



BREAKFAST BUFFETS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. All buffet breakfasts are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

Continental Coach

28

Iced Fruit Juices
Carved Fruits of the Season
Greek Yogurt and Fruit Yogurts
Bakery Selection: Assorted Muffins, Breakfast Breads, Croissants
Fruit Preserves, Sweet Butter Honey

Traveling Light

39

Iced Fruit Juices
Carved Fruits of the Season
Bakery Selection: Assorted Muffins, Breakfast Breads, Croissants
Fruit Preserves, Sweet Butter, Honey
Greek-style and Fat-free Yogurts
Fully Loaded Granola Parfait, Fruit Compote, Nuts, Seeds, Dried Fruits
Scrambled Eggs with Fresh Herbs
Smoked Bacon
Pork Sausage Links
Roasted Fingerling Potatoes Fire Roasted Pesto Tomato

Captains Orders

42

Iced Fruit Juices
Carved Fruits of the Season
Bakery Selection: Assorted Muffins, Breakfast Breads, Croissants
Fruit Preserves, Sweet Butter, Honey
Build Your Own Granola Parfait, Fruit Compote, Nuts, Seeds, Dried Fruits
Homemade Buttermilk Pancakes and Brioche
French Toast, Warm Maple Syrup
Scramble Eggs, Diced Tomatoes, Aged Cheddar, Fresh Herbs
Smoked Bacon

First Class Health

46

Caprese Skillet, Organic Eggs, Fresh Mozzarella, Tomato, Basil
Gluten Free Pancake Topped with Blueberry Compote, Maple Syrup
Chicken Apple Sausage
Steel Cut Oatmeal with Agave Nectar, Berries, Pecan
Grilled Asparagus with Crumble Goat Cheese
Asiago Crusted Grilled Tomato
Herb Roasted Potato
Mushroom & Spinach Ragout

Pork Sausage Links
Roasted Fingerling Potatoes
Fire Roasted Pesto Tomato

PLATED BREAKFAST

Prices are based on plated main selection, per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. All plated breakfast are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas. In addition, a Breakfast Pastry Basket of croissants, mini muffins or seasonal breakfast breads, sweet butter and assorted preserves.

STARTER (SELECT ONE)

Homemade Granola

Parfaits

Honey Yogurt, Fruits of the Season

Organic Yogurt and Berries

Organic Yogurt and Berries

MAINS (SELECT ONE)

Scrambled Eggs

42

Roasted Fingerling Potatoes, Green Onions, Applewood Smoked Bacon, Roasted Campari Tomato

Cranberry Sourdough

43

French Toast

Smoked Cranberry Honey, Artisanal Turkey Sausage

Globe@YVR Signature

46

Eggs Benedict

Canadian Bacon, Lemon Hollandaise, Roasted Fingerling Potatoes

Dungeness Crab Benedict

60

Tarragon Hollandaise Sauce, Roasted Fingerling Potatoes

Granville Island Market

44

Vegetable Frittata

Tomato Jam, Roasted Fingerling Potatoes

Taste Of BC Scramble

45

Chorizo, Capsicum, Watercress, Fingerling Potato, Poached Organic Eggs, Farmhouse Cheese Curds

Foraged Mushroom

44

Scramble

Mushrooms of the Season, Baby Kale, Fingerling Potato, Poached Eggs, Truffle Pecorino Cheese

BREAKFAST ENHANCEMENTS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Eggs and Omelets (Made to Order, Chef Attended)	19	Eggs Benedict Select one: Traditional Back Bacon BC Smoked Salmon Spinach, Caramelized Onion, Feta	16
The Complete Breakfast Wrap White Cheddar, Peppers, Hash Browns, Breakfast Sausage, Scrambled Eggs	12	Waffle Bar Assorted Toppings, Warm Maple Syrup (Chef Attended)	17
Buttermilk Pancakes	8	Sticky Maple Pepper Bacon	9
Artisanal Sausages (select one: Pork, Beef, Chicken Apple, Turkey, Vegetarian)	7	Sliced Fruits of the Season	10
Selection of Whole Fruits	4.5	Assorted Muffins	6.5
Muffins Gluten Free	6.5	Fruit Danish Assorted	6.5
Breakfast Breads (select one: Banana or Mexican Chocolate)	6	Croissants	6.5
Individual Fruit Yogurts Regular and Low-Fat	5.5	Fully Loaded Granola Parfait Fruit Compote, Nuts, Seeds, Dried Fruits	7.5
Scrambled Eggs	8	Infused Water (select one: Lemon Grass & Cucumber, Thyme & Orange, Seasonal Berry)	3
		Priced per person	

BOXED MEALS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

All meals will be packaged to go. Boxed meals are only available for take-out. Please note that not all the menu items below can be brought through security at the airport. If you will be travelling by flight, discuss your meal options with your Catering representative before placing your order.

Up, Up and Start Your Day

36

Breakfast Pastry

Breakfast Sandwich: (Select One)

Ham & Cheese on Country White Bread

Tomato & Cheese on Country White Bread

Peanut Butter & Jam on Country White Bread

Individual Yogurt

Seasonal Whole Fruit Selection



BEVERAGES

Smoothies

42

Select One: Berry Bliss, Green Machine, or Banana Nutella

Priced per pitcher

Iced Fruit Juices

30

Select One: Apple, Orange, Cranberry, or Grapefruit

Priced per pitcher

Agua Fresca

5

Select One: Basil Lemon, Strawberry Mint, Pineapple Ginger, or Cucumber Lime

Priced per person

Good Drink Bottled Teas

9

Priced per bottle

Bottled Water

5.75

Priced per bottle

Infused Water

3

(select one: Lemon Grass & Cucumber, Thyme & Orange, Seasonal Berry)

Priced per person

Seasonal Juice Blends

42

Inquire about our cold press juice selections

Priced per pitcher

Coffee and Tea

6.5

Freshly brewed regular and decaffeinated coffees and Fairmont's exclusive Lot 35 teas

Priced per person

Homemade Lemonade

8

Select One: Strawberry Thyme, Vanilla Ginger, Honey Cayenne, or Hibiscus

Priced per person

Assorted Bottled Juices

5.75

Priced per bottle

Mineral Water

6

Priced per bottle

THEMED BREAKS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

JET FUEL 25

Whole Seasonal Fruits, Homemade Energy Bars,
Hummus, Vegetable Crudite
Coconut Water, Infused Waters

SLIPSTREAM SWEETS 26

Assorted Chocolate Barks, Chocolate Covered
Pretzels, Fruits, Bacon

PINKIES IN THE SKY 25

Assorted Iced Teas, Selection of Tea Pastries
from Globe@YVR, Warm Scones, Clotted
Cream, Fruit Preserves

