



*Fairmont*  
PACIFIC RIM

## BANQUET MENU

1038 Canada Place  
Vancouver BC  
Canada V6C 0B9

for reservations 604 692 4966  
[FAIRMONT.COM/PACIFICRIM](http://FAIRMONT.COM/PACIFICRIM)





**“It is our pleasure to offer you custom menus, featuring local organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine Program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.”**

**“Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat.”**

**“Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.”**





**BREAKFAST BUFFET**

(Minimum 20 people or add 4 dollars per person)

**DELUXE CONTINENTAL**

Chilled Orange & Grapefruit Juices, Chilled Japanese Sencha Infused Apple Juice

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Chef's Assortment of In-House Baked Pastries including Muffins, Danish and Croissants

In-House Baked Signature Mini Scones

Fresh Sliced Fruit

Chef's In-House Roasted Local Honey Granola with Sultanas

Selection of Cold Cereals

Individual Pro-Biotic Low Fat Fruit and Plain Yogurts

Toast Station with Selection of Multi Grain, Whole Wheat and White Breads and Bagels

Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$28 per person

**THE WEST COAST EVENT**

Chilled Orange Juice & Kea Lani Tea Infused Pineapple Juice

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Chef's Assortment of In-House Baked Pastries including Muffins, Danish and Croissants

Fresh Sliced Fruit

Scrambled Rabbit River Organic Eggs with Tomato Viennoise

House-Made Fraser Valley Maple Bacon

Oven Roasted Pork Sausages

Thick Sliced Boned Ham

Home Fried Potatoes with Caramelized Onions

Toast Station with Selection of Multi Grain, Whole Wheat and White Breads and Bagels

Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$37 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*





**BREAKFAST BUFFET**

(Minimum 20 people or add 4 dollars per person)

**THE PACIFIC RIM EXECUTIVE BREAKFAST BUFFET**

Chilled Orange and Apple Juice, Chilled Kyoto Cherry Tea Infused Pomegranate Juice  
Mango Lassi Smoothies

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Our Signature Pacific Rim's Cinnamon Sticky Buns  
Chef's Assortment of In-House Baked Pastries including Muffins, Danish and Croissants  
In-House Baked Signature Scones  
Fresh Sliced Fruit

Chef's In-House Roasted Local Honey Granola with Sultanas  
Selection of Cold Cereals

Individual Pro-Biotic Low Fat Fruit & Plain Yogurts

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Rabbit River Organic Eggs Benedict  
with House-Made Back Bacon, Caramelized Onions and Tarragon Hollandaise  
House-Made Fraser Valley Maple Bacon and Traditional Pork Sausage  
Butter Milk Pancakes, Maple Syrup, Raspberry Jam and Vanilla Whipped Cream  
Yukon Potato, Corn and White Cheddar Hash  
Toast Station with a Selection of Multi-Grain, Whole Wheat and White Breads and Bagels  
Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$44 per person

**EUROPEAN BREAKFAST**

Chilled Orange, Grapefruit and Apple Juices

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Chef's Assortment of In-House Baked Pastries including Muffins, Danish and Croissants  
Fresh Sliced Fruit

Chef's In-House Roasted Local Honey Granola with Sultanas  
Selection of Cold Cereals

Individual Pro-Biotic Low Fat Fruit and Plain Yogurts

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Charcuterie Platter of Sliced Meats with Pickled Onions  
Assorted Local and Imported Cheeses

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Hard Boiled Rabbit River Organic Eggs  
Smoked and Candied Salmon with Capers, Cream Cheese and Onions  
Toast Station with Selection of Bagels, Multi Grain, Whole Wheat and White Breads  
Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$37 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



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**BREAKFAST BUFFET**

(Minimum 20 people or add 4 dollars per person)

**BELGIAN BREAKFAST**

Freshly Squeezed Orange Juice, Grapefruit Juice and Apple Juice

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Chef's Assortment of In-House Baked Pastries including Muffins, Danish and Croissants

Fresh Sliced Fruit

Belgian Waffles

Canadian Maple Syrup Whipped Cream

Scrambled Rabbit River Organic Eggs with Cheddar and Chives

Traditional Pork Sausages

Roasted Smoked Paprika Potatoes

Toast Station with Selection of Multi Grain, Whole Wheat and White Breads and Bagels

Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$37 per person

**SPA BREAKFAST BUFFET**

Passionfruit "Lassi" Smoothie

House-Made Lemongrass, Ginseng and Yuzu Iced Teas

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Individual Pro-Biotic Low-Fat Fruit and Plain Yogurts

Chef's In-House Roasted Local Honey Granola with Sultanas

Assorted House-Made Muffins

House-Made Breakfast Bread Loaves

Fresh Sliced Fruit with Cottage Cheese

\*Rabbit River Organic Egg Frittata of Oven Cured Tomato, Mushroom and Cheese

Toast Station with Selection of Multi Grain, Whole Wheat and White Breads and Bagels

Golden Ears Neufchâtel Cream Cheese, House-Made Fruit Preserves and Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$33 per person

(\*option of egg white frittata)

**ADD OMELETTE STATION TO ANY BREAKFAST BUFFET**

Prepared to Order with Your Choice of

Rabbit River Organic Eggs, Farmhouse Cheddar Cheese, House-Made Back Bacon, Mushrooms  
Scallions and Tomatoes

\$18 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**INDIVIDUALLY SERVED BREAKFAST**

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**NORTH SHORE SLOPES**

Tea Infused Juice of the Day

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Maple Sugar Grapefruit Brûlée with Yogurt and Mixed Berry Parfait

Assorted House-Made Muffins and Breakfast Loaves

\*Organic Local Sunchoke Frittata

Sunflower Butter, Watercress and Quinoa Salad

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$37 per person

(\*option of egg white frittata)

**YALETOWN**

Freshly Squeezed Orange Juice

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In-House Baked Signature Mini Scones

Fresh Fruit Salad in Mint Syrup

Classic Eggs Benedict with House-Made Back Bacon and Tarragon Hollandaise

Paprika Dusted Fingerling Potato Hash

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$39 per person

**KITSILANO**

Chilled Orange Juice

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Chef's Assortment of House-Made Pastries including Muffins, Danish and Croissants

Fresh Fruit Salad in Mint Syrup

Buttermilk Pancakes with Cinnamon Mascarpone Cream, Candied Pecan Crumble and Warm Maple Syrup

House-Made Fraser Valley Maple Bacon and Pork Sausages

Fruit Preserves & Honey

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Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fairmont Signature Teas

\$39 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*





## BREAKFAST

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### BUFFET ENHANCEMENTS

Olive Oil Marinated Tomatoes with Buttered Parsley Crumbs	\$5 per person
Buttermilk Pancakes with Ricotta, Candied Pecan Crumble and Warm Maple Syrup	\$9 per person
Our Signature Pacific Rim's Cinnamon Sticky Buns	\$62 per dozen
Waffles with Vanilla Mango Compote	\$9 per person
Coconut Milk French Toast with Sour Cherry Compote and Whipped Cream	\$10 per person
Egg White Frittata with Local Organic Sunchoke	\$10 per person
House-Made Buttermilk Biscuit Sandwich with Rabbit River Organic Eggs with Aged Cheddar Cheese and Ham	\$6 per person
Traditional Eggs Benedict with Rabbit River Organic Eggs On Toasted English Muffin with House-Made Back Bacon and Tarragon Hollandaise	\$11 per person

### À LA CARTE ENHANCEMENTS

Mini Bagels with Local Golden Ears Neufchâtel Cream Cheese	\$5 each
House-Made Muffins, Danish and Croissants	\$5 each
Assorted Sliced Breakfast Loaves	\$60 per dozen
Individual Pro-Biotic Low Fat Fruit and Plain Yogurts	\$5 each
Selection of Cold Cereals with Skim and 2% Milk	\$6 each
Oatmeal with Condiments (Raisins, Brown Sugar, Skim Milk)	\$7 per person
Yogurt Parfait with Local Honey, House-Made Granola and Blackberry Coulis	\$6 each
Canadian Cheese Tasting with Okanagan Stone Fruit Compote and Crackers	\$16 each
Smoked Salmon with Fried Capers, Cream Cheese and Red Onions	\$16 each
Chef's Iced "Fair-Trade" Tea Infused Juice	\$52 per pitcher
Pressed, Unfiltered Apple Juice	\$56 per pitcher
Pitcher of Smoothie	\$54 per pitcher

