

A WARM WELCOME TO THE FAIRMONT VANCOUVER AIRPORT,  
THE MOST LUXURIOUS AIRPORT ACCOMMODATION  
IN THE WORLD.

LOCATED AT VANCOUVER INTERNATIONALS' AWARD WINNING AIRPORT,  
WE OFFER BOTH UNRIVALLED LOCATION AND EXCEPTIONAL  
HOSPITALITY FOR EVEN THE MOST DISCERNING TRAVELER.

CONTEMPORARY, INTERNATIONAL FLAVOURS COUPLED WITH LOCAL,  
WEST COAST SPECIALTIES HAVE BEEN CAREFULLY SELECTED TO REFLECT  
OUR COMMITMENT TO SUPERIOR QUALITY AND A DEDICATION TO  
SUSTAINABLE, ORGANIC, AND HEALTHY ALTERNATIVES. ENJOY  
THOUGHTFULLY PREPARED MEALS IN THE PRIVACY AND COMFORT OF  
YOUR ROOM WITH OUR 24-HOUR IN ROOM DINING.

FOR THOSE NEEDING TO GET A QUICK START TO THE DAY, OUR  
DOORKNOB MENU OFFERS A SELECTION OF BREAKFAST OPTIONS TO  
ENSURE YOUR DAY BEGINS SMOOTHLY.

WELCOME AND ENJOY YOUR STAY AT THE  
FAIRMONT VANCOUVER AIRPORT!

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



### **Lifestyle Menu Options**

Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute optimal health and wellness.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

### **Please touch 3278 for In Room Dining**

Please note that a 16% gratuity and a \$5.00 In Room Dining charge applies to all orders.

All prices are subject to applicable government taxes.

If you have a food allergy, intolerance, or specific dietary restriction, please advise your In Room Dining Server.

## RESTAURANT AND LOUNGE

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Globe@YVR and Jetside Bar are a showcase of contemporary architectural design with finishes that symbolize the majestic views of British Columbia. The surroundings offer our guests spectacular panoramic views of Vancouver's North Shore Mountains through floor to ceiling windows while also capturing the marvels of flight.

### GLOBE@YVR

Globe@YVR, our signature restaurant located on our Lobby Level, offers breakfast, lunch, and dinner daily. We feature fresh, innovative cuisine that encompasses the culinary splendour of British Columbia, while offering international flavours to satisfy the tastes of our world travelling guests. Globe is open daily 6:00 am – 2:30 pm and 5:30 pm – 10:00 pm.

### JETSIDEBAR

Jetside Bar is open daily for lunch, afternoon snacks, and late night dinner fare. Our beverages menu features wines from British Columbia, California, Australia and New Zealand. Our drinks are made from fresh ingredients by our talented mixologists. Join us at anytime and enjoy the spectacular views of the runways!

Sunday through Thursday	11:00 am - 12:00 am
Friday and Saturday	11:00 am - 1:00 am

### CONFERENCE SERVICES

The hotel offers the guest state-of-the-art meeting space with access to the latest in communication and audiovisual technologies. We have a wide selection of meeting space suitable to accommodate groups of 2 to 120 all highlighted by exceptional service, settings, and creative menus.

Between the hours of 8:30 am and 5:00 pm please dial our Sales Services Managers at Extension 3211 or 3212, after 5:00 pm please call Royal Service.

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## CARRY ON CUISINE

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Served from 5:30 am to 10:00 pm

From the kitchen of Globe@YVR comes **CARRY ON CUISINE**, specially packaged fresh and healthy meals designed for travelers to take on the go. Includes your choice of bottled spring or mineral water unless juice is noted. Simply call In Room Dining at 3278.