FREQUENT FLIERS 23

Potato Chips, Tortilla Chips, Vegetable Chips,
Guacamole, Salsa,
French Onion Dip

CO-PILOTS 24

Assorted Home-style Cookies, Flavored Milks
(Milk Chocolate Almond, Strawberry, Honey)

A SMOOTH FLIGHT 24

Green Machine, Berry Bliss, Banana Nutella
Homemade Power Bar

NUTTY LAYOVER 25

Maple Nut Clusters, Rosemary Bacon Roasted
Nuts, Gin Soaked Almonds, Milk Chocolate
Hazelnuts, Salted Caramel Cashews

THE CLOUD NINE 26

Mutabbal, Hummus, Dolma, Quinoa Tabouleh,
Labneh, Fattoush, Marinated Olives,
Minted Artichoke, Crisps and Grilled Bread

BREAKS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

In-house baked Power Bars Priced per person	6	Assorted Dessert Squares Priced per dozen	40
SHORTBREAD Orange and Chocolate Dipped Priced per dozen	38	Fairmont's Signature Cookies Assorted Freshly Baked Cookies – Chocolate Chip, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia Priced per dozen	40
Fairmont Vancouver Airport Signature Shortbread Airplane Cookies Priced per dozen	42	House-made Trail Mix Priced per person	10
Popcorn Select one: Butter and Salt Caramel Togorashi Spice Priced per bowl/ Serves 8	9		

LATE NIGHT BREAKS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Crispy Chicken Wings

12

Blue Cheese Dip

Mini Burgers and Fries

15

Angus Beef Sliders, Parmesan Garlic Fries

Mini Cupcakes

8

House-made Mini Cupcakes, Seasonal Flavours



LUNCH BUFFETS

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Passenger Favorites

42

Tomato Basil Soup, Basil Pesto
Salad of Shoots, Sprouts and Leaves, Baby Heirloom Tomatoes, Spiced Hazelnuts, Raspberry Vinaigrette

Roasted Turkey, Swiss Cheese, Green Leaf Lettuce, Cucumber, Grainy Dijon Aioli, Eight Grain Bread
Grilled Aged White Cheddar Cheese, Rustic Bread

Carved Fruits of the Season
Assorted Home Style Cookies

Burger to Board

46

Mixed Greens, Shaved Vegetables, Selection of Dressings
Homemade Coleslaw, Toasted Sunflower Seeds, Grain Mustard
Macaroni Salad, Aged Cheddar Cheese

Angus Beef Patty
BBQ Chicken Breast
Chef's Lentil Patty
Swiss Cheese, Cheddar Cheese, Leaf Lettuce, Tomato, Pickles, Onions, Guacamole, Mayonnaise, Mustard, Ketchup, Thousand Island, Grain Mustard Aioli
Sesame Brioche Bun, Whole Wheat Kaiser
Sweet Potato Fries, Garlic French Fries

Double Chocolate Brownies

The Green Light

49

THE GREENS

Chopped Romaine, Mixed Baby Greens, Spinach

TOPPINGS

Chopped Egg, Diced Ham, Diced Turkey Organic Quinoa, Shredded Carrots, Chick Peas, Baby Tomato, English Cucumber, Bell Peppers
Crumbled Blue Cheese, Feta Cheese, Shredded

Taco-bout A Redeye

52

COLD

Chopped Romaine, Carrot, Tortilla Crisps, Queso Fresco, Spicy Pumpkin Seeds, Shredded Cabbage,
Sliced Radishes, Carrots, Onions, Cilantro Jalapenos and Limes

HOT

Cheddar, Sunflower Seeds, Focaccia Croutons,
Candied Nuts

DRESSINGS

Aged Balsamic, Peppercorn Ranch, Lemon
Vinaigrette

FROM THE GRILL

Lemon and Rosemary Chicken Skewer Bulgolgi
Marinated Flat Iron Steak Grilled Maple Sockeye
Salmon Tempura Gingered Tofu

SWEETS

Homemade Fruit Pavlova
Seasonal Sliced Fruits
Salted Caramel Shortbread

*minimum 10 guests

For groups 6-9 guests, add \$5 on menu price

Fueling Up

52

SOUP (select one):

- Globe Signature Mushroom Soup
- Tomato Basil Soup, Cheddar Crisps, Basil Pistou

SALAD (select two):

- Organic Mixed Greens, Shaved Carrot, Radish, Grape Tomatoes, Herb Vinaigrette
- Cold Sesame Soba Noodle Salad, Julienne Vegetables, Sesame Soy Vinaigrette
- Baby Heirloom Tomato, Arugula Salad, Pesto Dressing
- Romaine Lettuce, Feta, Olives, Cucumber, Tomatoes, Greek Yogurt Vinaigrette
- Baby Kale, Red Quinoa, Chick Peas, Carrot, Cauliflower, Radish, Celery, Cucumber, Olive Oil Yogurt Dressing
- Classic Caesar Salad, Focaccia Croutons, Parmesan Reggiano

SANDWICHES (select three):

Cold Sandwiches

- Roasted Turkey, Swiss Cheese, Green Leaf Lettuce, Cucumber, Whole Grain Dijon Aioli, Eight Grain Bread
 - Honey Ham, Cheddar Cheese, Butter Lettuce, Tomato, Dijon Aioli, Buttermilk Bread
 - Grilled Rosemary Beef, Pickled Onions, Country Grain Baguette, Horseradish Cream
 - Smoked Salmon, Whole Wheat Wrap, Chive Cream Cheese, Mixed Greens
- Warm Sandwiches

Chili Grilled Flank Steak Chipotle Braised
Chicken Tomatillo Shrimp

Flour and Corn Tortillas

Vegetable Enchiladas, Salsa Rojo

Braised Black Beans

Mexican Rice

Blackened Peppers and Onions

Tomato Salsa, Pico de Gallo, Guacamole, Sour
Cream

SWEETS

Mexican Vanilla Bean Flan Warm Cinnamon
Sugar Churros

Business Class Cabin

56

SOUP

Globe Signature Mushroom Soup, Truffle Crème,
Shimeji Mushrooms

SALADS

Seafood Salad, Mixed Greens, Miso Seared
Tuna, Chili Prawns, Crab Salad, Sherry
Vinaigrette

Caesar Salad, Focaccia Croutons, Roasted
Garlic Dressing

Local Stone Fruit Salad, Baby Kale, Greens,
Cherries, Grilled Stone Fruit, Feta Cheese,
Sherry Vinaigrette

TASTIER TREATS

Smoked Chicken Wings, Bourbon BBQ Sauce
Mini Burgers, White Cheddar, Bacon, Mustard
Aioli, Sesame Brioche Bun Roasted Garlic
Parmesan Fries