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**THEMED BREAKS**

(Minimum 20 people)

**“GIOVANE” BREAK FROM OUR OWN ITALIAN CAFÉ**

Our Signature Sugar Buns, Cinnamon Buns, Biscotti, Assortment of Tarts and Sweets  
Italian Candies  
Locally Roasted Giovane Coffee

\$24 per person

**KITSILANO BREAK**

Iced “Mochaccino” with a Choice of Chocolate Shavings, Whipped Cream  
Chocolate Covered Coffee Beans and Caramel Sauce  
House-Made Granola Bars and Energy Bars  
Assorted Fruit Tartlets  
Chocolate Mousse Brownie Trifle

\$22 per person

**FREESTYLE**

House-Made Lemongrass, Ginseng and Yuzu Iced Teas  
Guava and Banana Smoothies  
Vegetable Crudités with Lemon Aioli, Hummus and Buttermilk Dip  
Mini Bagels with Low Fat and Chive Cream Cheeses and Fruit Preserves  
In-House Baked Mini Scones and Sultana Raisin Granola Bars

\$24 per person

**TINSELTOWN**

Plain and Caramel Popcorn  
Hand Cut Tortilla Chips, Guacamole and Salsa  
Salted Soft Jumbo Pretzels with Sweet, Hot and Honey Mustard Dips  
Assorted Candy Bars, Sour Gummies and Licorice  
Selection of Soft Drinks (1 per person)

\$23 per person

**BERRY BREAK**

Colourful Display of Snacks with Ripe Berries  
Including an Assortment of Cookies, Crème Brûlée, Berries and Angel Food Cake  
Pitchers of Infused Juices, Pâté au Fruits  
Fresh Sliced Fruit

\$29 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



## COFFEE BREAKS À LA CARTE

### BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Fairmont Teas Cappuccino, Latte and Espresso Bar	\$6.25 per person Prices available upon request
Individual Milk and Chocolate Milk	\$4.50 each
Evian Non Carbonated Water	\$6.00 each
Assorted Soft Drinks	\$6.00 each
Individual Bottled Fruit Juices	\$6.00 each
Perrier or San Pellegrino Mineral Water Small Bottle	\$6.00 each
Perrier or San Pellegrino Mineral Water Large Bottle	\$10.00 each
Evian Non Carbonated Water 1L Bottle	\$10.00 each
Hot Milk Chocolate with Whipped Cream, Cinnamon, Chocolate Syrup	\$6.00 per person
Premium Juice (Cranberry or Tomato)	\$48.00 per pitcher
Freshly Squeezed Juice (Orange, Pressed Apple, Grapefruit, Lemonade)	\$56.00 per pitcher
Chef's Iced "Fair-Trade" Tea-infused Juice	\$52.00 per pitcher
Pitcher of Smoothie	\$54.00 per pitcher

### PACIFIC RIM'S PASTRIES

Mini Bagels with Local Golden Ears Neufchâtel Cream Cheese	\$60.00 per dozen
Freshly Baked Chocolate Croissants	\$60.00 per dozen
Freshly Baked Plain Croissants	\$60.00 per dozen
Assorted Sliced Breakfast Loaves	\$60.00 per dozen
Assorted House-Made Muffins	\$60.00 per dozen
Our Signature Pacific Rim's Cinnamon Buns	\$62.00 per dozen
In-House Made Signature Scones	\$60.00 per dozen
Bakery Fresh Gourmet Cookies	\$43.00 per dozen
Home Made Biscotti	\$49.00 per dozen
Home Made Granola Bars	\$50.00 per dozen
Berry Meringue Tart	\$61.00 per dozen
Tarte Tatin	\$61.00 per dozen
Pecan Tart	\$61.00 per dozen
Cappuccino Cupcakes	\$60.00 per dozen
Lemon Streusel Cupcakes	\$60.00 per dozen
Strawberry Meringue Cupcakes	\$60.00 per dozen
Chocolate Brownie and Cappuccino Trifle	\$60.00 per dozen
White Chocolate Blondie	\$60.00 per dozen
Strawberry Shortcake Trifle	\$60.00 per dozen
Banana Bread and Butterscotch Trifle	\$60.00 per dozen

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**GIOVANE LUNCH EXPERIENCE**

**SOUP**

Notch Hills Sunchoke Soup  
Velouté of Roasted Sunchokes, Truffled Parmesan Chantilly

**SALAD**

Giovane Caprese Salad  
Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

Orzo Pasta Salad  
Artichoke, Capers, Pesto

House Greens Salad  
Shaved Fennel and Radish, Apple Balsamic Vinagrette, Creamy Gorgonzola

Italian Formaggi Station  
Italian Cheeses with Quince Mostarda and Fig Preserves

**HOT SELECTIONS**

Chicken Picatta  
Brown Butter Lemon Caper Sauce

Rigatoni Alla Buttera  
House-Made Italian Sausage, Tomato, Spring Peas

Rosemary Roasted Fingerling Potatoes  
Olive Oil, Rosemary, Oregano, Smoked Paprika

Grilled Market Vegetables

**DESSERT**

Amaretto Cheesecake Pop  
Espresso Dipped, Almond Crisp

Cherry Torta  
Sweet Bing Cherries, Plum Preserve

Fresh Sliced Fruit

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\$48 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**ORU LUNCH EXPERIENCE**

**SOUP**

Haida Gwaii Salmon-Bacon Chowder  
Bacon Dashi, Wild Salmon, Leek and Potato

**SALAD**

Oru Salad

Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

Local Beet Salad

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

Soba Noodle Salad

Braised Daikon, Sweet Soy Dressing, Snap Peas, Carrot, Burdock Root, Marinated Tofu

**CHARCUTERIE**

West Coast Charcuterie

House-Made Local Salamis, Sausages and Terrines  
with Smoked, Cured and Candied Salmon and Sablefish  
Pickled Pemberton and Fraser Valley Beets, Radishes and Cornichons  
Okanagan Stone Fruit Chutneys, Flatbreads and Crackers

**HOT SELECTIONS**

Chicken Fricassée

Braised Free Range Chicken, Chorizo, Fingerling Potatoes, Caramelized Pearl Onions

Pacific Ling Cod

Cilantro Scallion Israeli Cous Cous, Broccolini, Fire Roasted Romesco Sauce

Fusilli Pomodoro

Village Farms San Marzano Tomatoes, Roasted Cipollini, Fresh Basil

Roasted Root Vegetables and Fingerling Potatoes

Tossed in Garlic Herbs and Drawn Butter

**DESSERT**

Berry Meringue Tart

Seasonal Local Berries, Honey Meringue

Chocolate Brownie and Cappuccino Trifle

Dark Chocolate Brownie, Espresso Mousse

Fresh Sliced Fruit

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\$52 per person

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All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
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**LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**EXECUTIVE LUNCH EXPERIENCE**

**APPETIZER BAR**

Edamame Beans with Preserved Lemon, Sea Salt

Miso Soup with Shrimp, Wakame, Tofu

Spinach Goma-ae with Sesame Paste, Sesame Seeds and Bonito Flake

**SALAD**

Tuna Tataki Salad

Lemon Pepper Tataki, Asian Greens, Pineapple Ponzu

Salmon Sashimi Salad

Soba Noodle Salad, Spinach, Sweet Soy-Lime Dressing

Prawn Sunomono Salad

Glass Noodles, Cucumber, Wakame, Papaya, Orange Dressing

**SUSHI AND SASHIMI**

Sashimi

Lois Lake Steelhead Salmon, Local Wild Albacore, Qualicum Beach Scallop and Ebi Prawns

