



## **CATERING PLANNER**

**We are committed to providing each and every one of our guests with attentive, engaging service, and dinning options that reflect the unique characteristics of our surroundings.**

**Helping you do Business Better.**

- g Turning Moments into Memories**
- g Authentically Local Cuisine**
- g Intuitive Service**
- g Unforgettable Settings**

# THE *Fairmont* VANCOUVER AIRPORT

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### Fairmont Lifestyle Cuisine

Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute optimal health and wellness.



Ocean Wise is a program run by the Vancouver Aquarium in an effort to promote the use of sustainable seafood. Restaurants work with Ocean Wise to create menus featuring sustainable seafood & these items are marked by the Ocean Wise logo on the menus so that you are aware of the program & can choose to make environmentally responsible menu selections. The Fairmont Waterfront, The Fairmont Vancouver Airport & The Fairmont Empress in Victoria all participate in this program

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

High standards, understated elegance, and individual, inventive menu planning ensures every occasion is a flying success! Our state-of-the-art and elegantly appointed banquet facilities, fine china and silver, and personalized service will ensure that your guests will enjoy first-class style & amenities.

It's our pleasure to offer you custom menus, featuring organic & sustainable ingredients, & healthy options from our Fairmont Lifestyles Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.



## **Breakfast**

### **Healthy Start**

Chilled orange & grapefruit juice, pressed apple juice & ginger

Assortment of fresh smoothies

Granola & yogurt parfait with fresh fruit  
Array of seasonal whole fruit

Selection of breakfast breads & scones

Gourmet blend regular & decaffeinated coffee & teas

\$25.00 per person

### **Bagel Breakfast**

Chilled orange & grapefruit juice, pressed apple juice

Selection of assorted bagels  
Flavored cream cheeses & smoked salmon cream cheese

Selection of fruits & plain yogurts  
Sliced fresh fruit & seasonal berries

Gourmet blend regular & decaffeinated coffee & teas

\$22.00 per person  
(minimum of 4 people)

## **Breakfast - Continued**

### **The Sunshine Coast**

Chilled orange & grapefruit juice, pressed apple juice

Organic Bircher Muesli

Traditional eggs Benedict  
Crispy bacon & turkey sausage

Hash brown potatoes & herb grilled tomatoes

Toast, croissants & preserves

Gourmet blend regular & decaffeinated coffee & teas

\$28.00 per person

### **Deluxe Continental Breakfast**

Chilled orange & grapefruit juice, pressed apple juice  
Sliced fresh fruit & seasonal berries

Selection of cereals with 2% & skim milk

Chef's selection of bakery basket to include croissants, danishes, muffins & breakfast loaves  
Toast or bread with preserves

Chef's selection of local artisan cheese platter with seedless grapes and water crackers

Gourmet blend regular & decaffeinated coffee & teas

\$25.00 per person

## **Breakfast** – Continued

### **Continental Breakfast**

Chilled orange & grapefruit juice, pressed apple juice  
Sliced fresh fruit & seasonal berries

Chef's selection of bakery basket to include croissants, danishes, muffins & breakfast loaves  
Toast or bread with preserves

Chef's selection of local artisan cheese platter with seedless grapes and water crackers

Gourmet blend regular & decaffeinated coffee & teas

\$21.00 per person

### **Hot Breakfast Buffet**

Chilled orange & grapefruit juice, pressed apple juice

Scrambled eggs with chives  
Crispy Canadian bacon  
Country pork sausage \*  
Hash brown potatoes & herb grilled tomatoes

Toast & croissants with preserves

Gourmet blend regular & decaffeinated coffee & teas

\$32.00 per person  
(For groups fewer than 8, breakfast will be plated)

\* Turkey sausages can be substituted at no extra charge

## **Breakfast** – Continued

### **West Coast Experience**

Chilled orange & grapefruit juice, pressed apple juice

Scrambled eggs with baby shrimp, cold -water crabmeat, sweet peppers & basil

Potato pancakes with clipped chives

Bakery basket; an assortment of croissants, danishes, muffins & breakfast loaves  
Sweet butter, honey & preserves

Gourmet blend regular & decaffeinated coffee & teas

\$33.00 per person

### **Canadian Experience**

Chilled orange & grapefruit juice, pressed apple juice

Cornbeef hash with green onions, pan roasted peppers & poached eggs  
Seasonal sliced fresh fruit

Bakery basket; an assortment of croissants, danishes, muffins & breakfast loaves  
Sweet butter, honey & preserves

Gourmet blend regular & decaffeinated coffee & teas

\$29.00 per person

## Breakfast – Continued

### Spanish Banks

Chilled orange & grapefruit juice, pressed apple juice

Roasted vegetable frittata with mozzarella, salsa & hash browns

Bakery basket; an assortment of croissants, danishes, muffins & breakfast loaves  
Sweet butter, honey & preserves

Gourmet blend regular & decaffeinated coffee & teas

\$29.00 per person






## Customize your breakfast buffet

The following may be selected as alternatives or additions to enhance your breakfast buffet.