Foraged Mushroom Flatbread, Goat Cheese,
Caramelized Onions, Watercress Miso Ling Cod,
Bok Choy, King Oyster Mushroom

Garlic Prawn, Sticky Rice, Asparagus, Grilled
Spring Onion, Sweet and Spicy Sauce

TASTIEST TREATS

Berry Cheesecake

Mini Vanilla Creme Brulee

Warm Apple Tart, Rosemary Caramel Sauce

*minimum 10 guests

For groups 6-9 guests, add \$5 on menu price

- Grilled Aged White Cheddar Cheese, Multi Grain Bread
- Grilled Chipotle Chicken, Feta Cheese, Grilled Red Onions, Roast Garlic Aioli, Focaccia
- Cuban Braised Pork, Lemon Aioli, Grilled Onions, Sliced Pickles, Swiss Cheese, Ciabatta Roll
- Grilled Vegetable, Spinach, Cheddar, Multigrain Bread

SWEETS (select two):

- Coconut Macarons
- Seasonal Fruit Pies
- Assorted Mini Cupcakes
- Double Chocolate Brownies and White Chocolate Blondies
- Assorted Home-style Cookies: Classic Chocolate Chip, Oatmeal Raisin, Chunky Peanut Butter

A Worldly Voyage

59

SOUP

Sweet Corn and Crab Soup

SALADS

Napa Cabbage Slaw, Julienne Vegetables, Toasted Sesame Ginger Dressing
 Thai Beef Salad, Basil, Cilantro, Soy Lime Vinaigrette, Shallots
 Greek Salad, Kalamata Olives, Crumbled Feta, Heirloom Tomatoes, Cucumbers, Herb Vinaigrette

ENTREES

Butter Chicken, Fenugreek, House Ground Garam Masala, Ghee
 Steamed Basmati Rice
 Stuffed Portabello, British Columbia Tomatoes, Grilled Peppers, Roasted Eggplant
 Miso Roasted Ling Cod, Braised Shiitake Mushrooms, Baby Bok Choy
 Black Pepper Beef, Sweet Peppers, Onion Vegetable Chow Mein
 Egg Fried Rice

DESSERT

Carved Fruits of the Season
 Mango Pudding
 Chocolate Dipped Fortune Cookies

*minimum 10 guests

For groups 6-9 guests, add \$5 on menu price

Cruising Altitude

48

SOUP

Seafood Chowder, Grapeseed oil, Herb Croutons

SALADS

BC Beet Salad, Sweet Peas, Arugula, Asiago, Garbanzo Beans, Sherry Vinaigrette
 Grilled Leek and Tri-Colour Baby Potato, Ham, Pickled Shallots, Pumpkin Seeds, Chive, Mustard Dressing
 Watercress and Local Greens, Sweet Shallots, Green Grapes, Tarragon, Goat Cheese, Balsamic Dressing

HOT SELECTION

Pan Seared Steelhead Trout, Seasonal Mushrooms, Corn, Green Peas
 Mustard Crusted Chicken, Grilled Leeks, Fennel Mousseline
 Slow Braised Short Rib, Roasted Celeriac, Braising Jus
 Spinach and Ricotta Cannelloni, Tomato and Basil Fondue, Shaved Parmigiano Reggiano
 Herb Roasted Baby Potatoes, Paprika, Rosemary
 Market Vegetables

DESSERT

Double Chocolate Brownies
 Salted Caramel Shortbread

*minimum 10 guests

For groups 6-9 guests, add \$5 on menu price

Luxury Layover

56

SOUP

Globe Signature Mushroom Soup, Truffle Crème,
Shimeji Mushrooms

SALADS

Salad of Shoots, Sprouts and Leaves, Selection
of Dressings Classic Caesar Salad, Garlic
Anchovy Dressing

HOT

Grilled Breast of Chicken, Mushroom Sauté
Pan Seared Steelhead, Grilled Asparagus
Gemelli Pasta, Crushed Chile, Basil Pesto,
Parmesan Cheese Lemon Scented Green Beans
Roasted Fingerling Potato, Garlic and Rosemary

SWEETS

Carved Seasonal Fruits
Lemon Curd Tartlets, Fresh Berry Tartlets

PLATED LUNCHES

Prices are based on plated main selection, per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. All plated lunches are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

STARTER (SELECT ONE EITHER SOUP OR SALAD)

Signature Mushroom Soup

Truffle Crème, Pickled Shimeji Mushroom

West Coast Seafood

Chowder

Chives, Herb Oil

Roasted Apple and Butternut Squash Soup

Pumpkin Seed, Brown Butter

Chicken Noodle Soup

Root Vegetables, Parsley

Granville Island Market

Minestrone Soup

White Beans, Basil Pesto

Organic Mixed Greens

Shaved Carrot, Radish, Grape Tomatoes, Herb Vinaigrette Salad

Vine Tomato Salad

Bocconcini, Frisee, Crispy Black Olive, Aged Balsamic

Young Spinach Salad

Goat Cheese, Candied Pecans, Roasted Pears, Grainy Mustard Dressing

Bibb Lettuce Salad

Cured Baby Tomato, Crispy, Shallots, Pecorino Cheese, Black Radish

Caesar Salad

Focaccia Croutons, Garlic Anchovy Dressing, Parmesan Cheese

MAINS (SELECT ONE)

Prosciutto & Sage Chicken Breast

55

Caramelized Onion, Whipped Potato, Charred Asparagus

Red Wine Stained Chicken Breast

58

Roasted Finger Potato, Cippolini Onion, Green Beans, Bacon, Port Jus

New York Steak Frites

75

Roasted Shallot, Haricot Vert, Parmesan Fries, Peppercorn Sauce

Braised Sticky Shortrib

72

Mushroom Polenta, Heirloom Carrots, Gremolata

Grilled Salmon Rice Bowl

65

Sesame Crumble, Edamame, Daikon

Alder Smoked Steelhead Salmon

68

Corn and Crab Chowder, Potato Pearls

Grilled Quinoa Steak

50

Couscous Sautee, Roasted Peppers, Zucchini, Tomato Jam

Wild Mushroom Ravioli

55

Preserved Tomato, Parmesan Crème, Pea Shoots

DESSERTS (SELECT ONE)

Seasonal Creme Brulee

Lemon Curd Tart

Charred Meringue, Crushed Raspberries

Cheesecake of the Season

Chocolate Hazelnut Bar

Raspberry Coulis

Warm Apple Crumble

Caramel Ice Cream

BOXED MEALS

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Sea to Sky

40

Mixed Greens, Shaved Carrot, Radish, Grape
Tomatoes, Herb Vinaigrette

Wraps: (Pre-Select One)

