Honey-glazed & cherry smoked, buttermilk biscuits, Golden Ears Emmental, creamy béchamel | |
| BENEDICT BAR | 12 per person |
| ❖ Traditional ~ English muffin, Canadian back bacon, chive hollandaise sauce | |
| ❖ Eggs pacific ~ crumpets, B.C smoked salmon, lemon & dill hollandaise sauce | |
| GRIDDLE BAR | 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 | |
| OMELETTE | 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 | |
| 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) | 10 per person |

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

Themed Breaks

| | |
|---|----|
| PERK UP WIND DOWN | 21 |
| Super green smoothie Quinoa granola bars Fresh fruit & melon masons Berry parfaits, vanilla honeyed yogurt Freshly brewed regular & decaffeinated coffee, Fairmont signature teas | |
| WE'RE "FALLING" FOR YOU | 22 |
| Bircher muesli, green apple, almonds Warm buttermilk scones, apple butter Hazelnut & apple coffee cake Baskets of apples Freshly brewed regular & decaffeinated coffee, Fairmont signature teas | |
| GARDEN TOUR | 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 | |
| MORNING CAFÉ | 22 |
| Chocolate & almond biscotti Blueberry & pecan coffee cakes Fruit Danishes & mini muffins Freshly brewed regular & decaffeinated coffee, Fairmont signature teas | |
| QUEEN BEE | 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 served in a tricycle
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

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

8

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

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 & beet or cucumber, spinach & ginger or grapefruit & 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 & 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 & pistachio, dark chocolate & hazelnut</i> | |
| Popcorn | 10 per basket |
| <i>Traditional buttered, burnt honey & peanut</i> | |
| Tea sandwiches | 18 per person |
| <i>Cucumber & watercress, organic egg, smoked B.C. salmon & 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) | 10 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

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

10

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

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

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

11

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

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
~
Chilled 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

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

12

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

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

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

13

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

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

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

SALADS

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

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

14

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

Plated Luncheon Continued

ENTRÉES

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

SEAFOOD

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

VEGETARIAN

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

15

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 Luncheon Continued

DESSERT

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

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

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 |

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

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

18

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.

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

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

SALADS

| | |
|--|----|
| Organic Baby Greens, Roasted Okanagan Apple Cherries, toasted hazelnuts, Waterfront honey dressing | 17 |
| Kale & Frisée Salad Apricots, candied pistachio, quince vinaigrette | 17 |
| Baby Arugula & Endive Dates, orange, pomegranate dressing | 17 |

COLD DINNER APPETIZERS

| | |
|---|----|
| Roasted Beets & Watercress Goat cheese, granola, truffle | 18 |
| Confit Steelhead Trout New potato salad, bacon, radish, dill & mustard dressing | 20 |
| Cold Smoked Brome Lake Duck Citrus & endive salad, cranberry relish | 24 |

Plated Dinners Continued

HOT DINNER APPETIZERS

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

APPETIZER ENHANCEMENTS

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

ENTRÉES

All entrees are accompanied by seasonal heirloom vegetables

SKY

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

LAND

| | |
|--|----|
| Braised Beef Short Rib Winter squash purée, charred roots, onion jus | 49 |
| Slow-Roasted Beef Striploin Carvery Bone marrow mash, roasted squashes, pommery mustard jus | 50 |
| Grilled AAA Beef Tenderloin Yukon gold dauphinoise, Shimeji mushroom, onion frites, peppercorn jus | 54 |
| Duo of Lamb 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

| | |
|--|----|
| Pan Flashed Arctic Char | 44 |
| Tomato couscous, young winter vegetables, basil oil emulsion | |
| Crispy Skin Salmon | 45 |
| Confit potatoes, mushroom, mustard & tarragon sauce | |
| Pan Seared Haida Gwaii Halibut | 47 |
| Marble potatoes, clams, pancetta, beurre blanc | |
| Smoked Sable Fish | 49 |
| Chorizo & white bean ragu, swiss chard, fennel sauce | |

GARDEN

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

Plated Dinners Continued

DESSERTS

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

Custom Menus

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.

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

24

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

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

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

25

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

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

| | |
|---|---------------|
| BREAD SPREADS | 3 per person |
| Artichoke, rosemary & Vancouver sea salt White bean, truffle, rooftop garlic Pumpkin seed, roasted tomato & sour orange | |
| SORBET | 8 per person |
| Lime mojito Cranberry red wine Citrus Campari | |
| CHEESE | 12 per person |
| Jersey Blue, green apple & frisée, walnut vinaigrette Goat cheese, beet & blackberry, granola, shallot pickle Ricotta, fig jam, Waterfront honeycomb, pine nuts | |
| MIGNARDISES PLATTER | 15 per person |
| Choose 3 | |
| ❖ Sea salt caramel truffles | |
| ❖ Honey popcorn, candied peanuts | |
| ❖ Flavored macarons | |
| ❖ Berry tartlets | |
| ❖ Hazelnut financier | |
| ❖ Mini fudge cupcakes | |
| ❖ White chocolate berry truffles | |
| 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

