THE Fairmont PALLISER

A WARM WELCOME TO THE FAIRMONT PALLISER

Opened in 1914, The Fairmont Palliser stands today as an elegant and authentically local Calgary landmark. It is a reminder of the Golden Era of travel – an age of elegance and charm in classic surroundings, where white-glove service was customary and grand hotels defined a country.

Our exceptional Culinary Brigade shares the same philosophy. Whether dining in the Rimrock Restaurant, The Oak Room Bar and Lobby Lounge, or in your guest room, your experience should always be memorable. We celebrate our heritage while embracing the expectations of today's sophisticated traveler. Our relationship with some of the finest local farms and ranches ensures that our kitchens showcase the very best of Alberta. We are pleased to offer 24 hour In Room Dining, and we hope that you think of our kitchen as your kitchen. Today's business travel is demanding and we are here to enhance the experience and enjoyment of your stay. Please do not hesitate to let us know if there is something that you would like and we will do our best to prepare it.

Our In Room Dining is more than just a delivery. We can help to make an occasion memorable or simply to take away the stress of a long day. Children and parents will enjoy the specially designed Lifestyle menu for smaller appetites, and if your family includes a four legged companion we are pleased to offer Bow-Wow meal selections, purr-fect for finicky eaters.

Our critically acclaimed Rimrock Restaurant offers the finest locally sourced ingredients prepared from scratch by world class chefs. As well, our Lobby Lounge offers Express Continental Breakfast each morning beginning at 6:30 am. Every evening in the Lobby Lounge, we offer Champagne service by the stem or bottle beginning at 5:00 pm for guests who crave some bubbles to relax and unwind in grandeur.

Should you like to travel with a nutritious meal, our In Room Dining On the Go selections will be ready for you upon departure. A breakfast menu, attached to your guestroom doorknob, is also available at your dining leisure. We wish you a memorable stay with us, extend our warmest culinary regards, and look forward to having you stay with us again soon.

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

FAIRMONT LIFESTYLE CUISINE PROGRAM

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you will a special menu featuring Lifestyle Cuisine Plus selections.

OUR SEAFOOD ITEMS ARE DESIGNATED AS OCEAN WISE.

Ocean wise is a Vancouver aquarium conservation program created to help restaurants and their customers make environmentally friendly seafood choices. Look for the ocean wise symbol on our menu: it is our assurance that a seafood dish has been guaranteed ocean- friendly by the Vancouver aquarium. Enjoy a great meal while doing your part to protect our oceans.

THE RIMROCK RESTAURANT

AUTHENTICALLY LOCAL AND SUSTAINABLE CUISINE.
All of our organic and naturally raised lamb, and beef are from local Alberta ranches, offer unparalleled tenderness and hand crafted, cut to order quality. We are also proud of our partnership with the Ocean Wise program which offers our guests the freshest seafood, that is not only expertly prepared, but also sustainable and accountable to our ocean's species and marine ecosystem.

Breakfast: 6:30am - 11:00am
À la carte menu and breakfast buffet available
Breakfast buffet served until 10:00am

Lunch: 11:30am - 1:30pm
À la carte menu

Dinner: 5:30pm - 9:00pm
À la carte menu

OAK ROOM BAR AND LOBBY LOUNGE

The Return of the Cocktail is celebrated in grand style with artistic mixology that recreates the passion, precision and splendour of the Golden Era Cocktail Bar. Join us for Afternoon Tea for a special way to share time with friends. We feature **FAIRMONT SELECTION** blended teas, a selection of finger sandwiches, dainty pastries, sliced seasonal berries and freshly baked scones served with house-made jam and Devonshire Cream. Monday to Saturday, 2:00pm to 4:00pm, reservations recommended.

Monday – Sunday 11:30am - 12:00am

BREAKFAST

Served from 5:30am

COMPLETE BREAKFAST

All complete breakfasts include choice of fresh squeezed orange, grapefruit or pressed apple juice, pot of freshly brewed coffee, or Fairmont tea. We are pleased to serve Certified Organic Free Run Eggs in all of our preparations.