<b>The Continental</b>	\$17.00
your choice of freshly baked croissant, danish , muffin or banana bread yogurt & bottled juice	
<b>Globe Deli</b>	\$19.00
selection of Canadian & local British Columbian cheeses prosciutto, black forest ham, pepper salami & house smoked turkey grapes & artisan bread	
 <b>West Coast</b>	\$19.00
smoked salmon bagel with cream cheese, red onion & capers all natural in-house baked granola bar fresh whole fruit	
<b>Sea Island Picnic</b>	\$19.00
fresh turkey breast cranberry-semolina bread & maple mustard spread fresh whole fruit	
 <b>Jet Lag Recovery</b>	\$17.00
all natural in-house granola bar fruit yogurt fresh whole fruit	
<b>Kid's Pilot Pack</b>	\$17.00
your choice of turkey, ham or cheese sandwich bottled juice fresh whole fruit crayons, colouring sheets & a toy airplane	

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## BREAKFAST

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Served from 6:00 am to 11:00 am

### A LA CARTE BREAKFASTS

All egg entrees can be made using Certified Organic Eggs upon request.

**Pacific Coastal Breakfast** \$20.00

two free range eggs any style  
served with your choice of bacon, artisan turkey sausage or ham  
potato hash & toast with preserves

 **Energy Start Breakfast** \$16.00

minted fruit salad with honey granola  
low fat yogurt  
served with flax seed crepes & a peach banana power shake



**West Coast Seafood Omelette** \$22.00

three egg omelette with baby shrimp, crab & avocado  
served with potato hash & toast with preserves

 **Healthy Continental Breakfast** \$16.00

cottage cheese with minted fruit salad  
low fat apricot zucchini muffin & a citrus soy smoothie

**Belgian Waffles** \$17.00

served with warm fruit compote, sliced strawberries  
whipped cream & Canadian maple syrup

**Buttermilk Pancakes** \$17.00

your choice of plain, blueberry or chocolate chip  
with Canadian maple syrup

**French Toast** \$14.00

served with caramelized peach & banana compote

**Traditional Eggs Benedict** \$19.00

two eggs with Canadian back bacon or smoked salmon  
on a toasted English muffin with hollandaise sauce  
served with potato hash

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## BREAKFAST

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Served from 6:00 am to 11:00 am

 <b>Egg White Omelette</b>	\$ 18.00
bell peppers, tomato & scallions served with fresh fruit, artisan turkey sausage, toast & preserves	
 <b>Smoke BC Salmon &amp; Deli Bagel</b>	\$17.00
lemon-tarragon cream cheese, red onion & capers	

### ACCOMPANIMENTS

<b>Bacon, Honey Ham, Artisan Turkey or Pork Sausage</b>	\$ 8.00
<b>Grilled Asparagus</b> with clipped chives	\$7.00
<b>Potato Hash</b>	\$6.00
<b>Grilled BC Hot House Tomato</b>	\$5.00
<b>Assorted Cold Cereals</b>	\$7.00
 <b>Warm Flax Seed Oatmeal</b>	\$8.00
made with skim milk & served with dried fruit & brown sugar	
 <b>Honey Granola, Dried Fruit and Yogurt</b>	\$12.00
<b>Seasonal Fruit Plate</b>	\$11.00
<b>Orange or Grapefruit Half</b>	\$9.00
<b>Plain or Fruit Yogurt</b>	\$7.00
<b>Fresh Muffin, Croissant or Danish</b>	\$9.00
<b>Selection of Toasted Bread</b>	\$6.00
white, whole wheat, multi-grain, rye, raisin toast, English muffin, sourdough or rice	
<b>Plain or Multi-Grain Bagel with Cream Cheese</b>	\$9.00

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## BREAKFAST

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Served from 6:00 am to 11:00 am

### BEVERAGES

Fresh Orange, Grapefruit or Apple Juice	\$6.00
Tomato, V8, Cranberry or Pineapple Juice	\$5.00
 Fruit Smoothie blend of yogurt, fruit juice & fruit	\$7.00
Freshly Brewed Regular & Decaffeinated Coffee & Traditional or Herbal Teas	3 cups \$5.50 6 cups \$9.00
Cappuccino	\$6.00
Café Latte	\$6.00
Café Mocha	\$6.00
Hot Chocolate	\$5.00
Espresso	\$5.00
Milk, Chocolate Milk, Rice Milk or Soy Milk	\$5.00
Sparkling or Still Mineral Water	small \$5.00 large \$8.00