Roasted Garlic Chicken Caesar Wrap, Croutons,
Parmesan Cheese, Romaine Lettuce

Mediterranean Vegetable Wrap, Hummus, Feta
Cheese, Sprouts

Shaved Beef Wrap, Pepper, Shredded Cheese,
Black Pepper Sauce

Whole Fruit of the Season

Home-style Chocolate Chip Cookie



COLD CANAPES

Canapes are priced per dozen. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

Blue Cheese Stuffed Olives

Gin Soaked

52

Candied Walnut Goat Cheese Truffle

Fig Center

49

Vietnamese Rice Paper Roll

Shrimp, Nam Pla

54

Smoked Salmon

Blini, Caviar

56

Prosciutto Wrapped Asparagus

Parmesan Wafer, Pesto

52

Compressed Watermelon

Feta, Mint

49

Heirloom Tomato Bruschetta

Ficelle Crostini

52

Miso Tuna Poke

Wasabi, Ginger

54

Mini Crab BLT

Brioche Bread

56

Smoked Duck Breast

Onion Jam, Rye Crisp

54

HOT CANAPES

Canapes are priced per dozen. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

Sesame Chicken Goujons Jalapeno Plum Dip	54	Homemade Vegetable Pakora Coconut Mango Chutney	49
Prime Angus Beef Sliders Aged Cheddar, Crispy Onions, Grainy Mustard Mayonnaise	54	Asparagus Goat Cheese Strudel Black Truffle, Phyllo Pastry	56
Wild Mushroom Tartlet Frisee Salad	52	Duck Confit Croquette Pear Rosemary Jam	54
Mini Dry Aged Beef Taco Guacamole, Tomato Salsa	53	Prosciutto Basil Wrapped Prawn Basil Remoulade	54
Soy Pork and Ginger Meatball Crispy Rice	52	Crab Cakes Lemon Tartar Sauce	56

RECEPTION STATIONS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Local Artisan Cheese 23

Selection

Moonstruck, Saltspring Island & Natural Pastures from Vancouver Island

Golden Ears Creamery from Maple Ridge, Poplar Grove from Naramata

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

West Coast Charcuterie 26

Local Salamis, Sausages, Terrines

Smoked, Cured & Candied British Columbia Salmon

Cold Smoked Organic Ocean Sablefish

Selection of Pickles, Radishes, Cornichons, Olives

Okanagan Stone Fruit Chutneys, Flatbreads, Crackers

Dim Sum And Satay 32

Pork-Mushroom and Vegetarian Pot Stickers Cooked to order with Asian Cabbage Slaw and Chili Soy Dressing

Malaysian Chicken Satay, Coconut Prawn Satay, Teriyaki Beef Satay Served with

Peanut Sauce, Sweet Chili Sauce, Rice Cake, Cucumber and Onion

Add Dumpling Soup \$8 per person

Bacon Wrapped Pork Loin 275

(3kg, approx. 30 guests, chef attended)

Herb Risotto, Grilled Vegetables, Apple Sauce, Rosemary Jus

Oyster Bar 32

Live Shucked Oysters, Cocktail Sauce, Mignonette, Citrus, Horseradish

Globe Seafood Bar 36

Chilled Poached Alaskan Snow Crab & King Crab

BC Cocktail Prawns, Sake and Ginger Steamed Mussels & Clams

Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

Add Lobster \$7 per person

Herb Marinated Porchetta 265

(3kg, approx. 30 guests, chef attended)

Rosemary Roasted Fingering Potato, Apricot Mostarda & Roasted-Garlic Sage Jus

Marinated AAA Strip Loin of Beef 350

(4-4.5kg, approx. 30 guests, chef attended)

Truffle Mashed Potato, Dijon Mustard, Horseradish, Natural Jus

Miso Roasted Sable Fish

175

Fillet

(800g, approx. 15 guests, chef attended)

Soba Noodle Salad, Steamed Bok Choy,
Kabayaki Sauce



DINNER BUFFETS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes. All buffet dinners are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

Double Deck

82

SOUP

Signature Mushroom Soup, Truffle Crème, Shimeji Mushrooms

COLD

Salad of Shoots, Sprouts and Leaves, Selection of Dressings

Classic Caesar Salad, Garlic Anchovy Dressing
Pear Salad, Cherry Tomato, Goat Cheese,
Candied Pecan, Sherry Vinaigrette

Salad of Vine Tomatoes, Marinated Bocconcini,
Basil Pesto

HOT

Pan Seared Chicken Breast, Grilled Broccolini,
Sautéed Mushroom

Seared Ling Cod, Sundried Tomato Polenta,
Sauce Vierge

Gemelli Pasta, Crushed, Chilis, Basil Pesto,
Parmesan Cheese

Lemon Scented Green Beans

Roasted Fingerling Potato, Garlic & Rosemary

SWEETS

Carved Fruits of the Season

Seasonal Fruit Éclairs, Lemon Curd Tartlets,
Fresh Berry Tartlets

The Take-Off

95

COLD

Salad of Shoots, Sprouts and Leaves, Selection
of Dressings Farmers Market Crudité, Green
Goddess, Herb Yogurt Dip

The Chopped Salad, Iceberg Lettuce, Dried
Fruits, Hard Boiled Egg, Crispy Onions,
Peppercorn

Ranch

Village Farms Tomato Salad, Pickled Red Onion,
Pearl Bocconcini, Basil, Olive Bread Crouton
Cheese Display, Dried Fruits, Crackers, Crostini
Charcuterie Board, Pickled Vegetables,
Mustards, Marinated Olives

HOT

Smoked Cod, Manila Clams, Honey Mussels,
Seafood Bouillabaisse, Grilled Rouille Bread
Grilled Pacific Salmon, Roasted Apples, Celery
Root, Cider Lacquered

Rosemary Honey Roasted Breast of Chicken,
Charred Squash, Chicken Stock Reduction

Shortrib 24 Hour Braised Beef, Mushroom Pearl
Onion Braisage, Red Wine Jus

Bellman Farms Truffle Maple Roasted Carrots,
Tarragon Smoked Garlic Whipped Potato

SWEETS

Selection of Cakes, Flans, and Tarts from our
Pastry Shop Blondies

*minimum 12 guests
For groups 9-11 guests, add \$7 on menu price

International Departure 89

COLD

Toasted Sesame Broccoli & Cauliflower, Shoots, and Sprouts Soba Noodles, Julienned Vegetables, Cashew Vinaigrette Sweet Chili Green Beans, Black Beans, Coriander Orange-Miso Cabbage & Bok Choy Slaw, Crunchy Wonton