SUNRISE $23
Two Organic Eggs any Style, choice of Hickory-Smoked Bacon, Sausage or Maple Ham, Breakfast Potatoes and Toast

9TH AVENUE OMELETTE $23
Three Organic Eggs with your choice of Maple Ham, Smoked Salmon, Bell Peppers, Roma Tomatoes, Spanish Onion, Spinach or Mushroom with Goat' Cheese or Aged Cheddar, Breakfast Potatoes and Toast

CONTINENTAL $18
Your choice of Toast, Croissants, Danish Pastries, Assorted Traditional Muffins or English Muffin served with Butter and Preserves and Peach, Berry or Vanilla Yogurt

BENNY STYLE $24
Softly Poached Organic Eggs on a Toasted English Muffin with Hollandaise sauce. Choice of Back Bacon, Smoked Salmon and Spinach or Roasted Peppers, Tomato and Asparagus

BELGIAN WAFFLES $21
Orange Scented Belgian Waffles with Québec Maple Syrup and Apple Butter served with Whipped Cream, Fruit Compote and Sliced Strawberries

HOME-STYLE GRIDDLE PANCAKES $21
Choice of traditional Buttermilk, Blueberry or Chocolate Chip with Québec Maple Syrup and Whipped Apple Butter

LIFESTYLE CUISINE

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EGG WHITE OMELETTE $23
Shiitake Mushrooms, Spinach, Roma Tomato and Feta Cheese served with Fresh Fruit and Toast

CHOLESTEROL REDUCED SCRAMBLED EGGS $22
Scrambled Egg Beaters with Canadian Back Bacon, Baby Leaf Spinach on a Toasted English Muffin, Grilled Tomatoes with your choice of Low Fat Cottage Cheese or Yogurt and Fresh Fruit Salad

Please TOUCH '2' for In-Room Dining

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BREAKFAST

Served from 5:30am

CEREAL, FRUIT & YOGURT

FEEL GOOD BREAKFAST $18
Fresh Sliced Seasonal Fruit and Berries, choice of Yogurt or Cottage Cheese, house-made Banana Bread and a Mango Smoothie Shooter

GRANOLA NUT AND FRUIT PARFAIT $16
Layers of Fresh Seasonal Fruit, Low Fat Yogurt and Granola with House-Made Apple Bread

HIGHWOOD CROSSING ORGANIC OATMEAL $8
with Toasted Flax, Brown Sugar and Cream

Assorted Kellogg's Breakfast Cereal $5
House-Made Birchermüesli $6
Individual Plain or Fruit Cultured Yogurt $4
Fresh Grapefruit Sections $6

A LA CARTE

Certified Organic Eggs prepared any style, served with Breakfast Potatoes and Toast.

One Egg $10
Two Eggs $14
Choose from the following additions: $5
Hickory Smoked Bacon, Maple Pepper Ham,
Canadian Back Bacon, Chicken Sausage or Traditional Sausage
Egg Beaters or Egg Whites are available upon request.

BAKERY

Montreal Style Low Fat Bagel with Cream Cheese $6
Mini Pastries — Croissant, Danish and Muffin — 4 pieces $6
Choice of Toast — White, Whole Wheat, Raisin, Rye or English Muffin $5
House-Baked Banana Bread or Apple Bread $5

CHILDREN'S BREAKFAST

For children 12 & under. All children's breakfasts include juice or milk.

Pancakes with Quebéc Maple Syrup $7
Scrambled Eggs with Breakfast Potatoes and Bacon $5
Assorted Cereal $3
Toast with Peanut Butter and Jam $3

BEVERAGES

Fresh Squeezed Juice — Orange or Grapefruit $5
Fresh Pressed Apple Juice $5
Juice — Cranberry or Tomato $5
Premium Blend Coffee — Regular or Decaffeinated $5
Fairmont Tea Selection $5
Hot Chocolate with Whipped Cream $5
Milk — 2%, Skim or Soy $4

LIFESTYLE CUISINE *Plus*

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Fairmont HOTELS & RESORTS

DASH/HEART HEALTHY

Birchermuesli $6

Vital Green Farms Organic Yogurt $8
with Honey and Granola

Wholesome Fruit and Nut Muesli $6
with Soy Milk

DIABETES

Toasted Highwood Crossing Organic Oats $6
with Figs and Nuts

Egg White Omelette $23
with Shiitake Mushrooms, Spinach, Roma Tomatoes and Feta Cheese with Fresh Fruit

VEGAN

Wholesome Fruit and Nut Muesli $6
with Soy Milk

Warm Morning Wellness Millet $8
with Sun Dried Fruit

Tofu Vegetable Scramble $23
with Olive Oil Roasted Pan Fries

RAW

Carrot-Apple Muesli $6

Raisin Walnut Scones $8
with Berries

MACROBIOTIC

Millet and Rice Porridge $16
with Mushrooms and Scallions, Toasted Sunflower Seeds, Savoy Cabbage, Miso Soup