	*As an alternative	* As a second entrée
Scrambled eggs with cheddar cheese & clipped chives	\$32.00/ person	\$6.00/ person
Chorizo breakfast wrap	\$32.00/ person	\$7.00/ person
Eggs Benedict with Canadian bacon & hollandaise	\$33.00/person	\$8.00/ person
Eggs Benedict with smoked salmon	\$34.00/ person	\$8.00 / person
Buttermilk pancakes with maple syrup	\$32.00/ person	\$7.00 / person
Raisin French toast with strawberry compote & syrup	\$32.00/ person	\$7.00/ person
Belgian waffles with seasonal berry compote	\$32.00/ person	\$7.00/ person
Egg station (Chef Fee \$80.00)	\$40.00/ person	\$10.00/person

\* Organic eggs can be substituted on any of our menus at an additional charge of \$0.50 per person

## Breakfast Enhancements

Granola & yogurt parfait with fresh fruit 	\$6.00/person
Selection of breakfast cereals with milk (2% & skim) 	\$5.50/person
Fresh muffins, croissants & danishes	\$5.50/person
Sliced breakfast loaves: zucchini date, Mexican chocolate, banana & cranberry oat	\$27.00/dozen
Fruit yogurts: regular & low fat 	\$5.00/person
Sliced fresh fruit & seasonal berries 	\$6.50/person
Selection of whole fruit 	\$3.50/person
Smoked salmon, onions, capers & lemon wedges	\$9.00/person
Assorted deli meat platter	\$9.00/person
Assorted bagels with herb, sun-dried tomato, caramelized pecan & smoked salmon cream chesses	\$13.00/person
Organic hard boiled eggs	\$3.00/person

\* Organic eggs can be substituted on any of our menus at an additional charge of .50 cents per person

## Beverages

Chilled orange, grapefruit, or apple juice	\$26.00/pitcher
Chilled cranberry or pineapple juice	\$21.00/pitcher
Assorted bottled juices	\$5.00/bottle
Blended fruit smoothies	\$31.00/pitcher
Milk: (2%, skim, chocolate)	\$20.00/pitcher
Gourmet blend of regular & decaffeinated coffee & teas	\$5.00/person
Hot chocolate	\$4.50 each
Assorted regular & diet soft drinks	\$4.50 each
Bottled water	\$4.50 each
Mineral water	\$5.00 each
Ice tea – House made unsweetened with simple syrup	\$5.75 each
V-8 juice	\$4.75 each

\* All bottled beverages will be charged based upon consumption



## Coffee Breaks

### Super Natural BC

Chef's fruit smoothie creation  
Organic in-house baked granola bars  
Seasonal whole fruit bowl

\$14.00 per person

### Signature Cookie Break

Selection of freshly baked Fairmont signature cookies,  
Peanut butter, chocolate chip, oatmeal & white chocolate macadamia nut  
Fresh cold milk  
Gourmet blend regular & decaffeinated coffee & teas

\$16.00 per person  
(Minimum of 5 people)

### Antioxidant Break

Carrot juice  
Pomegranate juice  
Blueberry juice  
House made trail mix  
Whole fruit selection  
70% bittersweet chocolate  
Gourmet blend regular & decaffeinated coffee & teas

\$22.00 per person

## **Coffee Breaks – Continued**

### **Chocolate Fantasy**

Chocolate fudge brownies  
Chocolate dipped strawberries  
Chocolate pistachio biscotti  
Chocolate truffles  
Milk chocolate cookies  
Hot chocolate  
Gourmet blend regular & decaffeinated coffee & teas

\$22.00 per person

### **Strawberry Fondue**

Seasonal strawberries with chocolate fondue  
Strawberry tarts  
Strawberry banana smoothie

\$18.00 per person

### **Savory Snacks**

Salted peanuts & pretzels  
Tortilla chips, salsa, sour cream and guacamole  
Kettle style potato chips with caramelized onion & herb dip  
Assorted regular & diet soft drinks

\$15.00 per person

## **Coffee Breaks – Continued**

### **Energizer Break \***

Organic in-house baked granola bars  
Fresh baked brownies  
Sliced fresh fruit & seasonal berries  
Assortment of Gatorade  
Fairmont bottled water

\$19.00 per person

### **Let's go Bananas**

Banana blackberry smoothie  
Banana raspberry smoothie  
Banana bread  
Banana chips  
Whole bananas

