



## 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.

<p><b>Continental</b> 28</p> <p>Homemade Granola Parfait Individual Breakfast Pastry Plate (<i>Croissant, Mini-Muffin, Butter, Preserves</i>) Sliced Fresh Seasonal Fruit and Berries</p>	<p><b>Canadian</b> 39</p> <p>Scrambled Eggs Smoked Bacon Pork Sausage Links Roasted Fingerling Potatoes with Spring Onions BC Tomatoes Individual Breakfast Pastry Plate (<i>Croissant, Mini-Muffin, Butter and Preserves</i>) Sliced Fresh Seasonal Fruit and Berries</p>
<p><b>Brioche French Toast</b> 42</p> <p>Brioche French Toast Caramelized Banana, Candied Pecan, Dulce, Berries, Maple Syrup Sliced Fresh Seasonal Fruit and Berries</p>	<p><b>Mushroom and Cheddar Breakfast Wrap</b> 43</p> <p>Egg, Kale, Mushroom, Cheddar, Salsa, Sour Cream Fingerling Potatoes BC Tomatoes Sliced Fresh Seasonal Fruit and Berries</p>
<p><b>YVR Eggs Benny</b> 46</p> <p>Canadian Back Bacon, Lemon Hollandaise Fingerling Potatoes BC Tomatoes Sliced Fresh Seasonal Fruit and Berries</p>	

# BREAKFAST ENHANCEMENTS

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

<b>Homemade Granola Parfait</b> Yogurt, Seasonal Fruit	9	<b>Smoked Bacon</b>	8
<b>Pork Sausage</b>	7	<b>Sliced Fresh Seasonal Fruit</b>	10
<b>Whole Fruits</b>	4.5	<b>Individual Assorted Bakery Plate</b>	7
<b>Gluten-free Muffins</b>	6.5	<b>Egg Sandwich</b> English Muffin, Egg, Cheese, Bacon	9

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# 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.

## **Boxed Breakfast To Go**

36

Breakfast Sandwich (*select one*):

Ham & Cheese on Artisanal Bread

Tomato & Cheese on Artisanal Bread

Peanut Butter & Jam on Artisanal Bread

Chef's Choice Breakfast Pastry

Seasonal Whole Fruit



## THEMED BREAKS

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

### Cookie Break

24

Home-style Cookies  
Chocolate and Strawberry Milks  
Truffle Chocolates

### Chip Break

23

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

### Mezze Break

24

Hummus, Dolma, Quinoa Tabbouleh, Fattoush,  
Marinated Olives, Minted Artichoke, Crisps and  
Grilled Bread

# SNACKS

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

<b>House-baked Power Bars</b>	6	<b>Fairmont's Signature Assorted Cookies</b> priced per dozen	40
<b>Pringles</b>	5	<b>Energy Bar</b>	5
<b>Jumbo Cashews</b>	8	<b>M&amp;Ms</b> Milk Chocolate or Peanut	8
<b>Wild Sweets Artisan Chocolate Bar</b> Award-winning, locally-made, small batch chocolates	8	<b>BBQ Snack Mix</b>	8

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# BEVERAGES

<b>Coffee and Tea</b>	6.5	<b>Assorted Regular and Diet Soft Drinks</b>	6
Freshly brewed regular and decaffeinated coffees and Fairmont's exclusive Lot 35 teas		priced per bottle	
Priced per person			
<b>Assorted Bottled Juices</b>	5.75	<b>Bottled Water</b>	5.5
Priced per bottle		Priced per bottle	
<b>Mineral Water</b>	6		
Priced per bottle			



## WORKING LUNCH

All working lunches include fries or local greens, home-style cookie plus freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

**Turkey Clubhouse** 37  
Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

**Jetside Burger** 38  
House-made Beef Patty, Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic Black Pepper Aioli

**Ancient Grains Burger** 36  
House-made Gluten-Free Vegetarian Patty, Smashed Avocado, Pickle, Lettuce, Roasted Pepper, Aged Cheddar

**Chicken Caesar Wrap** 37  
Chicken Caesar Wrap, Lettuce, Asiago, Croutons, Caesar Dressing

**Grilled Vegetable Wrap** 37  
Grilled Vegetable Wrap, Hummus, Avocado, Lettuce, Cheddar

# 3 COURSE 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.

## STARTERS (PRE-SELECT ONE)

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### Signature Mushroom Soup

Truffle Crème, Pickled Shimeji Mushroom

### Organic Mixed Greens

Shaved Carrot, Radish, Grape Tomatoes, Herb Vinaigrette

### Vine Tomato Salad

Bocconcini, Kale, Olive, Aged Balsamic

## MAINS (PRE-SELECT ONE)

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### Sage & Mustard Chicken Breast

