

ROYAL PAVILION

Bubbles Brunch

Brunch – BBD\$165 pp

Bottomless Segura Viudas Cava – BBD\$240 pp

Bottomless Champagne L'Hoste BBD\$310 pp

Taxes and service charge are not included and will be added to the bill.

FROM THE RPV BAKERY

Butter Pecan Scones

Red Onion | Brie | Balsamic Crema Danish | Herbed Tomato | Feta Danish

Fresh Fruit Danish

Housemade Nut Butters – Cashew | Almond | Pistachio

Under The Lamp

Sticky Buns with Maple Bacon | Grain Mustard

HOT BUFFET

Pasta Rustica

Soppressata | Oven Roasted Tomato | Peppers | Onions | Olives

Cauliflower Breakfast Egg Muffins

Cauliflower | Whole Eggs | Fresh Herbs | Parmesan

Chicken Romano Wraps

Grilled Pesto Chicken | Romano Cheese | Herbed Mayo

Chef Attended Omelet & Egg Station

Whole Eggs | Egg Whites | Fresh Beaten Eggs

Asparagus | Arugula | Tomato | Onion | Bell Peppers | Jalapeño
| Mushrooms | Bacon | Ham | White Cheddar | Goat Cheese

COLD BUFFET & SALADS

Charcuterie Board

Assorted Cold Cuts

Dried Fruit

Assorted Cheeses

House Baked Grissini | Crackers

Marinated Vegetables

Salad Selections

Caesar Salad | Crisp Pancetta | Boiled Egg

Tomato Basil | Buffalo Mozzarella Stacks

Organic Mixed Greens

Roasted Corn & Black Bean

Roasted Potato Salad

WAFFLE STATION

Homemade Belgian Waffles

Whipped Cream | Homemade Nutella | Fresh Berry Compote
| Popcorn Chicken | Banana Foster Flambé

Cinnamon Infused Maple Syrup | Whole Grain Mustard Maple Syrup

PAELLA STATION

Spanish Saffron Rice

Baby Scallops | Shrimp | Chicken
| Chorizo | Calamari | Onions
| Peppers | Sweet Peas

FROM THE GRILL

Lemon Pepper Salmon | Dill Hollandaise
Jumbo Tiger Shrimp

FROM THE CARVERY

Smoked Beef Brisket

DESSERTS

Mini Bundt Cakes

Financiers / Petite Loaves

Pink Champagne Mousse

Chocolate Entremet

CHOCOLATE FOUNTAIN

Cascading Milk Chocolate

Champagne Infused Edible Fruit
Arrangement

Marshmallows

Fairmont
ROYAL PAVILION

Palm
TERRACE