\$19.00 per person

### **Chocolate Temptations**

Milk chocolate fondue with bananas, strawberries, pineapple & shortbread shards  
Bittersweet chocolate Pot au Crème  
Chocolate “sandwich” cookies  
Chocolate almond cake  
Hazelnut & cranberry studded brownies  
Chilled 2%, skim & chocolate milk  
Gourmet blend regular & decaffeinated coffee & teas

\$25.00 per person  
(Minimum 15 people)

## Coffee Breaks – Continued

### Bakery Basket

Chilled freshly squeezed orange & grapefruit juice, pressed apple juice

Chef's selection of bakery basket to include croissants, danishes, muffins & breakfast loaves  
Sweet butter, honey & preserves

Gourmet blend regular & decaffeinated coffee & teas

\$17.00 per person

## All Day Sweets and Treats

In-house baked granola bars	\$4.50/each
Power Bars	\$28.00/doz
Assorted squares: chocolate blondies, lemon coconut, raspberry hazelnut, & toffee bar	\$32.00/doz
Biscotti: lemon pistachio & chocolate dipped	\$34.00/doz
Fairmont's Signature Cookies: chocolate chip, oatmeal raisin & white chocolate macadamia	\$32.00/doz
Fairmont Vancouver Airport signature shortbread airplane cookies	\$32.00/doz
Assorted French pastries	\$37.00/doz
Chocolate dipped strawberries	\$39.00/doz
Chocolate truffles	\$39.00/doz
Fruit skewers with yogurt dip	\$32.00/doz
Soft Bavaria pretzels, trio of mustards	\$38.00/doz
Bowls of Kettle-style potato chips & mixed nuts	\$8.00/each
Gelato: chocolate, strawberry, vanilla, hazelnut & rocky road	\$11.00/person
Tortilla chips & Salsa	\$8.00/person
In-house made trail mix	\$6.00/person
Bowl of maple flavored kettle popcorn	\$8.00/each

## **Afternoon Tea**

### **at the Fairmont Vancouver Airport**

#### **Tea Sandwiches to include:**

Traditional English cucumber & dill cream cheese, carrot & ginger  
Black Forest ham & Emmenthal cheese with Dijon mustard mayo  
Sandwiches served on a selection of breads

#### **Desserts:**

Lemon ricotta scones with Devonshire cream  
Fresh seasonal berries & whipped cream  
Lemon custard tartlets  
Chocolate decadent slice  
Caramel nut tarts  
Chocolate dipped strawberries

Selection of Metropolitan teas from “Tea at the Fairmont”  
Gourmet blend regular & decaffeinated coffee

\$35.00 per person  
(Minimum 15 people)

## Working Lunch Buffets

### The International

#### Soup of the day

#### Salads

Seasonal market greens with chive vinaigrette

Asian coleslaw with toasted sesame, Miso dressing

Classic Greek salad with feta cheese and lemon-oregano vinaigrette

#### Satay and spring rolls

Selection of beef and chicken satay with peanut sauce

Vegetable spring rolls with sweet chili dip

#### Sandwiches

Bacon, lettuce, and tomato on brioche bread

Mediterranean grilled vegetable wrap with sun dried tomato aioli

#### Desserts

Selection of squares to include:

Chocolate blondies, lemon coconut, toffee bars, & raspberry hazelnut

Gourmet blend regular & decaffeinated coffee & teas

\$33.00 per person

(Minimum of 8 people)

## **Working Lunch Buffets – Continued**

### **The Mediterranean**

#### **Soup**

Lentil puree with garlic croutons

#### **Salad**

Mediterranean salad of couscous, dried cranberries, mint, basil and fresh lemon dressing

Sliced Roma tomato and cucumber salad with feta cheese and herb dressing

Gathered greens with lemon-oregano vinaigrette

#### **Sandwiches**

Lemon-oregano marinated chicken panini with tzatziki and mozzarella cheese

Tuna salad with lemon and caper mayonnaise on ciabbata loaf

Grilled vegetable mini pita pockets with goat cheese and sun dried tomato pesto

#### **Desserts**

Selection of cakes, pies & mousses from our in-house pastry shop

Gourmet blend regular & decaffeinated coffee & teas

\$35.00 per person

(Minimum of 8 people)

