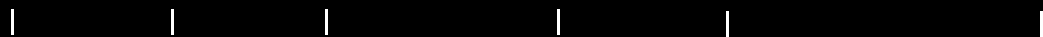


# Captivating Catering

THE *Fairmont*  
PALLISER  
CALGARY



## GREEN CUISINE

Fairmont Hotels & Resorts recently announced its brand wide commitment to use, wherever possible, local, organic and sustainable ingredients in all of its Food & Beverage operations. We are the first hotel company to make this pledge. All cuisine is prepared without artificial transfat.

We have made this commitment for several reasons. Trends indicate that guests consider health and wellness a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons. In addition, we have always fostered close partnerships with local purveyors, in part to get the best, freshest ingredients, but also to highlight the true flavour of our destinations, in our desire to be authentically local. Finally, this formal commitment aligns closely with our ongoing efforts to be leaders in the area of environmental stewardship

Our commitment to local, organic and sustainable cuisine is one more facet of our Green Partnership Program, which strives to lessen our impact on the planet through sustainable operations.

Fairmont aims to minimize our imprint on the planet, and using and promoting local, sustainable products and ingredients is a natural fit in our Food & Beverage operations. We encourage our hotels to serve food that is grown, raised or made in or around their destinations under the umbrella of “think globally, eat locally”. Fairmont’s portfolio of world-class chefs strives to use the finest local and in-season ingredients available. Also, many hotels feature on-site herb gardens that provide seasonings to the kitchens.

We have expanded our green offerings for meetings and events. Meeting groups are being encouraged to consider sustainability issues along with their commitment to healthy eating. Planners working with Fairmont can choose sustainable alternatives when organizing their next event – the company’s Eco-Meet program provides green meeting options, featuring disposable-free service, eco-Adventure activities, themed meeting breaks and sustainable, gourmet menus.

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 offer you further information on these selections.

Green Cuisine menu items on our menus are denoted by the green leaf logo



THE *Fairmont*  
PALLISER

## SERVED BREAKFAST

*All served breakfasts include Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Black, Green and Herbal Tea. We are pleased to offer organic eggs, priced at an additional \$3.00 per guest.*

### CONDUCTOR'S BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Basket of Fresh Baked Breakfast Pastries  
Scrambled Eggs, Smoked Bacon, Country Style Pork Sausage and  
Home Style Potatoes  
**24 per guest**

### THE FAIRMONT BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Selection of Fresh Sliced Fruit  
Classic Eggs Benedict, Canadian Back Bacon, Hollandaise and  
Home Style Potatoes  
**28 per guest**

### STAMPEDE BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Granola and Yogurt Parfait with Fresh Fruit  
Scrambled Eggs, Buttermilk Pancakes, Quebec Maple Syrup,  
Country Style Pork Sausage, Smoked Bacon and  
Home Style Potatoes  
**30 per guest**

### THE 9TH AVENUE BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices,  
Selection of Fresh Sliced Fruit  
Cheese and Scallion Scrambled Eggs, Maple Pepper Ham  
Smoked Bacon and Home Style Potatoes  
**24 per guest**

### CALGARY PANCAKE BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Selection of Fresh Sliced Fruit  
Buttermilk Pancake Stack, Whipped Creamery Butter  
Country Style Pork Sausage and Quebec Maple Syrup  
**24 per guest**





## BREAKFAST BUFFET

*All buffet breakfasts are based on minimum 15 guests. If less than 15 guests, please add an additional \$5.00 per guest. All Breakfast Buffets include Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Black, Green and Herbal Tea. We are Pleased to Offer Organic Eggs for your Breakfast Buffet, priced at an additional \$5.00 per guest.*

## CONTINENTAL EXPRESS

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Variety of Croissants, Muffins and Danish Pastries  
Banana, Carrot and Apple Breads  
Sweet Butter, Fruit Preserves and Honey  
Individual Fruit Yogurts  
Sliced Fresh Fruit Platter  
**23 per guest**

## THE FAIRMONT GOLD CONTINENTAL

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Assortment of Croissants and Breakfast Pastries  
Toaster Station with Sliced Bagels and Sliced Artisan Breads  
Sweet Butter and Preserves  
Selection of Sliced Fresh Fruit and Berries  
Sliced European Deli Meats  
Imported and Domestic Sliced Cheeses  
Smoked Salmon Platter with Cream Cheese  
Individual Yogurt, Granola and Fresh Fruit Parfaits  
**28 per guest**