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## BREAKFAST FOR KIDS

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Exclusively for our guests 12 and under  
Served from 6:00 am to 11:00 am

<b>One Egg</b> any style with hash browns	\$6.00
<b>Cheesy Scrambled Eggs</b> with hash browns	\$8.00
<b>Egg Omelette</b> plain or with ham & cheese served with hash browns	\$8.00
 <b>Apple Cinnamon Oatmeal</b>	\$5.00
<b>Belgian Waffle</b> with sliced strawberries, whipped cream & Canadian maple syrup	\$8.00
<b>French Toast</b> with Canadian maple syrup	\$6.00
<b>Silver Dollar Pancakes</b> choice of chocolate chip, blueberry or banana	\$6.00
<b>White, Multi-Grain, Rye or Raisin Toast</b>	\$4.00
<b>Muffin, Chocolate or Plain Croissant</b>	\$5.00
<b>Selection of Cereal with Milk</b>	\$5.00

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## ALL DAY DINNING

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Dining for any time zone  
Served from 11:00 am to 10:00 pm

### SOUPS, SALADS AND OTHER STARTERS

<b>Soup of the Day</b> Chef's seasonal creation	\$12.00
<b>Roasted Carrot &amp; Corn Bisque</b> triple crème brie	\$14.00
<b>Forest Mushroom Chowder</b> potato leek salad porcini mushroom dust	\$14.00
 <b>Seasonal Greens</b> served with chive vinaigrette	\$12.00
<b>Classic Caesar Salad</b> tossed with our house made roasted garlic dressing, bacon crisp & focaccia croutons	\$14.00
<b>Selection of Canadian Artisan Cheeses</b> served with fresh fruit , cherry chutney, assorted water crackers & house baked bread	\$17.00
<b>Chicken Drumettes</b> tossed with barbeque, honey garlic or hot sauce served with blue cheese dip & cascabella peppers	\$14.00



<b>Dungeness Crab Salad</b> ginger sesame snap & avocado micro greens with classic vinaigrette	\$16.00
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<b>Spinach and Marinated Mushroom Salad</b> warm bacon & balsamic vinaigrette, asiago cheese	\$15.00
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## ALL DAY DINNING

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Dining for any time zone  
Served from 11:00 am to 10:00 pm

### ENTREES AND SANDWICHES

 <b>Quebec Maple Glazed Fillet of Wild Pacific Salmon</b>	\$32.00
crushed fingerling potatoes with grainy mustard, shallots maple jus	
<b>Grilled Cheese Sandwich</b>	\$15.00
applewood smoked cheddar on toasted sourdough served with fries, seasonal greens or caesar salad	
<b>Smoked Turkey Club</b>	\$18.00
smoked turkey breast with leicester cheese sautéed onions, bacon & grainy mustard spread on cranberry filone with tomato, lettuce & avocado served with fries, seasonal greens or caesar salad	
<b>Grilled Prime Rib Beef Burger</b>	\$15.00
house made onion relish, canadian bacon & leicester cheese served with fries, seasonal greens or caesar salad	
<b>Signature Jetside Prime Rib Beef Burger</b>	\$18.00
wild mushroom & caramelized onions crisp bacon, barbeque butter & red Leicester cheese served with fries, seasonal greens or caesar salad	
 <b>Vegetarian Wrap</b>	\$15.00
balsamic infused grilled vegetable wrap avocado, caramelized onions & pesto mayo served with fries, seasonal greens or caesar salad	
<b>Jetside Signature Pizza</b>	\$18.00
prosciutto, goat cheese, fresh arugula cherry tomatoes & balsamic reduction served with seasonal greens or caesar salad	
<b>Butter Chicken</b>	\$22.00
chicken tikka simmered in tomato butter gravy served with rice, naan bread & mango chutney	
<b>Sterling Silver Grilled Flat Iron Steak Sandwich</b>	\$21.00
roasted garlic baguettini, smoked aged mozzarella caramelized onions, mixed mushrooms & cherry tomatoes served with wedge fries, greens or caesar salad	