## **Working Lunch Buffets – Continued**

### **West End Deli Bar**

For groups under 8 people sandwiches will be pre-made

#### **Soup of the day**

#### **Salad**

Tomato and avocado, fresh citrus and coriander dressing

#### **Sandwiches**

Chef's selection of full size rustic country breads

Shaved cured & smoked deli meats

Traditional tuna salad & egg salad

Selection of sliced cheeses

#### **From the market**

Tomatoes, cucumbers, crisp lettuce, & shaved red onions

Pickles, mayonnaise, seed and Dijon mustard & butter

#### **Dessert**

Sliced fresh fruit & seasonal berries

Gourmet blend regular & decaffeinated coffee & teas

\$35.00 per person



## **Working Lunch Buffets – Continued**

### **That's a Wrap**

#### **Soup of the day**

#### **Salad**

Seasonal market greens with house dressing

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons

Roasted nugget potato salad with roasted peppers

#### **Cold Wraps**

Cilantro-lime shrimp with cucumber, carrot and reduced balsamic dressing

Grilled vegetables, tomato and feta cheese

Smoked turkey, guacamole, maple mustard aioli and cheddar cheese

#### **Hot Wraps**

Cajun chicken, spinach, red onion, mozzarella with pesto aioli

Shaved beef with horseradish mayo, caramelized onions, organic greens, tomatoes and Gouda cheese

#### **Dessert**

Chef's selection of sweets

Gourmet blend regular & decaffeinated coffee & teas

\$37.00 per person

## **Working Lunch Buffets – Continued**

\* Options for 7 guests and under served family style on small plates. For larger groups wishing to dine off these menus, full buffet service can be offered at \$33.00 per person.

**- 1 -**

### **Soup of the day**

#### **Salad**

Seasonal market greens with assorted dressings  
Roma tomato and cucumber salad, lemon-basil vinaigrette

#### **Sandwiches including:**

Selection of rustic breads and baguettes topped with:  
Baby shrimp salad, tomatoes, lemon and chive aioli,  
Grilled eggplant and tomato, tapenade spread and bocconcini cheese  
Italian deli meats with pesto mayonnaise and mozzarella cheese  
Smoked turkey breast with avocado puree and roasted peppers

#### **Dessert**

Chef selection of squares & Fairmont signature cookies

Gourmet blend regular & decaffeinated coffee & teas

\$31.00 per person  
(maximum of 7 people)

## **Working Lunch Buffets** – Continued

\* Options for 7 guests and under served family style on small plates. For larger groups wishing to dine off these menus, full buffet service can be offered at \$33.00 per person.

- 2 -

### **Soup of the day**

#### **Salad**

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons  
Spinach salad, red onion, toasted pine nuts and balsamic dressing

#### **Pre-made sandwiches including:**

Baby shrimp salad, tomatoes, lettuce, guacamole, on brioche roll  
Montreal pastrami on rye bread with pickles and Russian dressing  
Honey ham and cheddar cheese, on multigrain bread with seed mustard dressing

#### **Dessert**

Selection of squares & Fairmont signature cookies

Gourmet blend regular & decaffeinated coffee & teas

\$31.00 per person  
(maximum of 7 people)

## **Working Lunch Buffets – Continued**

\* Options for 7 guests and under served family style on small plates. For larger groups wishing to dine off these menus, full buffet service can be offered at \$33.00 per person.

- 3 -

### **Soup of the day**

### **Salad**

Creamy apple and cabbage coleslaw  
Traditional Greek salad

### **Pre-made sandwiches including:**

Tomato and bocconcini panini with cucumber and pesto mayonnaise  
Smoked salmon bagel, cream cheese, red onion and capers  
Smoked turkey clubhouse, bacon, and cheddar on cranberry loaf

### **Dessert**

Selection of squares & Fairmont signature cookies

Gourmet blend regular & decaffeinated coffee & teas

\$31.00 per person

## Luncheon Buffets

### Taste of Jetside

#### Soup

Wild mushroom veloute

#### Salads

Tossed valley greens with house-made dressings

Classic Caesar salad with house made croutons and bacon bits

Red jacket potato salad

#### Entrees

Assorted Jetside mini burgers

Mini pulled pork slider on ciabbata

Yam fries and chipotle aioli

Roasted vegetable pizza with balsamic reduction

#### Desserts

Selection of premier cakes, pies & pastries

Gourmet blend regular & decaffeinated coffee & teas

\$39.00 per person  
(minimum 15 people)

## **Luncheon Buffets – Continued**

### **A Taste of Italy**

#### **Ribbolita soup**

#### **Salads**

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons  
Tuscan white bean & tuna with lemon dressing  
Boccancini mozzarella & vine ripe tomatoes flavored with a sweet basil pesto  
Roasted vegetable antipasti finished with extra virgin olive oil and balsamic reduction

#### **Entrees**

Roasted chicken breast Cacciatore  
Wild mushroom ravioli in a garlic cream sauce  
Roasted Pacific salmon with asparagus risotto, capers, tomatoes and olive oil

#### **Desserts**

Tiramisu, pannacotta & chocolate Italiano torte

Gourmet blend regular & decaffeinated coffee & teas

\$42.00 per person  
(minimum 15 people)

\* RedBro organic chicken is available upon request at an additional charge of \$1.00/person, please ask your Sales Services Manager