## THE FAIRMONT PALLISER BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Freshly Scrambled Eggs  
Bacon, Sausage, and Maple Pepper Ham  
Home Style Potatoes  
Variety of Croissants, Muffins and Danish Pastries  
Banana, Carrot and Apple Breads  
Sliced Fresh Fruit Platter  
**27 per guest**

## THE EXECUTIVE BUFFET

Fresh Orange, Apple and Ruby Red Grapefruit Juices  
Assortment of Croissants, Breakfast Pastries, Bagels and Breads  
Sweet Butter and Preserves  
Selection of Sliced Fresh Fruit and Berries  
Individual Yogurt, Granola and Fresh Fruit Parfaits  
Assortment of Cold Cereal with 2% and Skim Milk  
Warm Oatmeal with Dried Fruits, Cereal Cream and Brown Sugar  
Farmers Market Vegetable and Egg Frittata  
Belgian Waffles with Berry Compote, Whipped Cream and  
Warm Quebec Maple Syrup  
Home Style Potatoes with Clipped Chives  
**30 per guest**

## BREAKFAST BUFFET ENHANCEMENTS

*Quantities must equal the guarantee of your event*

Assortment of Croissants, Breakfast Pastries, Sliced Bagels and Breads with Sweet Butter and Preserves **8 per guest**

Belgian Waffles with Berry Compote, Whipped Cream and Quebec Maple Syrup **6 per guest**

Griddle Pancakes or French Toast with Strawberry Sauce and Quebec Maple Syrup **6 per guest**

Breakfast Wrap in a Soft Flour Tortilla with Scrambled Eggs, Spolumbo's Chorizo Sausage,

Sautéed Mushrooms and Cheese **6 per guest**

Classic Eggs Benedict, Canadian Back Bacon and Hollandaise Sauce **6 per guest**

St. Mary's Smoked Salmon Eggs Benedict and Hollandaise Sauce **8 per guest**

Sliced New York Style Bagels with Smoked Salmon, Cream Cheese and Capers **6 per guest**

Warm Oatmeal with Sun Dried Fruits, Cereal Cream and Brown Sugar **6 per guest**

Sliced European Deli Meats **6 per guest**

Import and Domestic Sliced Cheeses **10 per guest**

Smoked Salmon Platter with Red Onions, Capers and Lemon Wedges **8 per guest**

Omelet Station with Farm Fresh Eggs, Sweet Bell Peppers, Diced Tomato, Sliced Mushrooms, Scallions, Baby Shrimp Cheese and Salsa

*Includes Attending Chef – Minimum 20 guests* **12 per guest**





## EARLY MORNING DEPARTURE BREAKFASTS

*All Breakfasts-To-Go are Served with Appropriate Condiments, Utensils and Napkins. Minimum 24 hours notice on Order.*

Freshly Baked Muffin  
Whole Fruit  
Flavored Individual Yogurt  
Granola Bar  
Individual Bottle of Juice  
**20 per guest**

## BREAKFAST -TO-GO SANDWICH ENHANCEMENTS

Warm Flaky Croissant with Scrambled Egg, Spolumbo's Sausage and Aged Cheddar **5 per guest**  
Toasted English Muffin with Scrambles Eggs, Tomato, Smoked Bacon and Cheese **5 per guest**  
St. Mary's Smoked Salmon and Cream Cheese on a New York Style Bagel **8 per guest**

## BRUNCH AT THE PALLISER

*Minimum 40 guests. Brunch Buffet Includes Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Black, Green and Herbal Tea. We are Pleased to Offer Organic Eggs for your Brunch Buffet, Priced at an additional \$5.00 per guest.*