ASSORTED DIM SUM

Har Gow
Vegetable Spring Rolls, Sweet Plum Sauce
Shrimp Siu Mai
BBQ Pork Steam Bun
Scallions, Ginger, Soy, Black Vinegar, Sambal, Coriander

HOT

Steamed Mahi Mahi, Chili, Scallion, Sesame Star Anise Roast Duck, Hoisin Sauce Ginger Shrimp, Snow Peas, Water Chestnut Jasmine Rice
Lemongrass Scented Asian Vegetables

SWEETS

Fortune and Almond Cookies
Fresh Fruit Salad
Mango Lemon Tartlets

*minimum 15 guests
For groups 9-14 guests, add \$7 on menu price

The Control Tower 125

The Greens: Chopped Romaine, Mixed Baby Greens, Spinach
Toppings: Shredded Carrots, Chick Peas, Baby Tomato, English Cucumber, Mushrooms, Bell Peppers
Dressing: Peppercorn Ranch, Lemon Vinaigrette

Baby Kale, Red Quinoa, Chick Pea, Carrot, Cauliflower, Radish, Celery, Cucumber, Olive Oil Yogurt Dressing
Heirloom Tomato, Arugula, Pesto Dressing
Pear Salad, Cherry Tomato, Goat Cheese, Candied Pecan, Sherry Vinaigrette

Hot & Cold Smoked Salmon – Garnishes

Oysters – Mignonette
Brewery Poached Mussels
Cold Water Prawn Cocktail, Cocktail Sauce

Dim Sum Steamer Station
Har Gow, Siu Mai, Vegetable Dumplings Black Vinegar, Chili Paste, Coriander, Soya BC, California, Futo, Negitoro Maki Assorted Nigiri, Wasabi, Soy, Pickled Ginger

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

Seasonal Vegetables
Whipped Garlic Potato

Chef Attended Station
Carved Alberta AAA Beef Strip Loin
Rustic Rolls, Pommery & Dijon Mustards, Creamed Horseradish

Wild Mushroom Ravioli, Truffle Cream, Arugula Rigatoni, Chorizo, Clams, Roasted Tomato Sauce, Pecorino Cheese

Raspberry, Blueberry & Blackberry Tartlets, Apple Tarte Tatin Chocolate Pot-au-Crème
Artisan Farm Cheesecake
Carved Fruits of the Season

*minimum 20 guests

BUFFET ENHANCEMENTS

All prices are per piece, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Ask your Catering representative about how you can enhance your plated dinner menu with these signature dishes.

HERB-MARINATED PORCHETTA (3kg, approx. 30 guests, chef attended) Rosemary Roasted Fingering Potato, Apricot Mostarda & Roasted Garlic-Sage Jus	265	BACON-WRAPPED PORK LOIN (3kg, approx. 30 guests, chef attended) Herb Risotto, Grilled Vegetables, Apple Sauce, Rosemary Jus	275
MARINATED AAA STRIP LOIN OF BEEF (4-4.5kg, approx. 30 guests, chef attended) Truffle Mashed Potato, Dijon Mustard, Horseradish, Natural Jus	350	MISO-ROASTED SABLEFISH FILLET (800g, approx. 15 guests, chef attended) Soba Noodle Salad, Steamed Bok Choy, Kabayaki Sauce	175

PLATED DINNER

Prices are based on plated main selection, per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. All plated dinners are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

STARTER (SELECT ONE EITHER SOUP OR SALAD)

Globe Signature Mushroom Soup
Truffle Crème, Shimeji Mushrooms

Butternut Squash Bisque
Parmesan Foam, Candied Pecans

Soup of Pear and Celeriac
Red Wine Stained Pears

Salad of Village Farm Tomatoes
Basil, Ciabatta Croutons, Mozzarella

Salad of Shoots Sprouts and Leaves
Vegetable Ribbons, Crispy Shallots, Preserved Baby Tomato, Goat Cheese, Sherry Vinaigrette

Heart of Romaine Caesar Salad
Ficelle Crouton, Anchovy Dressing, Pecorino Cheese

MAINS - MEAT (SELECT ONE)

Braised Alberta Beef Shortrib 90
Crispy Polenta, Root Vegetables, Braising Juices

Grilled Filet of Beef 95
Pont Neuf Potato, Roasted Asparagus, Natural Reduction

Crispy Pork Belly 89
Squash Tortellini, Apples, Roasted Squash,

MAINS - POULTRY (SELECT ONE)

Smoked Breast of Chicken 79
Leg Meat Croquette, Pickled Mushrooms, Fingerling Potato

Crispy Fried Chicken 78
Mash Potato, Biscuit, Sage Gravy

Herb Crusted Breast of Chicken 82
Asparagus, Farrow Risotto, Chicken Jus

MAINS - FISH (SELECT ONE)

Smoked Sockeye Salmon 85
Fingerling Kale Sautee, Preserved Lemon, Sauce Vierge

Haida Gwaii Sablefish 90
Bok Choy Daikon, King Oyster Mushroom, Dashi Broth

Grilled Ling Cod 82
Yukon Gold & Crab Brandade, French Beans,

Caramelized Apple Broth

Roasted Beets, Tarragon Butter

MAINS - VEGETARIAN (SELECT ONE)

Wild Mushroom 75

Mascarpone Cannelloni

Mushroom Jam, Parsley Radish Salad

Grilled Lentil Steak 77

Almond Whipped Potato, Cippolini Onions,
Haricot Vert, Vegetable Gravy

Crispy Fried Tofu 75

Edamame Fried Rice, Enoki Mushrooms, Daikon

DESSERTS (SELECT ONE)

Chocolate Hazelnut Bar

Raspberry Coulis

Seasonal Creme Brulee

Lemon Curd Tart

Charred Meringue, Crushed Raspberries

Warm Apple Crumble

Caramel Ice Cream

**Cheese Cake of the
Season**

PLATED ENHANCEMENTS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Ask your Catering representative about how you can enhance your plated dinner menu with these signature dishes.