## **Luncheon Buffets** – Continued

### **Flavor of Asia**

#### **Miso soup**

#### **Salad** 🌿

Gathered greens with soy ginger dressing

Thai glass noodle salad, sesame chicken with lemon grass & sweet chili dressing

Asian coleslaw with Miso dressing

#### **Entrees**

Dim Sum selection and soy dressing

Butter chicken

Roasted salmon and braised bok choy with ginger-chili sauce

Steamed basmati rice

#### **Desserts**

Chinese egg tarts

Fortune cookies

Sliced fresh fruit & seasonal berries 🌿

Gourmet blend regular & decaffeinated coffee & teas

\$42.00 per person

## **Luncheon Buffets – Continued**

### **A Taste of France**

#### **Soup**

Cauliflower veloute with roasted garlic oil and brie crouton

#### **Starters**

Frisee & endives with gruyere cheese & walnuts, chive vinaigrette

Baby shrimp & Louis sauce

Walnut salad with French beans, red wine vinaigrette

Celery root salad with lemon herb mayonnaise

#### **Entrees**

Braised halibut Provencal

Roasted chicken breast with mushroom apple cream sauce

Medley of seasonal vegetables

Herbed pomme puree

#### **Desserts**

Cherry clafouti

Fruit tart

Classic crème caramel

Gourmet blend regular & decaffeinated coffee & teas

\$40.00 per person  
(Minimum 15 people)



## Plated Luncheon

- 1 -

**Starter**

Toasted cumin and black bean puree

Oven roasted cherry tomato with avocado and lime puree

**Entree**

Pan seared Ocean Wise Pacific salmon 

Roasted fingerling potatoes and citrus butter sauce

**Dessert**

White chocolate & cranberry mousse, vanilla bean anglaise

Gourmet blend regular & decaffeinated coffee & teas

\$33.00 per person

- 2 -

**Starter**

Puree of BC mushrooms

Wild mushroom tian, sherry gel

**Entree**

Herb roasted organic Maple Hill Farm chicken breast

Creamy asparagus risotto, apple cider chicken Jus

**Dessert**

Pistachio crème brulee with seasonal berries & almond tuile

Gourmet blend regular & decaffeinated coffee & teas

\$39.00 per person

## **Plated Luncheon** – Continued

**- 3 -**

### **Starter**

Minestrone vegetable soup  
Pesto and focaccia croutons

### **Entree**

North Coast sable fish  
Braised lentils & seasonal vegetables  
Béarnaise sauce

### **Dessert**

Panna cotta with fresh seasonal berries



Gourmet blend regular & decaffeinated coffee & teas

\$37.00 per person





## Lunch à la Carte

Select one item from each category to create the menu of your choice.


### Soup

Vegetable minestrone 	\$11.00/person
Cream of asparagus with parmesan crostini	\$14.00/person
Roasted tomato & fennel soup 	\$12.00/person
BC mushroom veloute, wild mushroom tian, sherry gel	\$14.00/person

### Salads

Gathered greens with chive vinaigrette 	\$14.00/person
Belgian endive, watercress & gathered leaves with pear & candied pecan, apple cider dressing 	\$14.00/person
Tuna Niçoise with quail eggs & lemon dressing 	\$24.00/person
Baby spinach salad with Portobello mushrooms & shaved Oka Cheese 	\$16.00/person
Warm goat cheese tartlet, organic micro greens, blackberry vinaigrette	\$16.00/person

### Entrees

Penne pasta with oven-roasted tomato coulis, grilled vegetables & gratin of goat cheese	\$17.00/person
Pan roasted scallops & shrimp with egg fettuccine pasta basil scented rose sauce	\$18.00/person
Herb crusted breast of chicken, sun-dried tomato risotto roasted garlic jus 	\$14.00/person
Grilled Pacific spring salmon with asparagus risotto and balsamic glaze	\$18.00/person
Sterling Silver pork tenderloin with forest mushrooms & creamy polenta with Salt Spring Island goat cheese, port jus	\$16.00/person
Grilled 6 oz. Sterling Silver beef tenderloin, whipped truffle potato & grilled asparagus	\$20.00/person
Provencal crusted lamb loin, roasted fingerling potato, thyme jus	\$18.00/person
Pan seared Georgia Straight ling cod, fricassee of chorizo and potato, BC maple butter sauce	\$16.00/person

### Desserts

Peach custard pie	\$13.00/person
Maple cinnamon crème brûlée	\$13.00/person
Pear & cranberry cheesecake	\$13.00/person
Lemon cream cheese carrot cake	\$13.00/person
Chocolate whiskey torte	\$13.00/person
Nutcracker pie	\$13.00/person
Chocolate orange panna cotta	\$13.00/person

## Food for Flight

All meals will be packaged to go. **Please note that bottled beverages must be consumed prior to entering security.**