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## ALL DAY DINNING

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Dining for any time zone  
Served from 11:00 am to 10:00 pm

**Breaded Chicken Tenders** \$16.00  
served with fries, seasonal greens or caesar salad  
plum sauce

**Pacific Coastal Breakfast** \$20.00  
two free range eggs any style  
your choice of bacon, artisan turkey sausage or ham  
served with potato hash, fries or seasonal greens

### DESSERTS

**Gelato** \$10.00  
chocolate, strawberry, vanilla, hazelnut & rocky road  
served with a rich chocolate wafer

**Pineapple Sangria Torte** \$11.00  
walnut graham cracker crumb, passion & exotic fruit  
malibu rum syrup

**Oven Baked Mini Chocolate & Pear Pies** \$11.00  
spiced red wine poached pear, organic chocolate sauce  
creamy vanilla bean gelato

<p><b>Salt Spring Island Chèvre Cheesecake</b> \$11.00 locally farmed cheese milk chocolate feuilletine crust, raspberry coulis</p>
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**Lemon with White Chocolate Mousse** \$11.00  
zesty lemon curd layers with rich white chocolate mousse

**Seasonal Strawberry Trifle** \$11.00  
layer of grand marnier macerated strawberries genoise,  
mascarpone cream

**Chef Selection of Carved Fruit** \$11.00  
seasonal fruit with berries

**Selection of Canadian Artisan Cheeses** \$17.00  
served with fresh fruit, cherry chutney,  
assorted water crackers & house baked bread

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## ALL DAY DINNING

---

Dining for any time zone  
Served from 11:00 am to 10:00 pm

### BEVERAGES

<b>Fresh Orange, Grapefruit or Apple Juice</b>	\$6.00
<b>Tomato, V8, Cranberry or Pineapple Juice</b>	\$5.00
<b>Fruit Smoothie</b> Blend of yogurt, fruit juice and fruit	\$7.00
<b>Freshly Brewed Regular and Decaffeinated Coffee &amp; Traditional or Herbal Teas</b>	3 cups \$5.50 6 cups \$9.00
<b>Cappuccino</b>	\$6.00
<b>Café Latte</b>	\$6.00
<b>Café Mocha</b>	\$6.00
<b>Hot Chocolate</b>	\$5.00
<b>Espresso</b>	\$5.00
<b>Milk, Chocolate Milk, Rice Milk or Soy Milk</b>	\$5.00
<b>Sparkling or Still Mineral Water</b>	small \$5.00 large \$8.00

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## DINNER MENU

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*When placing your order, please ask about our  
carefully selected wines by the glass and micro-brewed craft beers,  
Served from 5:30 pm to 10:00 pm*

### STARTERS

**Soup of the Day** \$12.00  
our Chef's seasonal creation

**Roasted Carrot & Corn Bisque** \$14.00  
triple crème brie

**Forest Mushroom Chowder** \$14.00  
potato leek salad, porcini mushroom dust

 **Seasonal Greens** \$12.00  
served with chive vinaigrette

**Classic Caesar Salad** \$14.00  
tossed with our house made roasted garlic dressing,  
bacon crisp & focaccia croutons

 <b>Dungeness Crab Salad</b> \$16.00 ginger sesame snap, avocado & micro greens with classic vinaigrette
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 **Seared Diver Caught Scallops** \$18.00  
 soy bean puree, tomato caper relish  
saffron syrup

**Quebec Foie Gras Mousse** \$19.00  
house made graham cracker & pineapple chips  
spiced pineapple brandy reduction

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## DINNER MENU

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Served from 5:30 pm to 10:00 pm