Highwood Crossing Organic Oats $16
with Fire Roasted Squash, Toasted Pumpkin Seeds, Savoy Cabbage, Miso Soup

GLUTEN FREE

Wholesome Fruit and Nut Muesli $6
with Soy Milk

Warm Morning Wellness Millet $8
with Sun Dried Fruit

Egg White Omelette $23
with Shitake Mushrooms, Spinach, Roma Tomato and Feta Cheese with Fresh Fruit

BEVERAGES

Fairmont Wellness Tea Selection: $5
Energy, Tranquility, Digestif, Equilibrium and High Antioxidant

Elixers: Raspberry Refresh $9

WATER

Evian Spring Water *1 Liter* $9

San Pellegrino Sparkling Water *750ml* $9

Voss Still Water *330ml* $7

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ALL DAY DINING

Available 24 hours

LIFESTYLE CUISINE

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STARTERS

Palliser Clam Chowder $14

Traditional French Onion Soup with Cave Aged Gruyère $12

Chef Inspired Soup of the Day $10

House Smoked Salmon with Traditional Garnish $16

Individual Selection of Artisan Cheeses with Fruit and Crackers $12

Charcuterie Platter Assorted Mustards & House Pickles **$20**

Local Artisan Cheese Platter Honeycomb, Fruit Preserves & House Bread **$22**

SANDWICHES AND SALADS

All sandwiches are served with choice of French Fries, House Salad or Caesar Salad
Substitute Sweet Potato Fries for $2

PALLISER "KING OF CLUB" $20
Bacon, crisp Lettuce and Tomato, grilled Chicken,
Guacamole served on Texas Toast

CAESAR SALAD $14
Romaine Hearts, Croutons, Caesar Dressing, Parmesan Cheese
& White Anchovy
Add Grilled Chicken Breast, Seared Salmon, Jumbo Prawns or Seared Scallops $8

RIMROCK COBB SALAD $22
Grilled Chicken Breast, Bacon, Tomato, Avocado,
Organic Eggs, Blue Cheese and Buttermilk Dressing

GRILLED CHICKEN SANDWICH **$22**
Avocado, Roasted Peppers, Provolone Cheese & Chipotle Aioli
on Whole Wheat Bun

GRILLED AHI TUNA NIÇOISE **$24**
Haricot Verts, Kalamata Olives, Tomatoes, Eggs, Fingerling Potatoes &
Kalamata Dressing

CROQUE MONSIEUR **$18**
Swiss Cheese, Black Forest Ham and Egg Bread

CLASSIC BURGER $19
Bibb lettuce, Vine Ripened Tomatoes, Pickles, Caramelized Onions,
Bacon & Garlic Aioli on Brioche Cheddar Cheese

ROAST BEEF PRETZEL SANDWICH **$ 23**
Warm Roast Beef Pretzel Sandwich with Blue Cheese,
Crispy Onion and Horseradish Mayo

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ALL DAY DINING

Available 24 hours

PASTAS

CHICKEN FETTUCCINI ALFREDO $23
Grilled Chicken with Fettuccini noodles, Alfredo sauce and shaved Parmesan

RIGATONI BOLOGNESE $23
Rigatoni pasta tossed in traditional Meat Sauce, with Italian Sausage and shaved Parmesan

SPAGHETTI MARINARA $18
Fresh Pasta Tossed with House-Made Marinara Sauce

Add Meatball's $5 (option for all Pasta's)

MAIN COURSES

ALBERTA FLAT IRON 8 OZ STEAK & FRITES $26
Seasonal Vegetables, Red Wine Butter Sauce & Smoked Ketchup

OVEN ROASTED CHICKEN SUPREME $38
Over Lemon Quinoa, roasted Fennel and Thyme reduction

CRISPY SKIN SALMON $36
Wild Rice Pilaf, Tomato Confit and Beurre Blanc

ORGANIC THREE EGG OMELETTE $22
Free Range Organic Eggs with Sautéed Mushrooms, Aged Cheddar, Bell Peppers, Ham & Tomatoes. Served with Breakfast Potatoes

GRILLED ARTICHOKE AND ASPARAGUS WITH HUMMUS & OLIVE TAPENADE $20
House made hummus & Tapenade with Grilled Pita