### The Continental

Chef's choice of oven-baked croissants, danishes or muffins  
Sliced fresh fruit & seasonal berries  
Fruit yogurt  
Bottled juice

\$15.00 per person

### That's a Wrap

Choice of wrap:  
Roasted chicken, tomato, red onion, and smoked Gouda,  
~ or ~  
Shrimp salad, lemon aioli, avocado, and tomato  
~ or ~  
Grilled vegetable wrap  
Whole piece of fruit  
Granola bar  
Soft drink

\$19.00 per person

### West Coast

Smoked salmon bagel with dill lime cream cheese  
Biscotti  
Seasonal whole fruit  
Sparkling water

\$19.00 per person

## **Food for Flight** – Continued

All meals will be packaged to go. **Please note that bottled beverages must be consumed prior to entering security.**

### **Sea Island Picnic**

Black Forest ham & brie sandwich on a potato brioche bun with cranberry chutney  
Green salad with chive vinaigrette  
Bottled water

\$19.00 per person

### **Healthy Choices**

Grilled vegetables, avocado, pesto mayonnaise, balsamic reduction in spinach tortilla  
Greek salad  
Power Bar  
Sliced fresh fruit & seasonal berries  
Passion fruit juice

\$21.00 per person

### **The Grouse Mountain Survival Kit**

Maple smoked turkey with Emmenthal & sun-dried tomato mayonnaise on a multigrain baguette  
Organic greens, julienne vegetables, Edamame beans & soy-ginger dressing  
In-house made trail mix  
Apple cinnamon strudel  
Energy drink

\$23.00 per person

## Hors d'oeuvres

### Hot

Prawn tempura	\$43.00/doz.
Tomato tart tatin with feta cheese	\$39.00/doz.
Peking duck wrap, scallions, cucumbers, hoisin glaze	\$48.00/doz.
Crispy risotto arranchini, plum tomato basil sauce, balsamic reduction	\$37.00/doz.
Vegetable samosa, raita and mango chutney	\$45.00/doz.
Miniature Angus beef burger with onion relish & Gorgonzola	\$39.00/doz.
Vegetable spring rolls, sweet chili sauce	\$37.00/doz.
Chef's selection dim sum: Har Gau & Sui Mai	\$39.00/doz.
Salmon Teppanyaki	\$37.00/doz.
Wild mushroom cappuccino with white truffle foam	\$39.00/doz.
Chicken satay with coconut peanut sauce	\$39.00/doz.
Buffalo wings with blue cheese dressing	\$37.00/doz.
Organic chicken mince and quail egg yakitori	\$39.00/doz.

### Cold

Foie gras torchon, caramelized shallots, brioche	\$43.00/doz.
Smoked duck breast, pear marmalade & honey pecans	\$39.00/doz.
Tuna Niçoise with quail egg	\$39.00/doz.
Mini baked potatoes, sour cream, chives, tobiko	\$37.00/doz.
Rice paper roll with avocado, mango, julienne vegetables and glass noodles 🌿	\$37.00/doz.
Lobster medallion with ratatouille	\$43.00/doz.
Vietnamese chicken spring roll 🌿	\$37.00/doz.
Tomato bruschetta 🌿	\$37.00/doz.
Tomato & mozzarella, crostini	\$37.00/doz.
Assorted sushi rolls & maki rolls	\$41.00/doz.
Smoked salmon, dill & sour cream	\$39.00/doz.
Chilled tiger prawns cocktails with avocado relish	\$41.00/doz.
Seared Albacore tuna & tomato gazpacho	\$41.00/doz.

## **Reception Station**

### **Sushi and Maki Station**

Assorted maki, nigiri and sushi rolls

\$24.00 per person

### **Vietnamese Spring Rolls**

Poached prawns, crab meat, pulled chicken

Avocado, mango, English cucumber, green onion and capsicum with hoisin sauce

\$10.00 per person

### **Display of Imported & Domestic Cheese**

Dried fruits & nuts, selected crackers & snap bread

\$12.00 per person

### **Baked Wheel of Canadian Camembert**

Baked in golden flaky pastry

Served with selected crackers, berries & seasonal chutney

\$15.00 per person

### **Tempura Station**

Prawns, vegetables, scallops

Tempura sauce

\$24.00 per person

### **Fresh Vegetable Crudités Platter**

With assorted Dips

\$6.00 per person

## Action Stations

\* A labour charge of \$80.00 will apply for all stations requiring a chef

### **Salmon Wellington**

With a local wild mushroom stuffing served with hollandaise sauce  
House baked rustic breads

\$19.00 per person

### **Oven Roasted Sterling Silver Beef Striploin**

Yorkshire pudding & pan gravy  
Dijon & Pommery mustard  
House baked rustic breads