HOT STARTER COURSES

Wild Mushroom Tart 15
Aged Balsamic, Frisee, Goat Cheese

Seared Jumbo Scallops 22
Yukon Gold Potato, Melted Leek, Truffle Bacon Nage

Hand Rolled Gnocchi 18
Chef's Seasonal Preparation

COLD STARTER COURSES

Duck Confit Presse 15
Preserved Fruit, Sea Island Crisp, Honey

Heirloom Tomato Terrine 19
Tomato Gazpacho, Dried Olives

Local Beets 20
Goat Cheese, Olive Oil, Hazelnuts

ENTRÉE COURSES

Crispy Pork Belly 24
Maple, Apple, Chicharon

Lobster on Toast 32
Brioche Bread, Thermidor Sauce

Caramelized Squash Tortellini 25
Watercress, Spiced Pepitas, Sage



FESTIVE PLATED LUNCH

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Plated Lunch

61

STARTER

Soup of Roasted Butternut Squash, Spiced Pecans, Maple Reduction

ENTREE

Roasted Fraser Valley Turkey
Whipped Yukon Gold Potato
Roasted Heirloom Carrots, Brussel Sprouts, Haricot Verts
Local Cranberry Relish
Traditional Stuffing, Pan Jus

DESSERT

Pistachio Chocolate Mousse, Cranberry Biscotti

FESTIVE PLATED DINNER

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Plated Dinner 76

STARTER

Roasted Parsnip Soup, Double Smoked Bacon,
Truffle Crème Fraiche

ENTRÉE

Roasted Fraser Valley Turkey
Whipped Yukon Gold Potato
Roasted Heirloom Carrots, Brussel Sprouts,
Haricot Verts
Local Cranberry Relish
Traditional Stuffing, Pan Jus

DESSERT

Mandarin Orange Cheesecake, Rum Ball Praline

FESTIVE FAMILY STYLE

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Family Style Dinner 91

CHOICE OF STARTER

Poached Pear Salad, Greens, Tomato, Goat
Cheese, Candied Pecans, Sherry Vinaigrette
-Or-

Roasted Parsnip Soup, Double-Smoked Bacon,
Truffle Crème Fraiche

ENTRÉE

Whole Roasted Fraser Valley Turkey, Carved by
Guest, One per Table

24-Hour Braised Beef, Natural Jus

Family Style Bowls and Platters of:

Yukon Gold Whipped Potatoes

Maple Roasted Root Vegetables

Local Cranberry Relish

Traditional Stuffing, Pan Jus

DESSERT

Festive Yule Log

Mincemeat Tarts

Candy Cane Cheesecake

Assorted Christmas Cookies

FESTIVE DINNER BUFFETS

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Buffet #1 77

SALADS

Foraged Lettuces and Shoots, Vinaigrettes,
Selection of House Made Dressings
Winter Squash Salad, Toasted Pumpkin Seeds,
Figs, Roasted Radicchio
Caesar Salad, Focaccia Croutons, Garlic
Anchovy Dressing

SOUP

Soup of Roasted Butternut Squash, Spiced
Pecans, Maple Reduction

MAIN

Roasted Fraser Valley Turkey
Traditional Stuffing
Local Cranberry Relish, Roasting Jus
Whipped Yukon Gold Potatoes
Roasted Heirloom Carrots, Cipollini Onions,
Brussel Sprouts, Haricot Verts
Butternut Squash Ravioli, Caramelized Squash,
Poached Raisins, Pumpkin Cream
Crispy Maple Pork Belly, Smoked Cranberries,
Sage

DESSERTS

Carved Seasonal Fruit
Eggnog Cheesecake
Spiced Pumpkin Pie
Assorted Cookies and Shortbreads
Marzipan Stollen
Mincemeat Tartlets

Festive Buffet #2 90

SALADS

Foraged Lettuces and Shoots, Vinaigrettes,
Selection of House Made Dressings
Winter Squash Salad, Toasted Pumpkin Seeds,
Figs, Roasted Radicchio
Caesar Salad, Focaccia Croutons, Garlic
Anchovy Dressing

Organic Quinoa, Pomegranate, Charred
Cauliflower, Goat Cheese

Cavatappi Pasta Salad, Shaved Prosciutto,
Sundried Tomato, Pesto Vinaigrette

Local Beet Salad, Honey Ricotta Cheese,
Roasted Chesnuts, Watercress

CHEESE & CHARCUTERIE

Salamis, Emperor Ham, Prosciutto, Soppresatta,
Mustards, Cornichons, Silver Onions
Selection of Local Farm Cheeses, Crackers and
Snap Bread

MAIN

Roasted Fraser Valley Turkey
Traditional Stuffing
Local Cranberry Relish, Roasting Jus
Whipped Yukon Gold Potatoes
Roasted Heirloom Carrots, Cipollini Onions,
Brussel Sprouts, Haricot Verts
Butternut Squash Ravioli, Caramelized Squash,
Poached Raisins, Pumpkin Cream
Crispy Maple Pork Belly, Smoked Cranberries,
Sage

Char Grilled Pacific Salmon, Roasted Radish
Chef Attended Carving Station with Peppered
Mustard Crusted NY Strip Loin, Jus

DESSERTS

Carved Seasonal Fruit
Eggnog Cheesecake
Spiced Pumpkin Pie
Assorted Cookies and Shortbreads
Marzipan Stollen
Mincemeat Tartlets
Warm Plum Pudding, Vanilla Brandy Cream

Festive Buffet #3 105

SALADS

Foraged Lettuces and Shoots, Vinaigrettes,
Selection of House Made Dressings
Winter Squash Salad, Toasted Pumpkin Seeds,
Figs, Roasted Radicchio
Caesar Salad, Focaccia Croutons, Garlic
Anchovy Dressing
Organic Quinoa, Pomegranate, Charred
Cauliflower, Goat Cheese
Local Beet Salad, Honey Ricotta Cheese,
Roasted Chesnuts, Watercress

SALMON VARIATIONS

Salmon Gravlax, Candied Salmon, Salmon
Rillettes, Smoked Salmon
Crème Fraîche, Pickled Onions, Preserved
Lemons, Salted Capers
SIGNATURE SEAFOOD BAR
King Crab, Cocktail Prawns, Mussels, Clams
Cocktail Sauce, Mignonette, Marie Rose Sauce,
Lemon

CHEESE AND CHARCUTERIE

Salamis, Emperor Ham, Prosciutto, Soppressata,
Mustards, Cornichons, Silver Onions,
Selection of Local Farm Cheeses, Crackers and
Snap Bread
Chutneys and Mostarda

MAIN

Roasted Fraser Valley Turkey
Traditional Stuffing, Local Cranberry Relish,
Roasting Jus
Whipped Yukon Gold Potatoes
Roasted Heirloom Carrots, Cipollini Onions,
Brussel Sprouts, Haricot Verts
Butternut Squash Ravioli, Caramelized Squash,
Poached Raisins, Pumpkin Cream
Crispy Maple Pork Belly, Smoked Cranberries,
Sage
Char Grilled Pacific Salmon, Roasted Radish
Chef Attended Carving Station with:
Peppered Mustard Crusted NY Strip Loin,
Natural Jus
Caraway Honey Baked Ham, Pineapple Jus

DESSERT

Carved Seasonal Fruit
Eggnog Cheesecake
Spiced Pumpkin Pie
Calvados Apple Tartlets
Assorted Cookies and Shortbreads
Marzipan Stollen
Mincemeat Tartlets
Gluten Free Chocolate Cake, Almond Ganache
Milk, Dark and White Chocolate Barks
Warm Plum Pudding, Vanilla Brandy Cream



WINE

Prices per bottle

BEST OF BC ROSE

Rose Fort Berens Estate 60
Winery
 Lillooet, BC

This fruit forward rose, a juicy blend of Gamay and Pinot Noir, is bursting with fresh summer flavours of wild strawberries and raspberries.