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ALL DAY DINING

Available 24 hours

SNACKS AND FINGER FOODS

CHICKEN WINGS $16
Teriyaki, Barbeque, Hot Sauce, Tandoori

FOIE GRAS TERRINE $21
Served in Mason jar with Port Jelly and Duck Fat seared Brioche

CRISPY CHICKEN TENDERS $14
French Fries and Sweet Plum Dipping Sauce

CRISPY CALAMARI $12
Spicy roasted Pepper Aioli & grilled Lemon

DESSERT

DECONSTRUCTED CARROT CAKE $10
Classic Carrot Cake, Carrot Jelly, Candied Walnuts, Orange Reduction

SPICED CREME BRÛLÉE $10
with Dried Figs in Port Compote

RIMROCK TRIO $10
Pistachio Sable, Saskatoon berry filling, pink grapefruit sorbet in a cone, mix berry Chambord mousse tower.

CLASSIC WALNUT CARAMEL TART $10
Classic Walnut Tart from the Engadiner region in Switzerland

HAZELNUT AND MILK CHOCOLATE DELIGHT $10
Milk Chocolate Hazelnut Mousse, Hazelnut Daquoise Soaked with Frangelico, Balsamic Vinegar Reduction

CHOCOLATE SILK TART WITH RASPBERRY COULIS $10
Dark Chocolate Mousse, Chocolate Tart, decadent Ganache, Raspberry Coulis

CHILDREN'S MENU

For children 12 & under.

Soup of the Day $3
Crispy Chicken Fingers with French Fries and Plum Sauce $7
Grilled Cheese Sandwich with French Fries or Salad $4
Duo of Beef Sliders with French Fries or Salad $7
Peanut Butter & Jelly Sandwich with French Fries or Salad $4
7" Pizza with Ham and Pineapple or Pepperoni and Tomato Sauce $6
Mac & Cheese $5
Ice Cream $3
Banana Split with Chocolate Sauce and Whipped Cream $3
Chocolate Chip Cookie $3
Milk — 2%, Skim or Chocolate $3
Hot Chocolate $3
Canned Soft Drinks $3
Coke, Diet Coke, Sprite, Iced Tea,Ginger Ale, Tonic or Soda Water
Juice — Apple, Orange, Cranberry or Tomato $4

ALL DAY DINING

Available 24 hours

CHILDREN'S LIFESTYLE MENU

Organic Baby Lettuces in a Cucumber Ribbon with Vine Ripe Tomato	$6
Free Range Chicken Noodle Soup with Hearty Vegetables	$6
Roasted Free Range Chicken Breast Organic Mashed Potatoes and Vegetables	$10
Grilled Salmon Filet with Basmati Rice Pilaf and Sautéed Vegetables	$10
Penne Pasta tossed in Fresh Tomato-Basil Sauce, Vegetable Julienne and Parmesan Cheese	$9
Sorbet with Fresh Seasonal Berries	$6
Glass of Fresh Squeezed Orange or Grapefruit Juice	$3
Mango-Orange Smoothie with Fresh Banana and Organic Yogurt	$4

BEVERAGE MENU

Canned Soft Drinks Coke, Diet Coke, Sprite, Iced Tea,Ginger Ale, Tonic or Soda Water	$4
Juice — Apple, Orange, Cranberry or Tomato	$5
Mineral Water — Still or Sparkling	$4
Milk — 2%, Skim or Soy	$4
Premium Blend Coffee — Regular or Decaffeinated	$5
Selection of Fairmont Teas	$5
Hot Chocolate with Whipped Cream	$5

IN ROOM DINING ON-THE-GO

Enjoy a meal while you travel. Place your order by pressing '2' and we will deliver it to your room prior to your departure, boxed and ready to go. Please allow 1hour for preparation and delivery.