### ENTREES

-  **Forest Mushroom & Mascarpone Ravioli** \$22.00  
shaved parmigiano, spinach truffle froth
-  **Globe@YVR Signature Salad** \$22.00  
seared Albacore tuna, coldwater crab, edamame beans, baby shrimp  
mixed greens, cucumber, mango & soy ginger vinaigrette
-  **Pan Seared BC Rainbow Trout** \$32.00  
pencil asparagus, French bean & kalamata olive salad  
toasted almonds & citrus gastrique
-  **Queen Charlotte Island Halibut** \$32.00  
red & black bean salad  
roasted fennel & macerated navel orange
-  **Maple Glazed Fillet of Wild Pacific Salmon** \$32.00  
crushed fingerling potatoes with grainy mustard & shallots  
maple jus
-  **Fruits de Mer Grillés** \$36.00  
grilled scallops & prawns, crisp skin wild Pacific salmon,  
pommes allumette, asparagus, lemon beurre blanc
- Maple Hill Farms Organic Chicken Breast** \$32.00  
mushroom duxelle, orzo pasta with green pea & mascarpone  
braised cipolini onion jus
- Pistachio Dusted Northern BC Rack of Lamb** \$42.00  
trumpet mushroom & Yukon potato rosti  
baby vegetables, molasses jus
- Pecan & Date Crusted Sterling Silver Pork Tenderloin** \$36.00  
warm cornbread, sweet corn puree  
sour cherry jus

<p><b>Globe@YVR Signature Tenderloin</b> \$44.00 black angus tenderloin, seared foie gras, braised short rib truffle pommes puree, red wine jus</p>
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## DINNER MENU

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Served from 5:30 pm to 11:00 pm

**Black Angus Beef Striploin Au Poivre** \$45.00  
hand cut 'pommes frites' pickled shallot mayo  
asparagus spears & pepper jus

### DESSERTS

**Gelato** \$10.00  
chocolate, strawberry, vanilla, hazelnut & rocky road  
served with a rich chocolate wafer

**Pineapple Sangria Torte** \$11.00  
walnut graham cracker crumb, passion & exotic fruit  
malibu rum syrup

**Oven Baked Mini Chocolate & Pear Pies** \$11.00  
spiced red wine poached pear, organic chocolate sauce  
creamy vanilla bean gelato

<p><b>Salt Spring Island Chevre Cheesecake</b> \$11.00 locally farmed cheese milk chocolate feuilletine crust, raspberry coulis</p>
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**Lemon with White Chocolate Mousse** \$11.00  
zesty lemon curd layers with rich white chocolate

**Seasonal Strawberry Trifle** \$11.00  
layer of grand marnier macerated strawberries genoise,  
mascarpone cream

**Selection of Canadian Artisan Cheeses** \$17.00  
served with fresh fruit, cherry chutney,  
assorted water crackers & house baked bread

**Chef Selection of Carved Fruit** \$11.00  
seasonal fruit with berries

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## DINNER MENU

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Served from 5:30 pm to 11:00 pm

### BEVERAGES

Fresh Orange, Grapefruit or Apple Juice	\$6.00
Tomato, V8, Cranberry or Pineapple Juice	\$5.00
Fruit Smoothie blend of yogurt, fruit juice and fruit	\$7.00
Freshly Brewed Regular & Decaffeinated Coffee & Traditional or Herbal Teas	3 cups \$5.50 6 cups \$9.00
Cappuccino	\$6.00
Café Latte	\$6.00
Café Mocha	\$6.00
Hot Chocolate	\$5.00
Espresso	\$5.00
Milk, Chocolate Milk, Rice Milk or Soy Milk	\$5.00
Sparkling or Still Mineral Water	small \$5.00 large \$8.00

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## CHILDREN'S MENU

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Exclusively for our guests 12 and under  
Served from 11:00 am to 10:00 pm