Sushi

Spicy Tuna Roll, Albacore Tuna, Chili, Cucumber, Daikon Sprouts

Prawn Tempura Roll with Cucumber, Avocado, Tobiko

BC Roll of Smoked Salmon, BBQ Salmon Skin, Avocado, Bonito Mayo

Pacific Rim Roll

Spicy Salmon, Shiso, Lettuce, Avocado, Cucumber, Tobiko

Spicy Avocado and Papaya Roll with Pineapple, Cucumber, Pickled Papaya, Chili Mayo

**DESSERT**

Pavlova of Lime Meringue, Kalamansi Curd

Lemon Cheesecake Lollipops

White Chocolate, Toasted Coconut Streusel

Mochi Ice Creams and Macaroons

Assorted Flavours

\$59 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**CHINESE LUNCHEON**

**SOUP**

House-Made Wonton Soup  
Broccoli, Fresh Char Sui Pork

**SALAD**

Chinese Napa Cabbage Salad  
Sambal Sweet Soy Vinaigrette, Carrot, Red Onion, Scallion

**Mixed Greens**

Bean Sprouts, Cucumber, Tomato, Cashews, Sesame Rice Wine Vinaigrette

**HOT SELECTIONS**

Crispy Szechuan Chicken  
Green Chilies, Szechuan Peppercorns, Dark Soy, Black Vinegar

**House Special Fried Rice**

House-Made Kimchi Sausage, Rabbit River Egg, Green Peas, Scallion

**Shanghai Mein**

Wok Seared Vegetables, Gingered Sweet Soy Sauce

**Vegetarian Spring Rolls**

House-Made Hoisin Plum Sauce

**DESSERT**

Chocolate Pistachio Cake Pop  
Dark Chocolate Dipped, Pistachio Feuilletine Crumb

**Coconut Lime Rice Pudding**

Kaffir-Lemongrass Syrup, Vanilla Diplomat Cream, Steamed Jasmine Rice

Fresh Cut Watermelon and Pineapple

\$49 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**INDIAN LUNCHEON**

**SALAD**

Kabuli Chaat

Chick Peas, San Marzano Tomato, Red Onion, Cilantro, Cucumber Chaat Dressing

Chef's Garden Salad

Mixed Greens, Shaved Radish and Carrot, Toasted Cashews, Crisp Shallots, Ginger Tamarind Vinaigrette

Assorted Pickles

**HOT SELECTIONS**

Butter Chicken

Grilled Tandoor Chicken, Spiced Tomato Sauce, Garam Masala, Garlic, Ginger

Beef Vindaloo

Braised Angus Reserve Shortrib, Caramelized Garlic and Onions, Fresh Chilies

Dal Makhani

Black Urad Lentils, Kidney Beans, Onions, Garlic, Garam Masala, Fresh Tomato

Aloo Gobhi

Turmeric Poached Potatoes and Cauliflower, Masala, Tomato, Coriander

Peas Jeera Pulao

Basmati Rice, Green Peas, Cumin, Cardamom, Fresh Cilantro and Drawn Butter

Naan and Papadum

Boondi Raita

Mint Chutney

**DESSERT**

Mango-Ginger Cheesecake Pop

White Chocolate Dipped, Cocoa Nib and Candied Ginger

Cardamom Date Pudding

Warm Garam Masala Caramel Sauce

Fresh Sliced Melon

\$52 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*





**WORKING LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**ITALIAN SANDWICH LUNCH**

**SOUP**

Village Farms Tomato-Vodka Soup  
Roasted Tomato-Basil Chantilly

**SALAD**

House Greens Salad  
Shaved Fennel and Radish, Apple Balsamic Vinaigrette, Creamy Gorgonzola  
Farro Salad  
Roasted Mushroom, Olives, Oregano, Pecorino Romano, Extra Virgin Olive Oil

Giovane Caprese Salad  
Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

**HOT SELECTIONS**

Chicken Pesto Ciabatta  
Roasted Chicken Breast, Pecorino, Grape Tomato, Arugula  
Italian Roast Beef Sandwich  
House-Made Focaccia, Grilled Portabella, Shaved Rib-Eye, Balsamic Aioli, Arugula, Asiago  
Ham and Cheese Panini  
Filoncini Baguette, Honey Ham, Smoked Aged Cheddar, Caramelized Onions, Dijon Aioli

**COLD SELECTIONS**

Italian Grinder  
Soft Baguette, Ham, Prosciutto, Provolone Cheese, Roma Tomato, Bell Pepper  
House-Made Sour Pickle and Kalamata  
Open Face Tomato, Cucumber and Mozzarella Sandwich  
Campari Tomato, Cucumber, Pesto Aioli, Natural Pastures Bufala, Toasted Focaccia  
Mint, Artichoke, and Basil Bruschetta  
Crisp Olive Bread, Minted Artichoke Hearts, Torn Basil, Sicilian Olive Oil

**DESSERT**

Dulce de Leche Cheesecake Pop  
Amaretto Dipped, Toasted Almonds  
Cherry Torta  
Sweet Bing Cherries, Plum Preserve  
Fresh Sliced Fruit

\$46 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**WORKING LUNCH BUFFET**

(Minimum 20 people or add \$5 per person)

**NORTHWEST SANDWICH LUNCH**

**SOUP**

Haida Gwaii Salmon-Bacon Chowder  
Bacon Dashi, Wild Salmon, Leek and Potato

**SALAD**

Local Beet Salad  
Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

Sweet Potato Salad

Chive and Grainy Mustard Aioli, Cornichons, Crisp House-Made Pancetta

Spinach and Mixed Greens

Village Farms Tomatoes, Local Radish, Carrot, Pea Sprouts, Apple Cider Vinaigrette

**HOT SELECTIONS**

Roast Beef Dip on Focaccia

Caramelized Onions, Grainy Dijon, Horseradish Aioli, Smoked Cheddar Cheese

Warm Tuna Nicoise on Olive Loaf

Sun Dried Tomato Tapenade, Tarragon Aioli, Parsley, Capers and House-Made Pickled Onions

Smoked Meat Sandwich on Rye

Signature Hot Mustard, Pickled Cabbage and Onions, Grainy Dijon, Rye Bread

Baked Ham and Gruyere Croissant

Fresh Croissant, Black Forest Ham, Little Qualicum Rathrevor

**COLD SELECTIONS**

House Smoked Salmon Bagel

Lox Salmon, Lemon Caper Aioli, Pickled Red Onions, Watercress

Chicken and Maple Bacon Wrap

Roasted Chicken Breast, House-Made Maple Smoked Bacon, Buttermilk Ranch  
Village Farms Tomato, Iceberg, Farmhouse Cheddar

Grilled Vegetables and Ricotta

Crisp Baguette, Balsamic Aioli, Grilled Asparagus, Zucchini, Roasted Red Pepper, Arugula Pesto

Mango Habañero Turkey and Swiss

Fresh Brioche, Mango Habañero Mustard, Red Onions Relish, Pickled Papaya and Jicama Slaw

**DESSERT**

Lemon Streusel Cupcakes with Roasted Streusel, Lemon Curd Icing

Strawberry Shortcake Trifle with Strawberry Compote, Angel Food Cake, Chantilly

Fresh Sliced Fruit

\$49 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**CHEF'S SELECT THREE COURSE LUNCH**

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**Oru Salad**

Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

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**Local Line-Caught Ling Cod**

Sundried Tomato Polenta, Oven Roasted Campari Tomato, Grilled Leek, Sauce Vierge

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**Berry Meringue Tart**

Seasonal Local Berries, Honey Meringue

\$48 per person

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**Local Beet Salad**

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

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**Chicken Piccata**

Pomme Purée, Lemon-Caper Beurre Noisette, Medley of Seasonal Vegetables

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**Dulce de Leche Pot au Crème**

Dark Chocolate and Espresso Biscotti

\$52 per person

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**Warm Lobster Salad**

Grilled Leek, Cilantro-Scallion Purée, Pea Shoots and Frisée, Lime-Coconut Emulsion