PALLISER POWER BREAKFAST $20
Bottled Juice (choice of Apple or Orange)
Muffin, Croissant or Bagel, Butter and Preserves
In-House Made Granola Bar
Fruit Yogurt, Banana Bread
Whole Fresh Fruit, Sundried Berries, Bottled Water

LUNCH BOX $24
Choice of one Salad or Sandwich

Cobb Salad with Chicken, Bacon, Egg and Avocado
Organic Salad Greens with Tomato, Cucumber, Aged Cheddar, Buttermilk Dressing

OR

ROAST BEEF PRETZEL SANDWICH $23
Warm Roast Beef Pretzel Sandwich with Blue Cheese, Crispy Onion and Horseradish Mayo

KID'S PILOT PACK $12
Choice of Peanut Butter and Jam, Ham and Cheese or Roasted Turkey Sandwich
Fresh Whole Fruit
Carrot Sticks with Ranch Dressing
Bottled Juice
Crayons, Colouring Sheets

LIFESTYLE CUISINE *Plus*

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Fairmont HOTELS & RESORTS

DASH/HEART HEALTHY

APPETIZER
Cilantro, Parsley and Red Quinoa Salad $14
with Charred Capsicum Vinaigrette

ENTRÉES
South West Vegetable Lentil Chili, $18
Organic Tortilla Cup and Low Fat Sour Cream

DESSERT
Organic Vital Green Farms Raspberry Frozen Yogurt $10

DIABETES

APPETIZER
Alberta Grown Lentil Salad $14
with Tomatoes and Marinated Mushrooms

ENTRÉES
Atlantic Cod $24
with Cherry Tomato Fondue and Pearl Barley

DESSERT
Fresh Orange Glacé $10
with Mint and Berries

VEGAN

APPETIZER
Roasted Local Beet and Organic Potato Salad $14
with Herb Vinaigrette

ENTRÉES
South West Vegetable Lentil Chili $18
Organic Tortilla Cup and Soy Yogurt

DESSERT
Dark Chocolate and Raspberry Mousse Dome $10

RAW

APPETIZER
Celery and Apple Salad $14
with Walnut Butter and Zucchini Noodles

ENTRÉES
Sudo Farms Organic Aubergine Curry $20
with Sweet Golden Pineapple

DESSERT
Fresh Orange Glacé $10
with Mint and Berries

MACROBIOTIC

APPETIZER
Daikon, Carrot and Red Radish Pressed Salad $14
with Umeboshi and Seasoned Canola Oil

ENTRÉES
Steamed Cod $28
with Ginger and Spring Onion, Udon Noodles, Corn and Coriander Soy Sauce

DESSERT
Poached Pears in Lemon Sauce $10
with Raspberries

GLUTEN FREE

APPETIZER
Cilantro, Parsley and Red Quinoa Salad $14
with Charred Capsicum Vinaigrette

ENTRÉES
Portobello Mushroom and Grilled Vegetable Napoleon $22
Lentil Casoulet

DESSERT
Dark Chocolate and Raspberry Mousse Dome $10

BEVERAGES

Fairmont Wellness Tea Selection: $5
Energy, Tranquility, Digestif, Equilibrium and High Antioxidant

Elixers: Lemon Basil Soul Cleanser $8

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RIMROCK RESTAURANT DINNER MENU

Available 5:30pm – 9:00pm

STARTERS

ORGANIC COMPOSITION **$12**
Seven Leaf blend, toasted Cashews,White Wine Grapes
and Cranberry Apple Vinaigrette

CAESAR SALAD **$12**
Red Romaine hearts, Polenta Croutons, shaved Parmesan, White Anchovies

SHERRY POACHED PEAR SALAD **$14**
Salad of poached Pear,
Tuscan Greens with shaved Prosciutto and Sherry Vinaigrette

ROASTED BEET SALAD **$14**
Confit of Fennel and Vanilla Oil,
Chevre Goat Cheese and Kalamata Vinaigrette

SALMON 'BLACK AND BLUE" **$16**
Seared Salmon in Sesame crust,
Wakame and Carrot Salad, house made caramelized Ketchup

AHI TUNA CRUDO **$18**
Ginger and Soy Marinated Tuna, Avocado Purée,
Orange Segments, Celery and Jalapeno

SCALLOPS **$18**
Over Rosemary infused Grapefruit Risotto and Reduction with Micro greens

SOUPS

CURRIED PUMPKIN SOUP **$12**
Cranberry and Sultana Compote and roasted Pumpkin seeds

CLASSIC BOUILLABAISSE **$16**
Saffron Broth with Salmon, Tuna and Shrimp

FRENCH ONION SOUP **$12**

PALLISER CLAM CHOWDER **$14**

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RIMROCK RESTAURANT DINNER MENU

Available 5:30pm – 9:00pm

ENTREES

ALBERTA BEEF TENDERLOIN 8OZ **$ 44**
Dijon and Onion crusted Alberta Beef Tenderloin, Seasonal Vegetable,
Balsamic Cipollini Onion, Gruyere whipped Potato