SPARKLING WINE, BC

Averill Creek “CHARME 74
DE L’ILE”
 Okanagan, BC

A delightful Prosecco-style sparkling wine produced in the classic Charmat Method.

SPARKLING WINE, INTERNATIONAL

Bottega Prosecco 74
 Veneto, Italy

Fresh and fragrant with delicate apple, pear, citrus and hints of honeysuckle and white fruit on the nose.

Veuve Clicquot Brut Reims 170
 Champagne, France

Perfect balance of strength and silkiness, matched with freshness and aromatic intensity.

Moet et Chandon 170

BEST OF BC WHITE

Mission Hill Five Vineyards 55
Chardonnay
 Okanagan, BC

The aromatics of this Chardonnay begin with yellow peach and lead to subtle aromas of lemon and jasmine. On the palate, favours of green apple, fresh pineapple, lime, and a pleasant creaminess present from oak aging.

BURROWING OWL PINOT 70
GRIS
 Okanagan, BC

Brut, Imperial Champagne, France

The most consumed champagne in the world, enough said!

**DOMAINE CHANDON
BRUT CLASSIC**

California

Signature flavour profile of apple, pear and citrus flavors. Aromas with a hint of spice that leads to a soft, dry finish.

90

Quintessential BC Pinot Gris with intense aromas of pear, honeydew melon and lots of lemon and grapefruit zest. Some cilantro, spice, apple and citrus blossom add complexity. The palate is dry, soft and round textured balanced by crisp racy acidity.

**LITTLE ENGINE
CHARDONNAY**

Okanagan, BC

The Little Engine Silver series are wines offering an exceptional balance of fruit and acidity.

83

**Burrowing Owl
Chardonnay**

Okanagan, BC

Ripe fruit and nicely integrated oak meld together in this modern, restrained Chardonnay.

90

**CROWSNEST VINEYARDS
CHARDONNAY**

Family Reserve, Similkameen Valley

Best un-oaked Chardonnay in Canada at the Canadian Wine Awards, known as soft acidity, creamy and fruit forward. Oranges and apples on the nose, which follow through on the palette with a nice and not too crisp finish.

55

Joie Farms A Noble Blend

Okanagan, BC

'A Noble Blend' is a classic blend of Gewürztraminer, Riesling, Pinot Auxerrois, Pinot Blanc and Muscat.

75

Blasted Church Pinot Gris

Okanagan, BC

Orchard fruit, pineapple and citrus with an undercurrent of stone fruit on the nose.

69

WILD GOOSE RIESLING

Okanagan, BC

The nose shows aromas of floral, spice and apricot, with flavours of minerality and citrus to follow.

60

INTERNATIONAL WHITE

FARMSTEAD BY LONG MEADOW RANCH 110
Chardonnay, Napa Valley

Aromatics of Meyer lemon, candied orange peel, white flowers and oyster shell marry with a lively textured palate that has a refreshingly acid-driven finish.

Mezzacorona Castel Firmian Pinot Grigio 69
Italy

This wine is characterized by a straw-yellow colour and a crispy fruit flavour with hints of chamomile. Dry and elegant with a delicate acidity.

Cannonball Chardonnay 85
California

Flavours of poached pear, lemon curd, yellow plum, and toasted almond.

Dog Point Sauvignon Blanc 94
New Zealand

Juicy and mouth filling with vibrant ripe fruit while a fresh line of balanced acidity supports the soft, round texture.

Matanzas Creek Winery Sauvignon Blanc 75
California

Bursting, vibrant aromas and a long finish with salinity and minerality.

BEST OF BC RED

Mission Hill Five Vineyards Cabernet Sauvignon Merlot 55
Okanagan, BC

Clear ruby red colour; cassis, plum, vanilla and spicy oak aromas, nicely complex; dry, medium-full body, rounded tannins, fresh blackberry, spice and herbal flavours with balanced acidity and medium length finish.

Meyer Pinot Noir 68
Okanagan, BC

The fruit is sourced from three different vineyards in the Okanagan Valley. The combination of these three different vineyards, each having their own unique aspect, elevation and soils, has produced a well-rounded Pinot Noir that showcase the Okanagan as a whole.

Burrowing Owl Merlot 88
Okanagan, BC

The palate is full and rich with firm, ripe, dusty tannins and sage, paprika, black licorice and roasted red capsicum.

CLOS DU SOLEIL SYRAH 88
Okanagan, BC

Soft and supple in the mouth with very fine tannins, this exclusive and limited production Syrah is an opportunity to see a new side of Clos du Soleil.

FOXTROT, PINOT NOIR 125
Naramata Bench

Great balance with intense aromas of bright and dark red fruits along with spice and earthy notes.

Laughing Stock Blind Trust 80
Okanagan, BC

Blind Trust is a wine in which the winemaker has full discretion over the blend, so you'll just have to trust us.

MISSION HILL “OCULUS”,
Meritage Blend
Okanagan, BC

260

Rich and powerful, this wine was sourced from designated Oculus blocks in the Osoyoos (100%) vineyard estates from low-yielding vines.

INTERNATIONAL RED

Cannonball Cabernet Sauvignon 86
California

Intense fruit aromas of black cherry, plum accented by vanilla, caramel and rich toasted oak. Full on the palate with good concentration and considerable structure on the finish.

Zuccardi Malbec 67
Argentina

Intense and lively red purple color. Intense red ripe fruit aromas such as prunes and cherries with black pepper and tobacco. Can also detect chocolate, cherry liqueur and spicy notes. Soft and velvety.

ANCIENT PEAKS CABERNET SAUVIGNON 90
Paso Robles

Complex aromas of both red and dark fruits, with notes of black olives & pencil shavings, toasted oak and tobacco.

Rodney Strong Pinot Noir Estate 80
California

Lovely aromas of red fruit, floral and earth. With a soft and silky texture on the palate, cherry, cranberry, and baking spice characteristics shine

through with balance, acidity and a nice lingering finish.

SIDURI PINOT NOIR 97

Willamette, Oregon

Fresh red and blue fruit, along with faint hints of earth and leather. The wine shows good acidity on the finish.