55

Caramelized Onion, Whipped Potato, Green Beans, Natural Jus

### Braised Sticky Shortrib

72

Herb Polenta, Heirloom Carrots, Pearl Onion, Gremolata

### Grilled Salmon Rice Bowl

65

Baby Corn, Edamame, Miso

### Wild Mushroom Ravioli

55

Spinach, Parmesan Crème, Pepper Pecorino, Gremolata

### Crispy Tofu Rice Bowl

58

Spicy Chili Sauce, Water Chestnuts, Cashews, Ginger, Edamame

## DESSERT

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### Seasonal Cheesecake

### Sticky Toffee Pudding

warm caramel sauce, crumble



# 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.

## **Boxed Lunch To Go** 40

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

Wraps (*pre-select one*):

Chicken Caesar Wrap, Croutons, Asiago,

Romaine Lettuce, Caesar Dressing

Grilled Vegetable Wrap, Hummus, Avocado,

Lettuce, Cheddar

Shaved Beef Wrap, Pepper, Shredded Cheese,

Black Pepper Sauce

Whole Seasonal Fruit

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.

<b>Blue Cheese Stuffed Olives</b> Gin Soaked	52	<b>Candied Walnut Goat Cheese Truffle</b> Fig Center	49
<b>Vietnamese Rice Paper Roll</b> Shrimp, Nam Pla	54	<b>Smoked Salmon</b> Blini, Caviar	56
<b>Prosciutto Wrapped Asparagus</b> Parmesan Wafer, Pesto	52	<b>Compressed Watermelon</b> Feta, Mint	49
<b>Heirloom Tomato Bruschetta</b> Ficelle Crostini	52	<b>Miso Tuna Poke</b> Wasabi, Ginger	54
<b>Mini Crab BLT</b> Brioche Bread	56	<b>Smoked Duck Breast</b> 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.

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



## 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.

### STARTERS (PRE-SELECT ONE)

**Globe Signature  
Mushroom Soup**  
Truffle Crème, Shimeji Mushrooms

**Salad of Village Farm  
Tomatoes**  
Basil, Ciabatta Croutons, Mozzarella

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

**Local Beet Salad**  
Cashew Praline, Bitter Greens, Herb Vinaigrette

**Heirloom Carrot Soup**  
Parmesan Foam, Candied Pecans

### MAINS (PRE-SELECT ONE)

**Pan Seared Steelhead** 79  
Fingerling Potatoes, Spinach, Sauce Vierge

**Herb Crusted Breast of  
Chicken** 78  
Green Beans, Farrow Risotto, Chicken Jus

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

**Grilled Filet of Beef** 95  
Potato Purée, Pearl Onion, Asparagus, King  
Oyster Mushroom, Jus

**Haida Gwaii Sablefish** 90  
Bok Choy, Braised Shitake, Black Garlic

**Wild Mushroom Cannelloni** 75  
Pepper Pecorino, Spinach, Grilled Truffle  
Ciabatta

**Grilled Lentil Steak** 77  
Potato Purée, Pearl Onion, Asparagus, King  
Oyster Mushroom, Mushroom Jus

## **DESSERTS (PRE-SELECT ONE)**

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**Seasonal Crème Brulée**

**Seasonal Cheesecake**

**Seasonal Fruit**



## 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



## WINE

Prices per bottle

### SPARKLING WINE, BC

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**Averill Creek "Charme de l'Île"** 74

Vancouver Island, BC

*Prosecco-style sparkling wine with a classic Charmat method fizz. Lively palate featuring crisp apple and citrus flavours topped with toasty, nutty notes.*

### SPARKLING WINE, INTERNATIONAL

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**Bottega Prosecco** 74

Italy

*Fresh, delicate, fragrant, and well balanced. Fruity and flowery with scents of apple, white peach, and citrus fruits.*

**Veuve Clicquot Ponsardin** 170

Champagne, France

*Dry and full bodied with well-balanced acidity and complex flavors of crisp apple, mineral, citrus and shortbread on the long finish.*

**Moet et Chandon** 170

Brut, Imperial Champagne, France

*Aromas of apple, mineral, lemon-lime, and pear. Flavors of apple, citrus, brioche, and light oak followed by a crisp and refreshing finish.*

**Domaine Chandon Brut Classic** 90

California

*Signature flavor profile of apple, pear and citrus flavours. Aromas with a hint of spice that leads to*



a soft, dry finish.