ALBERTA 10 OZ NY STEAK **$42**
Grilled 10 oz Beef Striploin, Blue Cheese crust, Seasonal Vegetables,
Port wine jus and whipped Potato

BRAISED LAMB SHANK **$40**
Braised Lamb Shank, seasonal Vegetables,
soft Polenta and Madeira jus

EAST COAST ROASTED SWORDFISH **$40**
Trio of Parsnip with Carrot Cumin reduction

OVEN ROASTED CHICKEN SUPREME **$38**
Over Lemon Quinoa, roasted Fennel and Thyme reduction

ALBERTA BEEF 6 OZ TENDERLOIN "SURFS UP" **$46**
Grilled 6 oz Beef Tenderloin with seared Scallop and Shrimp,
seasonal Vegetables and whipped Potato

CRISPY SKIN SALMON **$36**
Wild Rice Pilaf, Tomato Confit and Beurre Blanc

TRUFFLED MUSHROOM RISOTTO **$32**
Wild Mushroom, roasted Tomato and shaved Parmesan

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RELAX AND REJUVENATE

Served 11:30am to 11:30pm

BENTO BOXES $25

Bento Boxes are served cold and include your choice of:
Pellegrino Sparkling Water, Perrier Sparkling Water, Mont Clair Still Water, Orange, Grapefruit, Apple, Cranberry or Tomato Juice

TURKEY CLUB SANDWICH
Green Leaf Lettuce Avacodo, Tomatoes,Bacon, & Mayonaise on Toasted Sourdough Bread, Green Salad with Vine Tomato and Cucumber, Balsamic Vinaigrette, Marinated Vegetables and Garden Crudite, Sliced Fresh Fruit

ROSEMARY AND CUMIN GRILLED CHICKEN BREAST
Apple Wood Smoked Bacon, Tomato, Egg, Avocado and Blue Cheese with Buttermik Dressing, Marinated Vegetables and Garden Crudite, Sliced Fresh Fruit

GRILLED AHI TUNA
Baby Potatoes, Green Beans, Nicoise Olives and Hard Boiled Egg with Kalamata Vinaigrette, Marinated Vegetables and Garden Crudite, Sliced Fresh Fruit

THE FEEL GOOD
Fresh Sliced Fruit & Berries with a Mango Dip, Yogurt or Cottage Cheese, House-Made Banana Bread, Sliced Smoked Salmon with Mini Bagels and Cream Cheese

COCKTAILS

THE WILD ROSE $14
A Fairmont bubbly cocktail, made especially for the Province. Aperol Italian bitter liqueur with a splash of Alberta Rose Syrup, topped with Chandon Blanc de Noirs.

ELDERFLOWER SOUR $14
Finlandia Vodka or Tangueray Gin, St-Germain Elderflower fresh Lemon juice and egg White. Shaken to a froth, topped with citrus zest and Vancouver's own Bittered Sling Orange & Juniper Bitters

TOMMY'S MARGARITA $14
An underground San Francisco cult classic, now found around the world. Sauza Blue 100% Agave Tequila, Fresh Lime, Organic Agave Nectar, Red Himalayan Salt rim, topped with Orange Oils.

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WINE LIST

Served from 11:30am – 2:00am

A larger selection of wines are available from **THE RIMROCK** wine list

	GLASS	BOTTLE
WHITE		
Joel Delaunay, *Sauvignon Blanc,* Loire Valley	$12	$55
Garnier & Fils, *Chablis*, France	$15	$70
Lake Breeze, *Pinot Gris,* Okanagan, Canada	$13	$65
Franz Haas, *Pinot Grigio,* Alto Adige, Italy	$15	$70
Fleur, *Chardonnay,* North Coast, California	$14	$70
Cave Spring, *Estate Riesling,* Niagara, Canada	$13	$65
RED		
Andrew Rich Winery, Prelude, *Pinot Noir*, Willamette, U.S.	$15	$70
Tierra Secreta, *Malbec,* Argentina	$13	$65
Blasted Church, *Merlot*, Naramata, Canada	$14	$70
Angove, *Shiraz*, McLaren Vale, Australia	$12	$60
Signos de Origin, *Syrah*, Chile	$15	$70
Justin, *Cabernet Sauvignon,* Paso Robles, U.S.	$17	$80