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**Braised Angus Reserve Shortrib**

Crushed Candied Sweet Potato, Garlic Broccolini, Cippolini Onion Jus

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**White Chocolate Blondie**

Fruit Compote, Crème Fraîche Ice Cream, Passionfruit Curd

\$59 per person

Vegetarian Options Available

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
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## RECEPTION

(Minimum 2 dozen per selection)

### COLD CANAPÉS

Compressed Watermelon with Shaved Radish, Pepitas and Feta Cheese	\$50 per dozen
Roasted Baby Beet Salad with Cider Vinaigrette, Goat Cheese	\$50 per dozen
Minted Artichoke Crostini with Sicilian Olive Oil	\$50 per dozen
Truffled Bruschetta with Asiago, House-Made Bresaola, Sun-Dried Tomato	\$52 per dozen
Olive Tapenade Bruschetta with Castelvetrano Olives, Grilled Boretane Onions	\$52 per dozen
Crostini Margherita – Natural Pastures Organic Buffalo Mozzarella, Tomato and Pesto	\$52 per dozen
Mini BLTs with House-Made Bacon, Cracked Pepper Aioli	\$52 per dozen
Duck Confit Rilette with Apricot Relish and Focaccia Crisp	\$55 per dozen
Candied Salmon Crostini with Preserved Lemon Cream Cheese and Rye Crostini	\$56 per dozen
Wild Salmon Poke with Soy-Ginger Dressing	\$56 per dozen
Albacore Tuna Karaage with Spinach Goma-ae, Bonito Aioli and Pickled Beets	\$56 per dozen
BC Side Stripe Shrimp Ceviche with Cilantro-White Bean Hummus, Crisp Plantain Chip	\$56 per dozen
Togarashi Tuna Tataki with Pineapple Ponzu Relish	\$56 per dozen
Big Eye Tuna Crudo with Edamame, Pickled Ginger Mignonette and Shiso Pineapple Relish	\$56 per dozen
Albacore Tuna Niçoise with Haricot Verts and Fingerling Potato	\$56 per dozen
Dungeness Crab Salad with Lemon and Chive Aioli, Golden Tobiko	\$58 per dozen
Smoked Salmon Mille Feuille with Herbed Golden Ears Neufchâtel Cream Cheese	\$58 per dozen
Sawmill Bay Oyster with Cucumber-Yuzu Mignonette, Horseradish Coconut Pearls	\$58 per dozen
Mini Lobster BLTs with House-Made Bacon, Spicy Tomato Jam, Poached Lobster	\$59 per dozen

### HOT CANAPÉS

Warm Leek and Tallegio Crostini	\$50 per dozen
Wild Mushroom Arancini with Truffle Aioli	\$50 per dozen
Fried Pearl Bocconcini Croquette with Marinara Sauce	\$50 per dozen
Breaded Artichokes with Red Jalapeño Romesco	\$52 per dozen
Notch Hills Sunchoke Cappuccino with Truffled Milk Foam, Morel Cocoa Powder	\$52 per dozen
Chicken and Sweet Potato Croquette with Smoked Paprika Aioli	\$52 per dozen
Spicy Yam and Butternut Squash Sopes, Cilantro Lime Mojo, Queso Fresco	\$54 per dozen
Bulgogi Rib Satay with Sweet Soy, Sesame Seeds and Snow Peas	\$54 per dozen
Duck Confit Gyoza with Orange-Sambal Marmalade	\$55 per dozen
Teriyaki Chicken Satay with Huli-Huli Sauce, Hoisin and Rum Glaze	\$55 per dozen
Grilled Portobello Slider with Mushroom Aioli, Arugula, Brie Cheese, Fig Jam	\$56 per dozen
Crispy House-made Cotechino Meatballs with Spiced Tomato Jam	\$56 per dozen
Braised Ancho Shortrib with Roasted Corn Purée, Queso Fresco, Pico de Gallo	\$56 per dozen
Pulled Pork Slider with Pickled Onions, Jicama Slaw, Lime Mojo	\$56 per dozen
Seared Lingcod and Spicy Jicama Empanadas with Salsa Verde	\$56 per dozen
Chicken and Chorizo Empanadas with Roasted Tomato-Guajillo Sauce	\$56 per dozen
Dungeness Crabcake with House Tartar Sauce, Preserved Lemon and Chive Gremolata	\$58 per dozen
Qualicum Beach Scallop with Cauliflower Purée, Preserved Lemon Relish	\$58 per dozen
Coconut Prawn Satay with Sweet Chili and Lime Sauce	\$59 per dozen
Angus Reserve Brisket Slider with Little Qualicum Rathtrevor Cheese	\$59 per dozen
Albacore Tuna Slider with Wasabi Aioli, Spinach Goma-ae	\$59 per dozen
Sake Miso Sablefish-Gingered Bok Choy, Tomato Soy Vinaigrette	\$59 per dozen

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**RECEPTION**

(Minimum 50 people)

**RECEPTION STATIONS**

**PACIFIC RIM SIGNATURE SEAFOOD BAR**

Chilled Poached Dungeness Crab, King Crab  
Lobster, Cocktail Prawns, Mussels and Clams  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

\$30 per person

**LOCAL ARTISANAL CHEESES**

Moonstruck, Salt Spring Island, and Natural Pastures from Vancouver Island  
Golden Ears Creamery from Maple Ridge  
Poplar Grove from Naramata  
with Local Stone Fruit and Berry Chutneys, House-Made Breads and Crisps

\$19 per person

**ITALIAN FORMAGGI**

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Tallegio, Buffalo Mozzarella  
House-Made Mostardas, Olives and Crostini

\$19 per person

**WEST COAST CHARCUTERIE**

House-Made Local Salamis, Sausages and Terrines  
with Smoked, Cured and Candied Salmon and Sablefish  
Pickled Pemberton and Fraser Valley Beets, Radishes and Cornichons  
Okanagan Stone Fruit Chutneys, Flatbreads and Crackers

\$19 per person

**GIOVANE SELECT SALUMI AND FORMAGGI**

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Tallegio, Buffalo Mozzarella  
Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonida  
Minted Artichoke, Charred Boretane Onions, Olive Tapenade, Roasted Eggplant  
with Dates and Preserved Lemon  
Peperonata Salad, House-Made Mostardas, Olives and Crostini

\$35 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



## RECEPTION

(Minimum 50 people)

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### SLIDERS

Angus Reserve Brisket Slider  
Béarnaise Aioli, Spicy Tomato Ketchup, Little Qualicum Rathtrevor Cheese

Albacore Tuna Slider  
Wasabi Aioli, Spinach Goma-ae

Grilled Portobello Slider  
Mushroom Aioli, Arugula, Brie Cheese, Fig Jam

Pulled Pork Slider  
Pickled Onions, Jicama Slaw, Lime Mojo

**Selection of Three Sliders - \$15 per person**

**Selection of Four Sliders - \$20 per person**

### SATAY

Teriyaki Chicken Satay  
Huli-Huli Sauce, Hoisin and Rum Glaze

Kalua Pork Belly Satay  
Confit Fraser Valley Pork Belly, Oven Dried Pineapple, Maple and Grainy Mustard Glaze

Coconut Prawn Satay  
Sweet Chili and Lime Sauce

Bulgogi Rib Satay  
Sweet Soy, Sesame Seeds and Snap Peas

**Selection of Three Satays - \$15 per person**

**Selection of Four Satays - \$20 per person**

*A taxable 20% Service Charge & 5% Applicable Tax will apply*





## RECEPTION

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(Minimum 50 people)

### PASTA

Gnocchetti Gorgonzola  
Gnocchetti Shells, Gorgonzola Cream, Parmigiano Reggiano

Fusilli Bolognese  
Tomato, Sage, Oregano, Parmigiano Reggiano and Pecorino Romano

Rigatoni alla Buttera  
House-Made Italian Sausage, Fresh Crushed Tomato, Peas, Mascarpone

Penne Arrabiata  
House-Made Wild Boar Pancetta, Tomato Sauce, Peperoncino, Pecorino Romano