\$24.00 per person

### **Oven Roasted Sterling Silver Prime Rib**

Yorkshire pudding & pan gravy  
Dijon & Pommery mustard  
House baked rustic breads

\$35.00 per person

### **Herb Crusted Rack of Lamb**

Carved & served with crusty rolls, mint sauce  
Thyme jus

\$35.00 per person

\* If menu is chosen for full dinner buffet service, an additional cost will apply



## Action Stations

\* A labour charge of \$80.00 will apply for all stations requiring a chef

### Pasta Bar

Penne, fettuccini & farfalle pasta

Alfredo, arrabbiata, pesto & tomato sauce

Accompanied with garnishes of olives, capers, garlic, shrimp, mushrooms, peppers, sun-dried tomatoes, pancetta, red onion, chorizo, & fresh parmesan

Freshly Baked Focaccia

\$19.00 per person

### Mashed Potato in Martini Glasses

Mashed potato display assorted garnishes prepared to order including:

Gravy, sautéed wild mushrooms, root vegetable chips, vegetable purees with flavored oils

House baked rustic breads

\$17.00 per person

### Risotto Bar

Selection of meat and seafood including

Smoked chicken breast, beef tenderloin, scallops, calamari and salmon

Blend of assorted wild mushrooms

Green asparagus, fresh herbs, garden peas

House baked rustic breads

\$23.00 per person

\* If menu is chosen for full dinner buffet service, an additional cost will apply

## Dinner Buffets

### International

Assorted rustic breads & butter

#### Salads

Wild & gathered greens with house vinaigrette

Albacore tuna Nicoise salad with green beans, red potatoes & caper dressing

Green asparagus with melon, Parma ham and balsamic reduction

#### Cold Display

Trio of BC Salmon: poached, smoked, candied & dill-marinated

Charcuterie platter: assortment of pates, and international deli meats

#### Hot Dishes

Herb crusted baked halibut, mango & cilantro salsa

Roasted chicken breast and wild mushroom ragout

Seasonal vegetable medley with asparagus

#### Action Station

Chef attended risotto station with a variety of ingredients including:

Cold-water shrimp, scallops, poached mussels & crab

Seasonal mix mushroom, onion, garlic, grilled capsicum & broccoli

#### Chef Attended Carving Station \*

Porcini mushroom dusted milk-fed veal tenderloin

#### Desserts

A decadent selection of tortes, flans, cheesecakes, mousse glasses & crème brûlée

Gourmet blend regular & decaffeinated coffee & teas

\$80.00 per person

(Minimum of 30 people)

\* Additional charges for the Chef action station will apply.

\* For smaller groups, menus can be adjusted to better suit your needs

## **Dinner Buffets – Continued**

### **West Coast Buffet**

Assorted rustic breads & butter

#### **Salads**

Wild gathered greens with house vinaigrette  
Shaved fennel & sweet onion salad with artichokes  
New potato & asparagus salad with grainy mustard

#### **Assorted Deli Meats**

Smoked turkey, peppered salami, roast beef, hunter sausage & Black Forest ham

#### **Cheese**

Brie, aged cheddar, smoked Gouda, Cambozola & goat cheese

#### **Cold Seafood Display**

Poached prawns, marinated mussels & cracked Dungeness crab  
Trio of BC Salmon to include:  
Smoked, candied & dill-marinated

#### **Hot Dishes**

Crispy skin pan-fried BC local salmon fillet, lentil du Puy, balsamic cream  
Thyme seared chicken breasts with forest mushroom risotto \*  
Chef's choice of potatoes  
Local farmer's seasonal vegetables

#### **Desserts**

Premier selection of tortes, flans, cheesecakes, & chocolate mousse

Gourmet Blend Regular & Decaffeinated Coffee & Teas

\$65.00 per person  
(Minimum of 15 people)

\* RedBro organic chicken is available upon request at an additional charge of \$1.00/person, please ask your Sales Services Manager

\* For smaller groups, menus can be adjusted to better suit your needs

## **Dinner Buffets – Continued**

### **Taste of BC**

Assorted rustic breads & butter

#### **Salads**

Wild gathered greens with house dressing

Baby arugula, spinach salad with toasted pine nuts & citrus dressing

Couscous, toasted pine nuts & raisins

Salad Niçoise with lemon dressing

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons

Fresh mozzarella, tomato & Parma prosciutto

#### **Cold Seafood Bar**

Poached salmon, prawn & scallop with cocktail sauce

Manila clams with corn relish

Alaskan king crab legs marinated with tomato gazpacho

#### **Hot Dishes**

Oven roasted lemon & thyme chicken with artichoke, eggplant, asparagus & mushroom with pan jus \*