BUBBLES		
Nino Franco, *Rustico, Prosecco,* Italy	$13	$65
Möet et *Chandon, Brut,* Champagne, France	$19	$120
Möet et *Chandon, Rosé,* Champagne, France	$22	$134
Möet et *Chandon, Nectar,* Champagne, France	$22	$134
Möet et *Chandon, 2004,* Champagne, France		$144

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ALCOHOLIC BEVERAGE MENU

Served from 11:30am – 11:30pm

DOMESTIC BEER	$7
Molson Canadian	
Coors Light	
Kokanee	
Budweiser	
Rickard's White	

SPECIALTY BEER	$7.5
Creemore Springs	
Steam Whistle Pilsner	
Pump House Scotch Ale	
La Messagère – *gluten free*	$8
The Village Blonde, Wit, Blacksmith	$7.50

IMPORTED BEER

Strongbow Cider
Heineken, Corona
Sapporo Draft,
Estrella Damm – *gluten free*

LIQUOR	1 oz.	375ml	750ml
Crown Royal	$8.5	$64	$115
Tanqueray Gin	$8	$60	$105
Finlandia Vodka	$7.5	$60	$105
Glenfiddich Single Malt	$9	$72	$130

375ml Bottle service includes Six Glasses, Six cans of mix and Ice
750ml Bottle service includes Twelve Glasses, Twelve cans of mix and Ice

LIQUEURS	
Courvoisier VSOP	$9
Grand Marnier	$9
Bailey's Irish Cream	$9

DRY BAR SERVICES

Price Includes Set Up, Daily Refresh and Replenishment of Assorted Glassware, Ice, Garnish and Condiments.

Price based on 20 guests per day	$100
Additional guests charged per person	$4

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IN ROOM HOSPITALITY

Served from 3:00pm – 10:00pm
Please allow 45minutes to prepare your selection.

SNACKS

CHARCUTERIE PLATTER Assorted Mustards & House Pickles (*serves 6)*	$50
LOCAL ARTISAN CHEESE PLATTER Honeycomb, Fruit Preserves & House Bread (*serves 6)*	$55
Tortilla Chips with Guacamole, Salsa and Sour Cream — 450g (*serves 10)*	$15
Mixed Nuts — 450g (*serves 6)*	$20
Salted Pretzels — 450g (*serves 6)*	$15

RECEPTION

Vegetable Crudités with Assorted Dips (*serves 10)*	$40
Platter of Seasonal Fruit (*serves 10)*	$50

ASSORTED HOT HORS D'OEUVRES

minimum three dozen

Miniature Alberta Beef Wellington *(priced per dozen)*	$40
Cocktail Vegetable Samosa with Fruit Chutney *(priced per dozen)*	$40
Crispy Prawn Wonton, Soy-Ginger Dipping Sauce *(priced per dozen)*	$40
Bay Spiced Crab Cakes, Charred Pepper Remoulade *(priced per dozen)*	$40

FAIRMONT PET COMPANION MENU

Your companion deserves the very best. Our culinary team will prepare a meal for your pet using fresh quality ingredients. Please allow one hour to deliver your selection.

Lean Carmen Creek Beef Stew and Rice	$10
Bite Size Alberta Beef Sirloin with Roast Potatoes	$10
Feline Steamed Fresh Fish and Rice	$10

Please TOUCH '2' for In-Room Dining

Prices do not include taxes & gratuities. Prices are subject to change without notice.
Please note that a $4.00 in-room delivery charge will be added to your total bill.

IN ROOM SHOPPING

Enjoy a shopping experience in the comfort of your guest room.
Please **TOUCH '0'** *to contact* **ROYAL SERVICE.**
for more information and to place your order.
Please note that prices do not include taxes and are subject to change without notice.

ESSENTIALS STORE ITEMS

Peppermint MicroMint Tins	$6
"Spot-Out" Stain Remover Pens	$6
Business Card Holder	$14
Manicure Set	$15
Notebook	$14
Recycled Tote Bag	$6
Stainless Steel Water Bottle	$13
Executive USB Flashdrive *(1G)*	$30
Travel Mugs	$18
Bathrobes	$125
Slippers	$10
Gourmet Treats in Bison Gift Boxes	$9
Preserved Cherries & Peppers	$15
Brassica Mustard – Single Mustard *250ml*	$15
Gift Pack of 4 Mustards, *60ml*	$20