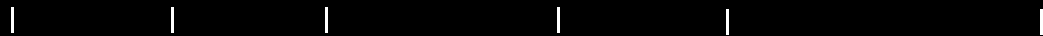


Captivating Catering

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

Breakfast

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



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.

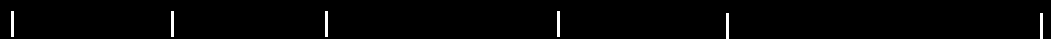
Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

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.