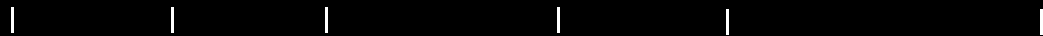


Captivating Catering

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



BAKERY BASKET

Assortment of Croissants, Danish Pastries, Muffins and Breakfast Loaves with Sweet Butter and Preserves
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and A Selection of Fairmont Tea
15 per guest

STRAWBERRY BREAK

Basket of Fresh Whole Strawberries
Chocolate Sauce and Whipped Cream
Mini Strawberry Tarts
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
15 per guest

WELLNESS BREAK

Whole Fruit, Fruit Yogurt, Dried Fruit and Berries
House Made Granola Bars
Fresh Baked Banana and Apple Breads
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
15 per guest

PALLISER BREAK

Chefs Fruit Smoothie Creation
Sun Dried Fruits and Wholesome Nuts
Whole Fruit and Artisan Cheese
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
15 per guest

DOUGHNUT DAZE

Cinnamon Sugar Cake Doughnuts and Traditional Glazed Donuts
Individual House Made Coffee Cakes
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
16 per guest

CHILLED MILK AND COOKIES

Assorted Fresh Baked Chocolate Chip, Oatmeal Raisin, Double Chocolate Chunk and White Chocolate Macadamia Nut Cookies
Assortment of Lemon Cranberry, Chocolate Almond and Orange Apricot Biscotti
Chilled 2%, Skim, and Chocolate Milk
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
15 per guest

TINY TREATS

Our Pastry Chef's Selection of Individual Tarts and Demi Sec Mirlitons and French Macarons
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea
16 per guest



TEA AND SCONES

Raisin Scones with Devonshire Cream and Strawberry Jam

Seasonal Fresh Fruit Platter

Variety of Petite Fours

Freshly Brewed Rainforest Alliance Certified Coffee,
Decaffeinated Coffee and a Selection of Fairmont Tea

18 per guest

AFTERNOON TEA AT THE PALLISER

Assorted Tea Sandwiches to Include:

Roast Alberta Beef with horseradish Crème Fraîche

Smoked Salmon with Dill Cream Cheese and Pea Shoots

Chicken Salad with Granny Smith Apple

Watercress, Tomato and Cucumber

White Chocolate Scones with Devonshire Cream

Jamaican Rum and Peach Confiture, Strawberry Preserve

Fresh Seasonal Berries and Chantilly Cream

Assorted French Pastries

Chocolate Dipped Florentines

Freshly Brewed Rainforest Alliance Certified Coffee,
Decaffeinated Coffee and a Selection of Fairmont Tea

40 per guest

FAIRMONT GOLD MEETING PACKAGE

It is the perfect added touch for your VIP meetings and distinguished guests.

Set up Includes:

Bottled Water, Blotters, VIP Blue Arm Chairs, Note book and Pen

Morning Includes:

Parfait, Biscotti and Dried Fruit

Afternoon Includes:

Crudités, Seasoned Nuts, Fruit Jellies and Cookies

30 per guest (for up to 20)

BREAK ENHANCEMENTS






HOT AND COLD BEVERAGES

- Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea 5.5 per guest
- Orange, Ruby Red Grapefruit or Apple Juice 20 per pitcher
- V8, Tomato or Cranberry Juice 4.25 each
- Bottled Fruit Juices 4.25 each
- Assorted Coca Cola Product Soft Drinks 4 each
- Bottled Spring Water 4 each
- YOP Drinkable Yogurt Beverage 4.25 each
- Perrier 4 each
- Freshly Brewed Iced Tea or Lemonade 2 Litres 20 per pitcher
- Chefs Fruit Smoothie Station 20 per pitcher

HEALTHY CHOICES





- Assorted Low Fat Plain and Fruit Yogurt 3.5 each
- Sliced Fresh Fruit Platter 11 per guest
- Whole Fresh Fruit 3.5 per piece
- Organic Yogurt and Chinook Honey Fondue with Fresh Fruits 9 per guest
- Individual Yogurt, Granola and Fresh Fruit Parfaits 6 each

FRESH FROM THE BAKERY Item May Contain Nuts

- Muffins, Croissants and Danish Pastries  3.5 per piece
- Freshly Baked Turnovers 3.5 per piece
- Assorted Sliced Bagels with Cream Cheese 4.5 per piece
- Warm Cinnamon Buns 4 per piece
- Chocolate Dipped Biscotti  4 per piece
- Assorted Petite Fours  4.5 per piece
- Rice Krispy Squares 4 per piece
- Chocolate Brownies  3.5 per piece
- Assorted Gourmet Cookies  3 per piece

SWEET AND SAVOURY SELECTIONS

 Item May Contain Nuts

- Assorted Haagen-Dazs Ice Cream Novelties  8.5 each
- Chocolate Fondue with Fresh Fruits (min 20 guests) 16 per guest
- Chocolate Dipped Strawberries 5 per piece
- Tuxedo Strawberries 6 per piece
- Selection of Palliser Chocolates and Truffles  4.5 per piece
- Fairmont BBQ Bar Mix Assortment (454 grams)  15 per bowl
- Assorted Salted Nuts and Peanuts Mix (454 grams)  15 per bowl

SMALL MEETINGS PACKAGE

*Minimum 12 people or a \$5.00 surcharge will apply per guest
You are welcome to make substitutions and changes to better service your guests,
please refer to the Breakfast, Working Lunch or Break menus for selections
and pricing. Your Catering Service Manager will be pleased to adjust your menu
accordingly.*

CONTINENTAL EXPRESS BREAKFAST

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
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated
Coffee and a Selection of Fairmont Tea

PALLISER BREAK

Chefs Fruit Smoothie Creation
Sundried Fruits and Wholesome Nuts
Whole Fruit and Artisan Cheese
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated
Coffee and a Selection of Fairmont Tea

FAST TRACK SANDWICH BUFFET

Chefs Daily Soup Creation
Seasonal Gathered Organic Greens with a Selection of Dressings
Alberta Baby Potato and Scallion Salad with Mustard Seed
Vinaigrette
Slow Roasted Turkey, Spiced Cranberry Aioli and Provolone on
Pretzel Bread
Maple Pepper Ham and Cheddar Cheese, Lettuce, Tomato and
Dijonaise on Ciabatta

Grilled Zucchini, Ripe Tomato, Avocado, Roasted Peppers and
Roasted Garlic Humus in Soft Tortilla
Roast AAA Alberta Beef, Lettuce, Tomato and Horseradish Spread
on Multigrain Baguette
Baby Shrimp Salad with Butter Leaf Lettuce in a Mini Croissant
(4 pieces per person)

Selection of Sweets and Individual Pastries
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated
Coffee and a Selection of Fairmont Tea

COOKIE & COFFEE BREAK

Assorted Fresh Baked Chocolate Chip, Oatmeal Raisin, Double
Chocolate Chunk and White Chocolate Macadamia Nut Cookies
Assortment of Lemon Cranberry, Chocolate Almond and
Orange Apricot Biscotti
Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated
Coffee and a Selection of Fairmont Tea

89 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.

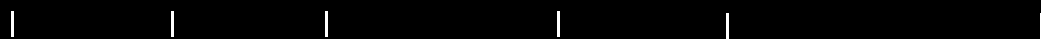
Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

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.