## BEST OF BC WHITE

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**Mission Hill Fairmont** 55  
**Exclusive Chardonnay**  
Okanagan, BC

*Palate of green apple, fresh pineapple, lime flavours, with a pleasant creaminess present from oak aging.*

**Burrowing Owl Pinot Gris** 70  
Okanagan, BC

*Intense aromas of pear, honeydew melon and lots of lemon and grapefruit zest. Palate is dry, soft and round textured, balanced by crisp acidity.*

**Little Engine Chardonnay** 83  
Okanagan, BC

*Subtle oak balanced with bright acidity, orchard fruits and a crisp lingering finish.*

**Burrowing Owl** 90  
**Chardonnay**  
Okanagan, BC

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

**Joie Farms A Noble Blend** 75  
Okanagan, BC

*Classic blend of Gewurztraminer, Riesling, Pinot Auxerrois, Pinot Blanc and Muscat. Aromatic wine with flavors of lychee, coriander and guava and a grapefruit-fresh finish.*

**Blasted Church Pinot Gris** 69  
Okanagan, BC

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

**Wild Goose Riesling** 60  
Okanagan, BC

## INTERNATIONAL WHITE

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**Farmstead by Long** 110  
**Meadow Ranch**  
**Chardonnay**  
California

*Lively textured palate with a refreshingly acid-driven finish.*

**Mezzacorona Castel** 69  
**Firmian Pinot Grigio**  
Italy

*Crisp fruit flavour with hints of chamomile. Dry and elegant with a delicate acidity.*

**Cannonball Chardonnay** 85  
California

*Aromas of pineapple, vanilla, and honeysuckle. Delicate melon and citrus flavors with a long, bright finish.*

**Dog Point Sauvignon** 94  
**Blanc**  
New Zealand

*Notes of lemon grass and passion fruit. Nettley, zingy acidity, plenty of focus and a long, refreshing finish.*

**Matanzas Creek Winery** 75  
**Sauvignon Blanc**  
California

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

*Aromas of floral, spice and apricot with flavours of minerality and citrus to follow.*

**Vanessa Vineyards** 80

**Viognier**

Similkameen Valley, BC

*Intense nose with jasmine, honeysuckle and rose petals, with a rich palate.*

## **BEST OF BC RED**

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**Mission Hill Fairmont** 55

**Exclusive Cabernet**

**Sauvignon Merlot**

Okanagan, BC

*Aromas of cassis, plum, vanilla, and spicy oak. Flavors of fresh blackberry, spice, and herbs with balanced acidity and medium length finish.*

**Meyer Pinot Noir** 68

Okanagan, BC

*Ripe cherry scented fruit generously padded with oak, cloves, smoke and light pine-scented complexity.*

**Burrowing Owl Merlot** 88

Okanagan, BC

*Red berry fruit on the nose with paprika, roasted red pepper, stewed plum, black cherry, dark chocolate, violet, and vanilla. The palate features berry fruit with a punch of blackberry, plum, blueberry, and dark chocolate.*

**Rust Wine Co.** 78

**Merlot/Cabernet**

Okanagan, BC

*Aromas of black currant, dark cherry and light toast. The soft and pleasing palate has nicely rounded tannins, with bright plum, vanilla, and cedar.*

**50th Parallel Estate** 125

**"Unparalleled" Pinot Noir**

Okanagan, BC

## **INTERNATIONAL RED**

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**Cannonball Cabernet** 86

**Sauvignon**

California

*Richly layered with blackberry, cassis, and truffle. Firmly structured with lush tannins and a lingering finish.*

**Zuccardi Serie A Malbec** 67

Argentina

*Intense red ripe fruit aromas of prunes and cherries with black pepper and tobacco.*

**Ancient Peaks Cabernet** 90

**Sauvignon**

California

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

**Rodney Strong Pinot Noir** 83

California

*Red raspberry and cherry, full-bodied, robust wine, with notes of baking spice and black tea, and accents of toasted oak and rich vanilla.*

**Penner-Ash Wine Cellars** 115

**Pinot Noir**

*Palate of darker fruit notes supported by hints of dark chocolate and anise seed.*

**Painted Rock Red Icon** 125

**Meritage**

Okanagan, BC

*Rich aromas of blackberry, dark plums, cassis and sweet spices. The palate, with velvety tannins and high acid, offers bold and juicy black fruit layered with pepper, baking spices, vanilla and chocolate.*

Oregon

*Dark fruited aromas of black plum and raspberry compote give way to earthiness a tea note, dried strawberry and vanilla oak on the palate.*

**Canvasback by Duckhorn** 125

**Cabernet Sauvignon**

Washington

*Generous black cherry, black raspberry, fruit leather, mineral, spice and herb aromas. The fruit flavors are framed by firm, juicy tannins and crisp acidity.*

# 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

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**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.**

## **Signage and Décor**

**Signage may only be displayed directly outside your designed meeting/function room. We reserve the right to remove any**

## **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.

## **SOCAN and Re:Sound Fees for Music**

The public performance of recorded music in conjunction with events such as receptions,

**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.**

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](http://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](http://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