Kaesler Stonehorse Shiraz 68

Australia

Generous rich dark fruits of blackberry, blood plum with undertones of caramelized figs, chalky tannin, and hints of oak, with tuned acid.

Chateau St. Jean Cabernet 100

Sauvignon

California

Sonoma County's Alexander Valley is best known for the world-famous Cabernet Sauvignon grapes that thrive from the valley floor all the way up the rolling hillsides and mountain ridges.

BAR

A complimentary bartender is provided. In the event that consumption falls short of \$500 net revenue per bar, a bartender charge of \$100 per bar will apply. All hosted bars are exclusive of the 10% Provincial Liquor Tax, 5% GST and an 18% service charge.
Prices per drink.

HOSTED BAR

Domestic and Local Craft Beer 8

Import Beer 9

Wine by the Glass – Domestic 10

Wine by the Glass – Imported 12

Premium Tier Spirits 10

Finlandia Vodka
Bacardi White Rum, Bacardi Dark Rum, Captain Morgan Spiced Rum
Beefeater Gin
Sauza Hornitos Plata (Silver) Tequila
Canadian Club Whiskey
Jim Beam Rye
The Famous Grouse Scotch
Martini & Rossi Vermouth

Super Premium Tier Spirits 12

Tito's Handmade Vodka
Plymouth Gin
Bacardi 8 yr. Rum
Casamigos Silver Tequila
Maker's Mark Bourbon
Lot 40 Rye
Chivas Regal Scotch

Liqueurs 12

Assorted Soft Drinks, Juices, Mineral Water 6

Non-Alcoholic Beer 7

Luxury Tier Spirits 15

Belvedere Vodka

The Botanist Gin

Bacardi Gran Reserva 10 yr. Rum

Casamigos Anejo Tequila

Woodford Reserve Bourbon Whiskey

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch



TERMS AND CONDITIONS

Menu prices are quoted in Canadian Funds and are subject to change without notice; final menu prices are guaranteed no more than 30 days prior to an event.

Boxes, Packages, Freight, and Storage

Fairmont Vancouver Airport is pleased to receive and aid in the handling of boxes and packages. Please prearrange any shipments directly with your Catering Representative. Due to limited storage facilities, we are unable to accept shipments any earlier than 2 days prior to your event. Please coordinate the pick-up of items immediately following your event.

**All deliveries must be properly labeled with the name of the group, the group contact, hotel contact, number of boxes, function room name and date of your event. Deliveries must be made to our Receiving/Loading dock at the following address:
Fairmont Vancouver Airport,
3311 North Service Road,
Richmond BC, V7B 1X9**

Should you require assistance with your boxes, packages or freight, a handling fee will be levied of \$7.50 per box for transportation within the hotel. The Hotel will not receive or sign for C.O.D. shipments.

Fairmont Vancouver Airport is not responsible for damage to, or loss of, any articles on the premises during or following an event.

Food and Beverage

Outside food and non-alcoholic and alcoholic beverages are not permitted to be brought into function rooms. All food and beverage served in function rooms must be provided by Fairmont Vancouver Airport, with the exception of Wedding Cakes, for which a cake cutting/serving fee will apply.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Liquor service is permitted from 11:00am and 1:00am (12:00am on Sundays and holidays). We reserve the right to refuse beverage service to individuals in accordance with "Serving it Right" and BCLB safe service regulations.

Guarantees

We require the guaranteed number of guests attending the function in writing a minimum of 72 hours in advance of the event. This will be considered the minimum guarantee and may not be reduced. We will be prepared to set up to 5% above the guaranteed number of events for up to 200 persons and 2% for events with 200 persons or more. In the event that a guaranteed number 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.

Security

Any events for persons under the age of 19 years must have 1 security officer per 100 guests, one of which must be female, for the duration of the event.

Labour Charges

- Bartender: A complimentary bartender is provided for event bars. In the event that consumption falls short of \$500 net revenue per bar, a charge of \$100 per bar will apply
- Bar Cashier: \$25 per hour, per cashier (4 hour minimum)
- Chef-attended cooking/carving stations: \$80 per Chef (2 hour minimum)
- Changes to Room Setup on day of event which differ from those pre-arranged with the Catering Representative in advance of the event: \$40 per hour (4 hour minimum)

Service Charge and Taxes

All food and beverage functions are subject to a mandatory 18% service charge, of which 70% is a gratuity that is distributed to the Hotel's servers and, as appropriate, other staff, and the remaining 30% is retained (and not distributed as wages, a tip or gratuity to the Hotel's employees) entirely by the Hotel. The surcharge is subject to 5% percent federal tax, which may change from time to time without notice. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory service charge will be posted to your Master Account.

Food and beverage, meeting and function room rental, in-house audio-visual services and service charges are subject to the following taxes:

- Goods & Services Tax (GST) 5%
- Provincial Liquor Tax 10%
- Provincial Sales Tax (PST) 7%
- Service Charge (taxable) 18%
- Food and Beverage (non-alcoholic) 5% (GST)
- Beverage (alcoholic) 15% (GST + Liquor Tax)
- Meeting & Function Room Rental 5% (GST)
- In-House Audio -Visual 12% (GST + PST)

Please note that all of the above service charges, taxes, fees, levies and/or assessments may change without notice.

Signage and Décor

Signage may only be displayed directly outside your designed meeting/function room. We reserve the right to remove any displayed material that is deemed unsightly, untidy, or not of a professional nature. We do not permit any article(s) to be fastened to hotel property. The use of tacks, tape, nails, screws, bolts or any other item that may cause damage to floors, walls, ceilings, or hotel property is prohibited. The organizer is responsible for any damage by their invited guests or independent contractors during the time the premises are under their control.

SOCAN and Re:Sound Fees for Music

The public performance of recorded music in conjunction with events such as receptions, conventions, exhibitions, or other similar events may be subject to certain legally mandated tariffs (which may change from time to time) based on capacity of the function room and the event activities.

SOCAN www.socan.ca (Tariff 8 – Music licensing fee collected for the Society of Composers, Authors and Music Publishers of Canada)

Re:Sound www.resound.ca (Tariff 5 – Royalties collected for Public Performance of Sound Recordings) fees. Fees collected are licensing fees and/or distributed as royalties to the original artist, and do not represent any revenue for the Hotel. Current fees are as follows:

Room Capacity 1-100 guests:

Events with Dancing: \$44.13 SOCAN + \$18.51
Re:Sound

Events without Dancing: \$22.06 SOCAN + \$9.25
Re:Sound

Room Capacity 101-300 guests:

Events with Dancing: \$63.49 SOCAN + \$26.63
Re:Sound

Events without Dancing: \$31.72 + \$13.30
Re:Sound