Gnocchi Margherita  
Fresh Crushed Tomato Sauce, Village Farms San Marzano Tomatoes, Fresh Basil, Pecorino Romano

**Selection of Two Pasta Dishes - \$18 per person**

**Selection of Three Pasta Dishes - \$26 per person**

### RISOTTO

Sweet Pea and Pancetta Risotto

Seafood and Fennel Risotto

Foraged Mushroom Risotto

Roasted Cipollini, Sundried Tomato and Arugula Risotto

**Selection of Two Risotto Dishes - \$18 per person**

**Selection of Three Risotto Dishes - \$26 per person**

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**RECEPTION**

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(Minimum 50 people, price includes chef attendant)

**CHEF ATTENDED RECEPTION STATIONS**

**SUSHI AND SASHIMI**

Sushi and Sashimi of Local and Imported Pacific Rim Fish to Include  
Sashimi of Lois Lake Steelhead Salmon, Wild Local Albacore, Big Eye Tuna, Daily Fish Catch  
Sushi of Spicy Albacore Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls  
Wasabi, Ginger, Soy Sauce, Edamame

\$24 per person

**OYSTERS**

Vancouver Island Oysters  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

\$20 per person

**WEST COAST SEAFOOD BOIL**

Clam Boil, Corn and Chorizo  
Steamed Mussels, White Wine, Pancetta  
Crab Legs and Poached Prawns, Drawn Garlic Butter  
Baguette, Garlic Bread, Jalapeño Corn Muffins

\$45 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



## RECEPTION

(Minimum 25 people, price includes chef attendant)

### CARVERY

Roasted Maple Hills Chicken Fricassée with Smashed Crispy Fingerlings	\$20 per person
Mango-Habañero Turkey Breast with Cranberry-Guajillo Mofongo	\$20 per person
Chorizo and Chapas with Peruvian Salad and Mint Vinaigrette	\$22 per person
Southern BBQ Ribs with Molasses Baked Beans and Jalapeño Corn Bread	\$22 per person
Maui Beef Short Ribs with Coconut Sticky Rice, Sweet Soy Gobo Salad	\$22 per person
Argentinean Flank Steak with Chipotle Jus and Jicama-Papaya Slaw	\$22 per person
Chimichurri Marinated Porchetta with Quince Mostarda and Roasted Garlic Sage Jus	\$22 per person
Skirt Steak Carne Asada with Pepper-Onion Soffritto and Salsa Verde	\$22 per person
Whole Roasted Kalua Pig with Cilantro Lime Mojo and Charred Pineapple Relish	\$24 per person
Espresso Adobo Lamb Leg with Ancho Chili Mole and Potato-Black Bean Picadillo	\$24 per person
Angus Reserve Prime Rib with Redwine Jus, Whipped Potatoes, Yorkshire Puddings	\$24 per person
Cedar Planked Salmon with Muscovado Glaze, Charred Asparagus Salad	\$24 per person
Banana-Rum Glazed Sablefish with Red Beans and Rice, Sesame Bok Choy	\$26 per person

### ADDITIONAL A LA CARTE OPTIONS

Fresh Seasonal Fruit and Berry Platter	\$15 per person
Farmer's Market Vegetable Crudités Display with Assortment of Dips	\$10 per person
Corn Chips with Pico de Gallo (serves 8 people)	\$18 per basket
House-Made Buttered Popcorn	\$18 per bowl
Pizza – Assorted Varieties	\$15 per pizza

*A taxable 20% Service Charge & 5% Applicable Tax will apply*





## RECEPTION

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(Minimum 50 people)

### DESSERT STATIONS

#### LOLLIPOPS

Cake Pops

Red Velvet, Black Forest, Coconut

Cheesecake Pops

White Chocolate, Lemon, Dulce de Leche, Mango

Strawberry Pops

Single Origin White and Dark Chocolate

Chef's Selection of Macaroons

**Selection of Two Lollipops** - \$12 per person

**Selection of Three Lollipops** - \$16 per person

#### TRIFLES

White Chocolate Blondie

Chocolate Brownie and Cappuccino

Banana Bread and Butterscotch

Strawberry Shortcake

**Selection of Two Trifles** - \$12 per person

**Selection of Three Trifles** - \$16 per person

#### PROFITEROLES

Grand Marnier Pastry Cream, Caramel, Chocolate Ganache  
Fondant Glaze

\$15 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



## RECEPTION

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(Minimum 50 people)

### DESSERT STATIONS

#### CUPCAKES

Lemon Streusel Cupcake  
Roasted Streusel, Lemon Curd Icing

Chocolate Fudge Cupcake  
White Chocolate Icing and Dark Chocolate Shards

Strawberry Meringue Cupcake  
Shattered Meringue, Strawberry Compote

Cappuccino Cupcake  
Espresso Frosting, Shaved Valrhona Chocolate

**Selection of Two Cupcakes - \$15**

**Selection of Three Cupcakes \$20**

#### MINI TARTS

Berry Meringue Tart  
Seasonal Local Berries, Honey Meringue

Tarte Tatin  
Okanagan Apples, Salted Caramel Sauce

Clafoutis  
Sweet Bing Cherries, Plum Preserve

Pecan Tart  
Roasted Pecans, Canadian Maple

Bakewell Tart  
Hazelnut Almond Frangipane, Cinnamon Poached Pear, Sauce Anglaise

Banoffee  
Rum Caramelized Banana, Dulce de Leche, Crème Chantilly

**Selection of Two Mini Tarts - \$15 per person**

**Selection of Three Mini Tarts - \$20 per person**

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**À LA CARTE DINNER**

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3 Courses – Soup or Salad, Entrée and Dessert

4 Courses – Soup, Salad, Entrée and Dessert

Substitute a soup or salad for hot or cold appetizer - add \$8 per person

**APPETIZERS**

Warm Lobster Salad

Grilled Leek, Cilantro-Scallion Purée, Pea Shoots and Frisée, Lime-Coconut Emulsion

Warm Chicken, Chorizo and Fingerling Potato Salad

Sherry-Apple Cider Vinaigrette, Local Watercress, Poached Egg

“Kalua” Pork Belly

Fraser Valley Pork Belly, Bok Choy, Oven-Dried Pineapple

Maple-Mustard Glaze, Fried Sage, Cracklings

Baby Leek and Onion Tart

Flaky Butter Crust, Confit Leeks, Little Qualicum Rath Trevor Cheese

Fresh Dungeness Crab Cakes

With a Panko Crust

Celery Root and Pickled Ginger “Navet Salad”, Watercress Aioli

Qualicum Bay Scallops

Cauliflower Purée, Preserved Lemon, Sesame Snap Peas

Spicy Age-Dashi Tofu

Chili Sauce, Pickled Shimeji Mushrooms

Duck Confit Terrine

Radish Salad, Orange Chutney, House-Made Horseradish Mustard

Albacore Tuna Tataki

Lemon-Pepper Crusted, Pickled Papaya, Frisée and Watercress Salad, Huli-Huli Vinaigrette

Candy Salmon Poke

House-Cured Salmon, Golden Pineapple, Cucumber, Macadamia, and Spicy Sweet Soy

Vietnamese Salad Roll

Fresh Mint, Basil and Cilantro, Pickled Vegetables, Rice Noodles, Local Radish Salad, Ginger-Lime Soy

Grilled Focaccia

White Bean Hummus, Medjool Dates, Prosciutto de Parma, Red Pepper Harissa, Rocket Arugula