CHAMPAGNE AND SPARKLING WINES

| | |
|---|-----|
| Zonin Prosecco (Italy) * | 55 |
| <i>Pale straw colour; pear, melon and lime flavors; medium bodied with soft spritz; pear and melon flavours followed by lime flavour to finish</i> | |
| Jaume Serra Cava Brut (Spain) | 76 |
| <i>Refreshing fizzy and full of pear, melon and toasty aromas. It's a medium dry sparkler with flavours of fresh apple, citrus and peach notes. A beautiful long crisp finish.</i> | |
| Sumac Ridge – ‘Stellars Jay Brut’, VQA (British Columbia) | 76 |
| <i>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.</i> | |
| Moet & Chandon Brut Imperial Champagne (France) | 171 |
| <i>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</i> | |
| Veuve Clicquot – Brut Champagne (France) | 171 |
| <i>Biscuity flavors underpin notes of crisp apple, white flowers and wet stones. Fine bubbles bead up to leave a gentle mousse on the surface. The length of this sparkle is truly resounding.</i> | |
| Dom Perignon Champagne (France) | 450 |
| <i>A rich and smoky Champagne in a graceful package, with a beautiful, fine-grained texture and layers of flavor—biscuit, candied lemon peel, coffee liqueur chamomile, pine, crystallized honey and wood smoke. This is the haute couture of the Champagne world—all about elegance, texture and attention to detail</i> | |

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

WINE LIST CONTINUED

BRITISH COLUMBIA WHITE WINES

- 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.
- Prospect Winery, 'Councils Punch Bowl', Sauvignon Blanc, VQA** 50
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
- Jackson Triggs, Reserve Select, Viognier, VQA** 54
Viognier is soft and supple, very perfumed and floral with a rich creaminess that comes from the natural weight of the wine and not from time in oak. Flavors lean to honeysuckle, peach, apricot, musk and sometimes beeswax.
- Quails Gate, Chardonnay, VQA** 63
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** 65
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.

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

WINE LIST CONTINUED

INTERNATIONAL WHITE WINES

- Errazuriz, Estate, Sauvignon Blanc (Chile) *** 55
Estate Series Sauvignon Blanc displays a pale yellow colour with greenish hues. With a surprising aromatic intensity on the nose, it shows citric notes, aromas of tropical fruits such as passion fruit, and subtle hints of tomato leaves and green chili peppers. It feels of medium volume and balanced acidity on the palate, with a persistent ending that is highlighted by the agreeable freshness of its acidity.
- Mc Williams, Chardonnay (Australia) *** 56
Medium straw, oaky, tropical fruit and coconut aromas, very fruity and soft with a long oaky finish
- Mezzacorona, Castel Firmian, Pinot Grigio (Italy) *** 62
This is very clean, nicely balanced wine, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.
- Dr. Loosen, Riesling (Germany)** 66
Light, crisp and refreshing, this Riesling is packed with citrus, peach and honey. With spice and hints of lemon-lime on the finish, it's off dry, refreshing and loves spicy Thai dishes.
- Whitehaven, Sauvignon Blanc (New Zealand, Marlborough)** 68
A full flavored, medium-bodied wine, with an abundance of vibrant currant and gooseberry flavors, that linger on the dry, clean finish. Enjoy with salads, poultry, shellfish and Pan-Asian cuisine.
- Cannonball, Chardonnay, (USA, California)** 78
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.

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.

WINE LIST CONTINUED

BRITISH COLUMBIA RED WINES

- 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
- Prospect Winery, Rock Wren, Pinot Noir, VQA** 52
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
- Sandhill, White Label, Cabernet Merlot, VQA** 62
Garnet colour with a beautiful bouquet of black currant, blackberry and cherry wrapped around notes of smoke, sweet oak, cinnamon and chocolate. A dry, medium to full-bodied wine with firm but not aggressive tannins, good structure and moderate acidity. Enjoy with leg of lamb, game meats, barbecued lamb chops; roasted root vegetables, lentil stew, 2 year old Canadian cheddar
- Poplar Grove, Generation Red, Merlot, VQA** 70
This wine was made exclusively for Fairmont. Classic aromas of Iris blossoms is a sure giveaway that this is Merlot. Silky tannins and balanced acidity underscore rich flavours of cherry, blueberry, and dark chocolate. As the wine opens up there is a touch of Okanagan sage & vanilla.
- Quails Gate, Cabernet Sauvignon, VQA** 76
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.
- Meyer, Pinot Noir, VQA** 78
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
- 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.

33

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.

WINE LIST CONTINUED

INTERNATIONAL RED WINES

- Errazuriz, Estate Merlot (Chile)** 55
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.
- Mc Williams, Handwood Estate Shiraz (Australia)** 56
Purple red colour, aromas of tobacco, plum and red currants, dry, medium bodied, with good balance and warm, spicy berry flavours
- Chateau St. Michelle, Merlot (USA, California) *** 64
The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character.
- Famille Perrin, Cote du Rhone (France) *** 68
This classic southern-Rhone blend is the perfect mix of red fruits, spicy pepper and structure. Fresh and appealing, it's a great match with beef, lamb and poultry
- 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.
- 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.

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

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

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

BAR MENU CONTINUED

SIGNATURE COCKTAILS

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

SPARKLING WINE COCKTAILS

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

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

36

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.

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.