### CONTINENTAL BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices

Sliced Fresh Fruit Platter

Freshly Baked Muffins, Croissants and Danish Pastries

Banana, Carrot and Apple Breads

### SALADS & PLATTERS

Seasonal Gathered Organic Greens with a Selection of Dressings

Caesar Salad with Creamy Garlic Dressing, Croutons and Parmesan Cheese

English Cucumber, Tomato, Onion and Basil Salad, Feta Cheese, Herb Vinaigrette

Alberta Baby Potato and Scallion Salad with Mustard Seed Vinaigrette

Orzo, Cucumber, Sun Dried Tomato and Baby Shrimp, Lemon Herb Dressing

### HOT BREAKFAST

Smoked Bacon and Country Style Sausage

Classic Eggs Benedict with Canadian Back Bacon and Hollandaise

Belgian Waffles with Quebec Maple Syrup, Strawberry Sauce and Whipped Cream

### ENTRÉES

*Choice of Two Entrées:*

Roasted Atlantic Salmon, White Bean and Sweet Pepper Slaw

Roasted Alberta Pork Loin, Grilled Pineapple Salsa

Roasted Cod Fillet, Charred Lemon Velouté

Herb Crusted Free Range Chicken Breast, Caramelized Onion and Apples

Alberta Beef Tenderloin Tips, Roasted Shallots and Forest Mushrooms

Three Cheese Tortellini in a Slow Roasted Roma Tomato and Basil Sauce

Chef's Daily Potato Selection and Fresh Seasonal Vegetables

Rolls and Butter

### DESSERTS

Selection of Sweets, Cakes and Tarts from our Pastry Shop

**45 per guest**

### BRUNCH ENHANCEMENTS

Add an Omelet Station

Farm Fresh Eggs, Sweet Bell Peppers, Diced Tomato, Sliced Mushrooms, Scallions, Baby Shrimp, Cheese and Salsa

**12 per guest includes Attending Chef for up to 1 hour**

Add a Carving Station

Slow Roasted 'AAA' Alberta Prime Rib, *prepared Medium Rare* au Jus, Gourmet Mustards and Creamy Horseradish

**12 per guest includes Attending Chef for up to 1 hour**

Add a Mimosa Station

Sparkling Wine and Orange or Cranberry Juice

**10 per guest**

## CATERING INFORMATION

### FOOD & BEVERAGE

All food and beverage served at the Hotel is to be provided by the Fairmont Palliser. All prices are subject to a 18% service charge and 5% Goods and Service Tax. One set menu is required for all guests. We require a minimum of three courses for your meal.

Menu prices, service charges and tax are subject to change to reflect current market conditions

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Liquor service is not permitted after 1:00 am (12:00 am on Sundays and Holidays).

Extensions requested for holiday parties are subject to additional labour charges.

Please inquire about sustainable or organic menu alternatives for your group functions.

**Additional Meals:** We recommend that you advise your guests of the menu selected, should there be any food sensitivities. Should the entrée be changed the night of the event, there will be an additional charge of the entrée chosen, plus a \$10.00 service charge.

### CREDIT & GUARANTEES

The Catering office must be notified of the guaranteed number of guests attending 72 business hours prior to the event. The Hotel will prepare and set five (5) percent above the guarantee number to a maximum of 20 guests. The client will be charged for the guaranteed number or actual number served, whichever is greater.

The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differs from the original contract.

### INTEREST STATEMENT

Payment shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 2.25% per month will be applied to your account. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice.

### LABOUR RATES

Additional labour charges may be assessed on Canadian Statutory Holidays.

Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

### COAT CHECK

Coat check is available either hosted at \$40.00 per attendant for a minimum of 4 hours, or cash at \$2.00 per item with a minimum revenue required of \$160.00.

### AUDIO VISUAL

Full service is provided by our in-house supplier and can be arranged through the Catering/Conference Services Department. Outside AV companies will be subject to an additional utility fee.

# Catering Information



## CONNECTIVITY

Each room is equipped with a direct dial in phone line (DID) available at \$75.00 per day. Long distance calls will be charged at current Hotel rates. Each room is equipped with High Speed Internet Access. The client must supply own computer and have an Ethernet card. Prices are

subject to local market conditions. ISDN lines can be installed with 30 days notice and labour charges assessed, priced per circuit dependent upon installation costs from TELUS.

## POWER

Extension cords and power bars are available at \$5.00 each. Power tie in for bands are assessed at \$100.00 per power box. Additional power requirements will be assessed and charged at current rates.

## BOXES, SHIPPING & STORAGE

The Fairmont Palliser is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space we are unable to accept shipments any earlier than 2 days prior to the event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises after an event.

All deliveries must be properly labeled. Please include the name of the group, group contact, hotel contact, and the number of boxes and date of event. For shipments outside of Canada please speak with your Catering Manager and we can provide the name of a customs broker.

## MISCELLANEOUS

In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function.

All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to the function invoice. The fees range from \$20.56 to \$123.38 for groups of 101-300 people.

Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.

## SIGNAGE

Banners may not be displayed in the Hotel lobby or public spaces.

## SMOKING

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within the Fairmont Palliser.