**À LA CARTE DINNER**

---

3 Courses – Soup or Salad, Entrée and Dessert

4 Courses – Soup, Salad, Entrée and Dessert

Substitute a soup or salad for hot or cold appetizer - add \$8 per person

**SOUPS**

Wild Mushroom Miso

Shimeji Mushroom, Bonito-Mushroom and Red Miso Broth, Wakame, Tofu, Scallion

Haida Gwaii Salmon-Bacon Chowder

Bacon Dashi, Wild Salmon, Leek and Potato

Butternut Squash Soup

Cilantro Crème Fraîche, Garlic Chips

Notch Hills Sunchoke Soup

Velouté of Roasted Sunchoke, Truffled Milk Foam, Morel Cocoa Powder

Village Farms Tomato-Vodka Soup

Roasted Tomato-Basil Chantilly

Roasted Cauliflower and Parsnip Soup

Gorgonzola Foam, Maple Bacon Lardon, Confit Garlic

**SALADS**

Oru Salad

Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

Caesar Salad

Hearts of Romaine, Fresh Heart of Palm, Preserved Lemon

Giovane Caprese

Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

Textures of Pear

Roasted, Dried, and Fresh Okanagan Pear, Mixed Baby Greens

Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

Local Beet Salad

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

Soba Noodle Salad

Braised Daikon, Sweet Soy Dressing, Snap Peas, Carrot, Burdock Root, Marinated Tofu

Pacific Rim Cobb Salad

Fresh Dungeness Crab, Maple Smoked Bacon, Farmhouse Cheddar, San Marzano's

Micro Bibb, Avocado and a Buttermilk Ranch Dressing



## À LA CARTE DINNER

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3 Courses – Soup or Salad, Entrée and Dessert

4 Courses – Soup, Salad, Entrée and Dessert

Substitute a soup or salad for hot or cold appetizer - add \$8 per person

4 Course à la Carte Menus Include: Chargers, Individual Salt and Pepper Shakers

### ENTRÉES

Pan Roasted Free Range Chicken Breast

Chicken and Chorizo Fricassée, Roasted Root Vegetables, Sweet Peas, Crispy Fingerling Potatoes

\$84 per person - 3 courses

\$94 per person - 4 courses

Local Line Caught Ling Cod

Sundried Tomato Polenta, Oven Roasted Campari Tomato, Grilled Leek, Sauce Vierge

\$84 per person - 3 courses

\$94 per person - 4 courses

Wild Nass River Sockeye

Roasted Vancouver Island Beech and Oyster Mushrooms

Sweet Potato Velouté, Pickled Golden Beets, Mushroom Dashi

\$89 per person - 3 courses

\$99 per person - 4 courses

Sake Cured Haida Gwaii Sablefish

Salt Cod Brandade, Butter Poached Sunchoke, Fennel and Chorizo, Tomato Broth

\$98 per person - 3 courses

\$108 per person - 4 courses

Giovane Veal Ossobucco

Gorgonzola Polenta, Gremolata, Red Wine Jus

\$84 per person - 3 courses

\$94 per person - 4 courses

Brick Cut Stripsteak

Chimichurri Whipped Potato, Roasted Root Vegetables, Confit Garlic Jus

\$95 per person – 3 courses

\$105 per person – 4 courses

Braised Angus Reserve Short Rib

Crushed Candied Sweet Potato, Garlic Broccolini, Cippolini Onion Jus

\$86 per person - 3 courses

\$96 per person - 4 courses

Seared Yarrow Meadows Duck Breast, Duck Confit Ravioli

Beluga Lentils, Buttered Leeks, White Chocolate-Salsify Purée

\$86 per person - 3 courses

\$96 per person - 4 courses



## À LA CARTE DINNER

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3 Courses – Soup or Salad, Entrée and Dessert

4 Courses – Soup, Salad, Entrée and Dessert

Substitute a soup or salad for hot or cold appetizer - add \$8 per person

4 Course à la Carte Menus Include: Chargers, Individual Salt and Pepper Shakers

### ENTRÉES

#### Filet Mignon

Grilled Asparagus, Roasted Campari Tomatoes

Shoestring Potato Crisps and Peppercorn Jus

\$100 per person - 3 courses

\$110 per person - 4 courses

#### Filet Mignon Oscar

Grilled Asparagus, Roasted Campari Tomatoes, Dungeness Crab, Béarnaise Sauce

Shoestring Potato Crisps and Peppercorn Jus

\$105 per person - 3 courses

\$115 per person - 4 courses

#### Lobster and Angus Reserve Short Rib

Lobster with Chili Lime Butter, Braised Short Rib, Horseradish Jus

Roasted Root Vegetables and Chimichurri Whipped Potatoes

\$105 per person - 3 courses

\$115 per person - 4 courses

#### Albertan Sungold Rack of Lamb

Roasted Loin and Braised Boneless Ribs, Local Rhubarb Compote

Grilled Scallion Croquette, Cocoa Nib Jus

\$110 per person - 3 courses

\$120 per person - 4 courses

#### Duo of Angus Reserve Beef Tenderloin and Seared Sablefish

Olive Oil Smashed New Potatoes, Glazed Market Vegetables

Braised Radish, Roasted Red Pepper Puttanesca

\$105 per person - 3 courses

\$110 per person - 4 courses

#### Duo of Angus Reserve Beef Tenderloin and Seared Ling Cod

Whipped Sweet Potatoes, Roasted Root Vegetables, Confit Garlic Jus

\$95 per person – 3 courses

\$105 per person – 4 courses

#### Duo of Chicken and Ling Cod

Roasted Chicken Breast, Seared Ling Cod, Fingerling Potatoes, Garlic Broccolini

Baby Carrots, Natural Jus

\$86 per person – 3 courses

\$96 per person – 4 courses





## À LA CARTE DINNER

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3 Courses – Soup or Salad, Entrée and Dessert

4 Courses – Soup, Salad, Entrée and Dessert

Substitute a soup or salad for hot or cold appetizer - add \$8 per person

### VEGETARIAN ENTRÉE OPTIONS AVAILABLE

“Faux Steak” Seared Tofu

Peppercorn Tamari Jus, Sautéed Carrots and Broccolini, Oil Crushed New Potatoes

Thai Claypot

Coconut Jasmine Rice, Seared Eggplant, Green Bean and Shimeji Mushrooms

Crispy Tofu, Thai Curry Sauce

Gnocchi Margherita

House-Made Lemon Gnocchi, Fresh Margherita Sauce, Parmigiano Reggiano, Crisp Basil

House-Made Butternut Squash Ravioli

Sage Brown Butter Sauce, Capers, Frisée, Parmeggiano Reggiano

### DESSERTS

"Alpaco Grand Cru"

Vahlrona Dark Chocolate Mousse Cake, Chocolate Banana Chantilly, Banana Bread Croutons

Mangaro Lait Bombe

Flourless Chocolate Cake, Mangaro Lait Chocolate Mousse

White Chocolate Raspberry Ice Cream, Hazelnut Powder, Raspberry Gelée

Lemon Tart

Sweet Pastry Crust, Dried Meringue, Vanilla Honey Syrup

White Chocolate Blondie

Fruit Compote, Crème Fraîche Ice Cream, Passionfruit Curd

Black Forest Cake

Cherry Preserve, Dark Chocolate Ganache

Okanagan Apple Tarte Tatin

Sweet Puff Pastry, Salted Caramel Ice Cream

Cherry Clafoutis

Pâté Sucré, Rosemary Ice Cream, Cherry Gelée

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**DINNER BUFFET**

(Minimum 50 people or add \$9 per person)

**GIOVANE DINNER EXPERIENCE**

**SALUMI AND FORMAGGI**

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Tallegio, Buffalo Mozzarella  
Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonida  
Minted Artichoke, Charred Boretane Onions, Olive Tapenade  
Roasted Eggplant with Dates and Preserved Lemon  
Peperonata Salad, House-Made Mostardas, Olives and Crostini

**SALAD**

House Greens Salad  
Shaved Fennel and Radish, Apple Balsamic Vinaigrette, Creamy Gorgonzola

Orzo Pasta Salad  
Artichoke, Capers, Pesto

Giovane Caprese Salad  
Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

**HOT SELECTIONS**

Chicken Saltimbocca  
Fontina, Prosciutto, Sage, Marsala Jus

Barolo Braised Lamb Shank  
Confit Garlic, Pearl Onions, Gremolata, Orecchiette

Roasted Ling Cod  
Campari Tomato, Leek and Caramelized Fennel Ragout, Puttanesca Vinaigrette