### ENTREES

<b>Fresh Cut Garden Vegetables</b> creamy ranch dressing	\$6.00
<b>Vegetable Noodle Soup</b>	\$6.00
<b>Chicken Fingers</b> served with fries & plum sauce	\$8.00
<b>A Child's Sized Burger</b> served with fries or seasonal greens	\$8.00
<b>Ham &amp; Pineapple Pizza</b>	\$10.00
<b>Cheese Pizza</b>	\$8.00
<b>Home-made Macaroni &amp; Cheese</b>	\$7.00
<b>Grilled Cheese Sandwich &amp; Fries</b>	\$7.00
<b>Peanut Butter &amp; Jelly Sandwich with Apple Slices</b>	\$6.00
<b>Spaghetti Noodles</b> fresh tomato sauce	\$8.00
<b>Choice of Grilled Wild Salmon, Organic Chicken Breast or Beef Steak</b> served with buttery corn, carrots and mashed potatoes	\$12.00

### DESSERTS

<b>Ice Cream Sundaes</b>	\$6.00
<b>Chocolate Dipped Marshmallows</b>	\$5.00
<b>Chocolate Chip Cookie</b>	\$3.00
<b>Mixed Fruit Salad</b>	\$7.00
<b>Gelato</b> chocolate, strawberry, vanilla, hazelnut & rocky road served with a rich chocolate wafer	\$5.00

### BEVERAGES

<b>Milk, Chocolate Milk, Soy or Rice Milk</b>	\$3.00
<b>Soft Drinks</b>	\$3.00
<b>Choice of Fruit Juices</b>	\$3.00
<b>Shirley Temple</b>	\$3.00

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## LATE NIGHT DINING

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Served from 10:00 pm to 6:00 am

<b>Soup of the Day</b> Chef's seasonal creation	\$12.00
<b>Classic Caesar Salad</b> tossed with our house made roasted garlic dressing, bacon crisp, & focaccia croutons	\$14.00
 <b>Seasonal Greens</b> served with chive vinaigrette	\$12.00
<b>Grilled Cheese Sandwich</b> applewood smoked cheddar on toasted sourdough served with fries, seasonal greens or caesar salad	\$15.00
<b>Smoked Turkey Club</b> smoked turkey breast with leicester cheese, sautéed onions, bacon & grainy mustard spread on cranberry filone with tomato, lettuce & avocado served with fries, seasonal greens or caesar salad	\$18.00
<b>Grilled Prime Rib Beef Burger</b> house made onion relish, Canadian bacon & leicester cheese served with fries, seasonal greens or caesar salad	\$15.00
<b>Jetside Signature Pizza</b> prociutto, goat cheese, fresh arugula cherry tomatoes & balsamic reduction served with seasonal greens, fries or caesar salad	\$18.00
<b>Breaded Chicken Tenders</b> served with fries, seasonal greens or caesar salad plum sauce	\$16.00
<b>Butter Chicken</b> chicken tikka simmered in tomato butter gravy served with rice, naan bread & mango chutney	\$22.00
<b>Selection of Canadian Artisan Cheeses</b> served with fresh fruit, cherry chutney, assorted water crackers & house baked bread	\$17.00
<b>Chef's Selection of Carved Fruit Plate</b> seasonal fruit & berries	\$11.00

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## HOSPITALITY MENU OFFERINGS

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**\* Three hours advanced notice is suggested \***

Available daily from 11:00 am to 10:00 pm

### Cold

<b>Smoked Duck Breast</b> pear marmalade & honey pecans	\$39.00/doz.
 <b>Fresh Avocado, Mango Spring Rolls with Glass Noodles</b> plum sauce	\$37.00/doz.
 <b>Tomato Bruschetta</b>	\$39.00/doz.
<b>Assorted Sushi &amp; Maki Rolls</b> traditional condiments	\$41.00/doz.
<b>Chilled Prawn Cocktails</b> avocado relish, spicy gazpacho	\$41.00/doz.