Grilled Ratatouille Pavé  
Eggplant, Zucchini, Bell Pepper, Onions

Soft Gorgonzola Polenta

**DESSERT**

Amaretto Cheesecake Pop  
Espresso Dipped, Almond Crisp

Cherry Torta  
Sweet Bing Cherries, Plum Preserve

Chocolate Brownie and Cappuccino Trifle  
Dark Chocolate Brownie, Espresso Mousse

\$89 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**DINNER BUFFET**

(Minimum 50 people or add \$9 per person)

**ORU DINNER EXPERIENCE**

**WEST COAST CHARCUTERIE**

House-Made Local Salamis, Sausages and Terrines  
with Smoked, Cured and Candied Salmon, and Sablefish  
Pickled Pemberton and Fraser Valley Beets, Radishes and Cornichons, Okanagan Stone Fruit Chutneys  
Flatbreads and Crackers

**CHILLED SEAFOOD BAR**

Cocktail Prawns, Marinated Mussels and Clams  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

**BC SALMON DISPLAY**

BC Smoked Lox, House-Made Candy Salmon  
Pickled Red Onions, Capers, Lemon

**SALAD**

Oru Salad  
Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

**Caesar Salad**

Hearts of Romaine, Fresh Heart of Palm, Preserved Lemon

**Local Beet Salad**

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

**HOT SELECTIONS**

House-Made Chorizo Sausage  
Sundried Tomato Polenta, Pearl Onions, Smoked Paprika Crema

Braised Angus Reserve Shortrib  
Roasted Celery Root, Salsify and Parsnip

**Pacific Ling Cod**

Cilantro Scallion Israeli Cous Cous, Broccolini, Fire Roasted Romesco Sauce

Crispy Smashed Fingerlings  
Confit Garlic, Gremolata

Glazed Market Vegetables

**DESSERT**

Berry Meringue Tart  
Seasonal Local Berries, Honey Meringue

Banana Bread and Butterscotch Trifle  
Gluten Free Chocolate Chip Banana Bread, Butterscotch Bavarioise

Pecan Tart  
Roasted Pecans, Canadian Maple

\$99 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*





**DINNER BUFFET**

(Minimum 50 people or add \$9 per person)

**PACIFIC RIM EXPERIENCE**

**SUSHI AND SASHIMI**

Sushi and Sashimi of Local and Imported Pacific Rim Fish to Include  
Sashimi of Lois Lake Steelhead Salmon, Wild Local Albacore, Big Eye Tuna, Daily Fish Catch  
Sushi of Spicy Albacore Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls  
Wasabi, Ginger, Soy Sauce, Edamame

**SALUMI AND FORMAGGI**

Pecorino Romano, Parmigiano Reggiano, Gorgonzola, Tallegio, Buffalo Mozzarella  
Parma Prosciutto, Culatello di Zibello, Coppa di Zibello, Mortadella Leonida  
Minted Artichoke, Charred Boretane Onions, Olive Tapenade  
Roasted Eggplant with Dates and Preserved Lemon  
Pepperonata Salad, House-Made Mostardas, Olives and Crostini

**SALAD**

Oru Salad  
Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

Textures of Pear

Roasted, Dried, and Fresh Okanagan Pear, Mixed Baby Greens  
Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

Local Beet Salad

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese

**CARVERY**

Grain Mustard Crusted Prime Rib  
Yorkshire Pudding, House Mustards, Horseradish Jus

House-Made Porchetta

Okanagan Quince Mostarda, Caramelized Fennel, Sage Jus

**HOT SELECTIONS**

Maple Hills Chicken Fricassée  
Chicken-Chorizo Fricassée, Peas and Cippolini Onions

West Coast Paella

House-Made Chorizo, Chicken, Mussels, Clams, Prawns, Salmon, Sablefish, King Crab

Yam and Potato Pavé

Confit Shallot, Braised Leek

Spicy Broccolini

Garlic-Sambal Sesame Oil

**DESSERT**

Tarte Tatin

Okanagan Apples, Salted Caramel Sauce

White Chocolate Blondie

Fruit Compote, Crème Fraîche Ice Cream, Passionfruit Curd

Bakewell Tart

Hazelnut Almond Frangipane, Cinnamon Poached Pear, Sauce Anglaise

\$119 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*



**DINNER BUFFET**

(Minimum 50 people or add \$9 per person)

**THE BEST OF BRITISH COLUMBIA DINNER**

**SUSHI AND SASHIMI**

Sushi and Sashimi of Local and Imported Pacific Rim Fish to Include  
Sashimi of Lois Lake Steelhead Salmon, Wild Local Albacore, Big Eye Tuna, Daily Fish Catch  
Sushi of Spicy Albacore Tuna Rolls, BC Rolls, California Rolls, Pickled Vegetable Rolls  
Wasabi, Ginger, Soy Sauce, Edamame

**OYSTERS**

Vancouver Island Oysters  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

**CEVICHE**

Tortilla and Plantain Chips, Pico de Gallo, Salsa Verde

**PACIFIC RIM SIGNATURE SEAFOOD BAR**

Chilled Poached Dungeness Crab, King Crab, Lobster, Cocktail Prawns, Mussels and Clams  
Wasabi Cocktail Sauce, Yuzu-Kosho Mignonette

**LOCAL ARTISANAL CHEESES**

Moonstruck, Saltspring Island and Natural Pastures from Vancouver Island  
Golden Ears Creamery from Maple Ridge, and Poplar Grove from Naramata  
with Local Stone Fruit and Berry Chutneys, House-Made Breads and Crisps

**WEST COAST CHARCUTERIE**

House-Made Local Salamis, Sausages and Terrines  
with Smoked, Cured and Candied Salmon, and Sablefish  
Pickled Pemberton and Fraser Valley Beets, Radishes and Cornichons, Okanagan Stone Fruit Chutneys  
Flatbreads and Crackers

**SALAD**

Oru Salad  
Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

**Textures of Pear**

Roasted, Dried, and Fresh Okanagan Pear, Mixed Baby Greens  
Poplar Grove Tiger Blue Cheese, Pear Cider Vinaigrette

**Local Beet Salad**

Pickled, Poached and Shaved Local Beets, Beet Chutney, Chimichurri, Snow Goat Cheese



**DINNER BUFFET**

(Minimum 50 people or add \$9 per person)

**CARVERY**

Roasted Whole Tenderloin  
Roasted Garlic, Chimichurri, Tomato Guajillo

Cedar Planked Salmon  
Muscovado Glaze, Charred Endive, Roasted Asparagus

**HOT SELECTIONS**

Haida Gwaii Sablefish  
Charred Tomato, Sunchoke

Chicken Fricassée  
Braised Free Range Chicken, Chorizo, Caramelized Pearl Onions

Gnocchi Margherita  
House-Made Lemon Gnocchi, Torn Basil, Sauce Margherita

Crispy Smashed Fingerlings  
Confit Garlic, Gremolata

Grilled Ratatouille Pavé  
Eggplant, Zucchini, Bell Pepper, Onions

**DESSERT**

Strawberry Shortcake Trifle  
Strawberry Compote, Angel Food Cake, Chantilly

Chocolate Brownie and Cappuccino Trifle  
Dark Chocolate Brownie, Espresso Mousse

**PROFITEROLES**

Grand Marnier Pastry Cream, Caramel, Chocolate Ganache  
Fondant Glaze

\$149 per person

*All Menus are served with Fresh Artisan Bread and Butter  
All Menus include Coffee, Decaffeinated Coffee and Fairmont Teas  
A taxable 20% Service Charge & 5% Applicable Tax will apply*





**MEALS TO GO**

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**BREAKFAST**

Served from 6:30am to 1:00am

**Continental**

Choice of House Baked Croissant, Danish or Muffins  
Individual Flavoured Yogurts  
Granny Smith Apple  
Coffee, Tea or Hot Chocolate  
Choice of Orange or Apple Juice