### Hot

<b>Prawn Tempura</b> tempura sauce	\$43.00/doz.
<b>Vegetable Spring Rolls</b> plum sauce	\$37.00/doz.
<b>Chef Selection Dim Sum:</b> har gau & sui mai	\$39.00/doz.
<b>Salmon Teppanyaki</b>	\$43.00/doz.
<b>Chicken or Beef Satay</b> peanut sauce	\$39.00/doz.
<b>Chicken Drumettes</b> tossed with barbeque, honey garlic or hot sauce served with blue cheese dip & cascabella peppers	\$39.00/doz.

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## INTERNATIONAL WINES

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Monday through Saturday	11:00 am – 1:00 am
Sunday	11:00 am – 12:00 am

### WHITES

	Glass	Bottle
Mission Hill Fairmont Select Chardonnay, <i>British Columbia</i>	\$11.00	\$50.00
Quails' Gate Gewurtztraminer, <i>British Columbia</i>	\$12.00	\$55.00
Blasted Church Pinot Gris, <i>British Columbia</i>	\$13.00	\$60.00
Chateau Ste. Michelle Riesling, <i>Washington State</i>	\$10.00	\$45.00
Whitehaven Sauvignon Blanc, <i>New Zealand</i>	\$14.00	\$65.00
*Rodney Strong Chardonnay, <i>California</i>	\$14.00	\$65.00
Beringer White Zinfandel, <i>California</i>	\$9.00	\$40.00

### REDS

	Glass	Bottle
Mission Hill Fairmont Select Merlot, <i>British Columbia</i>	\$11.00	\$50.00
Road 13 Pinot Noir, <i>British Columbia</i>	\$14.00	\$65.00
*Rodney Strong Merlot, <i>California</i>	\$15.00	\$70.00
Chateau Ste. Michelle Cabernet Sauvignon, <i>Washington State</i>	\$14.00	\$65.00
Katnook Founders Block Shiraz, <i>Australia</i>	\$14.00	\$65.00
Cline Zinfandel, <i>California</i>	\$13.00	\$60.00

### CHAMPAGNE AND SPARKLING WINE

	Glass	Bottle
Sumac Ridge Steller's Jay, <i>British Columbia</i>	\$13.00	\$60.00
Dom Pérignon 2000, <i>Moët &amp; Chandon</i>		\$375
Moët & Chandon, <i>Brut Impérial</i>	\$28.00	\$150
Veuve Clicquot Ponsardin,		\$165

### ICE WINE

	Glass	Bottle
Inniskillin Dark Horse Vidal Ice Wine, <i>British Columbia</i>	\$28.00	\$83.00 375 ml
Quail's Gate Late Harvest Botrytis Affected Optima, <i>British Columbia</i>	\$14.00	\$80.00 200 ml

\* Rodney Strong vineyard is a certified active participant in making clean air and the conservation of water and energy routine parts of their winery's life

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All prices are subject to applicable government taxes.

If you have a food allergy, intolerance, or specific dietary restriction, please advise your In Room Dining Server.

## BEVERAGE GUIDE

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Monday through Saturday  
Sunday

11:00 am – 1:00 am  
11:00 am – 12:00 am

### FULL BOTTLE SELECTION

Remy Martin V.S.O.P.		\$130.00
Courvoisier V.S.O.P.		\$120.00
Ballantine's		\$95.00
Glenfiddich		\$100.00
Chivas Regal		\$110.00
Canadian Club		\$95.00
Crown Royal		\$100.00
Absolut		\$95.00
Bacardi White Rum		\$95.00
Bacardi Dark Rum		\$100.00
Tanqueray		\$105.00
Jack Daniels		\$100.00
Grand Marnier		\$110.00
Kahlua		\$85.00
Bailey's Irish Cream		\$85.00
Domestic Beer	per dozen	\$55.00
Imported Beer	per dozen	\$62.00

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*All bottles are 750 ml  
Full bottle service includes 6 glasses, ice, minerals (4) and garnish*

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Glasses	per dozen	\$12.00
Large Bucket of Ice		\$3.00
Bar Fruit		\$3.00
Dry Bar Snacks	per bowl	\$7.00

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May 2009

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