**Healthy Choice**

Date and Bran Muffin  
Assorted Fruit Cup  
Cottage Cheese  
Granny Smith Apple  
Coffee, Tea or Hot Chocolate

\$22 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*



**MEALS TO GO**

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**ALL-DAY MEALS**

Served from 11:00am to 1:00am

**Focaccia**

Caprese Salad

Basil-Marinated Tomato, Bocconcini Mozzarella, Spicy Tomato Syrup

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Italian Roast Beef Sandwich

House-Made Focaccia, Grilled Portabella, Shaved Rib-Eye, Balsamic Aioli, Arugula, Asiago

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Hard Bite Potato Chips

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Choice of Soft Drink or Juice

**Ciabatta**

Farro Salad

Roasted Mushroom, Olives, Oregano, Pecorino Romano, Extra Virgin Olive Oil

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Chicken Pesto Ciabatta

Roasted Chicken Breast, Pecorino Romano, Grape Tomato, Arugula

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Hard Bite Potato Chips

~

Choice of Soft Drink or Juice

**Wrap**

Oru Salad

Quinoa, Pickled Papaya, Jicama, Organic Greens, Pea Shoots, Sprouts, Lemongrass Vinaigrette

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Chicken and Maple Bacon Wrap

Roasted Chicken Breast, House-Made Maple Smoked Bacon, Buttermilk Ranch  
Village Farms Tomato, Iceberg, Farmhouse Cheddar

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Hard Bite Potato Chips

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Choice of Soft Drink or Juice

**Bagel**

Sweet Potato Salad

Chive and Grainy Mustard Aioli, Cornichons, Crisp House-Made Pancetta

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House Smoked Salmon Bagel

Lox Salmon, Lemon Caper Aioli, Pickled Red Onion, Watercress

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Hard Bite Potato Chips

~

Choice of Soft Drink or Juice

\$29 per person

*A taxable 20% Service Charge & 5% Applicable Tax will apply*

## BEVERAGE SERVICE HOST BAR

### LIQUOR

**Premium Brands (1oz) \$9.00**

Johnny Walker Red, Canadian Club, Jack Daniels, Plymouth,  
Bacardi White, Bacardi Black, Finlandia, Sauza Silver, Noilly Pratt Dry,  
Cinzano Red

**Deluxe Brands (1oz) \$11.00**

Glenfiddich Single Malt, Johnny Walker Black, Makers Mark,  
Crown Royal Limited Edition, Tangueray 10, Mount Gay Dark,  
Mount Gay Light, Grey Goose, Cazadores Reposado,  
Noilly Pratt Dry, Cinzano Red

### WINE

House Wine (5oz) \$10.00

Deluxe House Wine (5oz) \$12.00

### BEER, CIDER AND COOLERS

Domestic Beer per bottle \$8.50

Imported Beer, Cider, Micro-Brewery Beer per bottle \$9.00

Coolers per bottle \$9.00

### LIQUERS

Bailey's, Grand Marnier, Hennessy, Sambuca, Kalua, Triple Sec (1oz) \$11.00

### SOFT DRINKS AND BOTTLED WATER

Regular and Diet Soft Drinks \$6.00

Perrier Mineral Water, Koala Springs, Bottled Juice per bottle \$6.00

Evian Non-Carbonated Water per 1L bottle \$10.00

San Pellegrino or Perrier Mineral Water per 750ml bottle \$9.00

### CLASSIC MARTINI BAR (minimum 100 persons)

Dry Vodka or Gin, Metropolitan, Lemon Drop per drink \$13.00

### COFFEE BAR (minimum 100 persons)

Cappuccino, Latte and Espresso, Freshly Brewed  
Flavoured Coffees Selection of International Teas  
Cash or Host Prices  
Available

### FRUIT PUNCH (one Gallon, 30 Servings)

Champagne Fruit Punch or Wine Fruit Punch \$175.00

Sparkling Non-alcoholic Fruit Punch \$150.00

### BAR PRICES

A taxable 11% Service Charge 9% Administration Charge and 15% Applicable Tax will apply  
Minimum Consumption of \$450.00 net revenue per bar or a labour charge of \$160.00 will apply  
A Cashier charge of \$160.00 per cashier will apply to all cash bars  
Prices subject to change





## WINE LIST

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### SPARKLING WINE & CHAMPAGNE

Jaume Serra Cava Brut Nature, Cava DO, Spain	\$50.00
Sumac Ridge, Stellar's Jay Brut, British Columbia	\$64.00
Moet et Chandon, Brut Imperial Champagne, France	\$150.00

### BEST OF BC WHITE

Mission Hill Five Vineyards, Chardonnay	\$50.00
Perseus, Pinot Gris	\$59.00
Mission Hill, 'Martin Lane' Riesling	\$77.00
Blasted Church, Pinot Gris	\$80.00
Church and State, Chardonnay	\$90.00

### INTERNATIONAL WHITE

Domaine Saint Lannes, Cotes de Gascogne, France	\$52.00
Garland Crest, Chardonnay, Spain	\$55.00
Errazuriz, Sauvignon Blanc, Chile	\$55.00
Ruffino Lumina, Pinot Grigio, Venzia Giulia, Italy	\$62.00
Beringer Founder's Estate, Pinot Grigio, Napa Valley, California	\$65.00
Chateau St Jean, Chardonnay, Sonoma, California	\$69.00
Whitehaven, Sauvignon Blanc, New Zealand	\$70.00
Louis Jadot, Macon Villages Blanc 'Grange Magnien', Burgundy, France	\$80.00
Plume Chardonnay, Napa, California	\$87.00



## WINE LIST

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### **BEST OF BC RED**

Mission Hill Five Vineyards, Cabernet Sauvignon/Merlot	\$50.00
Red Rooster, Merlot	\$66.00
Meyer Family Vineyards, Pinot Noir	\$66.00
Clos du Soleil 'Celestiale', Merlot Cabernet Sauvignon Blend	\$87.00
Quails Gate, Cabernet Sauvignon	\$99.00
Burrowing Owl, Merlot	\$110.00

### **INTERNATIONAL RED**

Errazuriz, Merlot, Chile	\$55.00
Garland Crest, Shiraz, Spain	\$55.00
Crane Lake, Pinot Noir, Sonoma, California	\$58.00
Chateau St. Michele, Merlot, Washington	\$63.00
Beringer Founder's Estate, Cabernet Sauvignon, Napa Valley, California	\$65.00
Louis Martini, Cabernet Sauvignon, Sonoma, California	\$70.00
Carpineto, Dogajolo, Tuscany, Italy	\$73.00
Famille Perrin, Cotes du Rhone Rouge, France	\$73.00
Amalaya, Malbec, Argentina	\$75.00

**FOR CHOICE COURSE MENUS**

Choice on night of event - \$15 per person Extra  
All selections are charged at the highest menu price

**ALLERGIES**

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

Special dietary restrictions may be met if notified seventy-two (72) hours prior to the event.

**CANCELLATION**

Your Conference Services & Catering representative would be pleased to discuss our cancellation policy with you individually.

**FOOD & BEVERAGE**

All food and beverage served in the Hotel are to be provided by The Fairmont Pacific Rim, with the exception of wedding cakes, for which a service charge will apply. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Liquor service is not permitted after 1:00 am (12:00 am on Sundays and holidays).

**FUNCTION GUARANTEES**

The Hotel will require the guaranteed number of guests attending the function seventy-two (72) hours or 3 business days in advance. This will be considered the minimum guarantee and may not be reduced. The Hotel will be prepared to set-up five (5) percent above the guaranteed number for events up to two hundred (200) persons and two (2) percent for events with two hundred (200) persons or more. In the event that a guarantee 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.

**LABOUR RATES**

For Breakfast, Lunch and Dinner groups with twenty (20) guests and under, a \$160.00 Labour Fee per event may apply.

Bar – Labour charge of \$160.00 if minimum net revenue per bar is under \$450.00.

Cashier - A Cashier charge of \$160.00 per cashier will apply to all cash bars. \$40.00 per hour will be charged per additional hour over 4 hours.