Crispy skin salmon with maple glaze, creamed leeks

Red wine marinated flank steak, shallot confit, red wine jus

Medley of market vegetables

#### **Desserts**

Selection of cakes, pies & mousses from our In House pastry shop

Gourmet blend regular & decaffeinated coffee & teas

\$68.00 per person

(Minimum of 20 People)

\* Redbro organic chicken is available upon request at an additional charge of \$1.00/person, please ask your Sales Service Manager

\* For smaller groups, menus can be adjusted to better suit your needs

## **Dinner Buffets – Continued**

### **Point Grey**

Assorted rustic breads & butter

#### **Salads & Appetizers**

Vine-ripened tomato salad with mozzarella & aged balsamic vinegar

Salad of roasted squash, smoked trout & honey orange vinegar

Tossed baby spinach with crispy onions, charred corn & creamy Dijon dressing

Salad of endive & arugula with shaved pears, candied walnuts & lemon poppy seed dressing

#### **Sliced Meats & Cheese Tray**

Domestic & international cheeses to include:

French brie, Cambozola, Oka Cheese, tiger blue & boursin cheese

Dried fruits & candied pecans with red flame grapes

Display of cured & smoked deli meats

#### **Entrées**

Carved whole-roasted beef tenderloin, Yukon potato puree, and peppercorn jus

Pan-seared free-range chicken breast with herb-roasted fingerling potatoes, roasted vegetables with sweet garlic Madeira sauce

Black pepper, crispy skin salmon with pearl couscous & lime-coriander butter

Roasted red bliss potatoes with caramelized onions & market vegetables

#### **Desserts**

Premier selection of tortes, flans, cheesecakes & crème brulee

Gourmet blend regular & decaffeinated coffee & teas

\$80.00 per person

(Minimum of 20 People)

\* For smaller groups, menus can be adjusted to better suit your needs

## Plated Dinner Options

- 1 -

### **Choice of Starter**

Celeriac veloute, apple jam, double smoked bacon lardons

~ or ~

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons

### **Entree**

Pan roasted sable fish melting plum tomatoes, garden pea risotto

Lemon butter

Medley of market vegetables

### **Dessert**

Orange panna cotta

Gourmet blend regular & decaffeinated coffee & teas

\$49.00 per person

- 2 -

### **Choice of starter**

West Coast seafood chowder, ocean wise Pacific salmon, halibut, baby shrimp & chili-tarragon oil.

~ or ~

Baby spinach salad with smoked Oka Cheese & sun-dried cranberries with Dijon dressing

### **Entree**

Grilled Pacific salmon olive & basil crushed potatoes

Caramelized fennel

Medley of market vegetables

### **Dessert**

Chocolate marble cheesecake with raspberry coulis

Gourmet blend regular & decaffeinated coffee & teas

\$49.00 per person

## **Plated Dinner Options – Continued**

**- 3 -**

**Starter**

Cream of roasted butternut squash & maple syrup, toasted pumpkin seeds

**Entree**

Herb roasted chicken breast with mascarpone polenta, rosemary jus \*  
Medley of market vegetables

**Dessert**

Flourless chocolate cake with high bush berry coulis

Gourmet blend regular & decaffeinated coffee & teas

\$50.00 per person

\* Redbro organic chicken is available upon request at an additional charge of \$1.00/person, please ask your Sales Service Manager

**- 4 -**

**Choice of Starter**

BC mushroom Veloute, wild mushroom tian, sherry gel

~ or ~

Salad of garden greens with cherry tomato & pickled beets with house dressing

**Entree**

Veal tenderloin, gremolata, whipped Yukon potato & squash puree  
Grainy mustard demi  
Medley of market vegetables

**Dessert**

Raspberry & white chocolate crème brulee

Gourmet blend regular & decaffeinated coffee & teas

\$57.00 per person

## **Plated Dinner Options – Continued**

- 5 -

### **Choice of Starter**

Cream of asparagus, Salt Spring Island goat cheese foam

~ or ~

Salad of frisee with poached pear, Canadian blue cheese & candied pecans

### **Surf & Turf**

Grilled Sterling Silver beef tenderloin with jumbo black tiger prawns

Roasted fingerling potato with caramelized onion, natural jus

Medley of market vegetables

### **Dessert**

Chocolate mocha tart

Espresso ice cream

Gourmet blend regular & decaffeinated coffee & teas

\$60.00 per person



## **Plated Dinner Options** – Continued

### **Vegetarian Dinner Option**

#### **Appetizer**

Chili roasted tomato & fennel soup  
Herb focaccia croutons, basil oil

#### **Salad**

Salad of citrus fruits  
Braised endive & frisee  
Roasted hazelnut vinaigrette

#### **Entree**

Grilled vegetable 'press'  
Crispy polenta, pickled wild mushrooms  
Basil aioli

#### **Dessert**

Grand Marnier crème brulee

Gourmet blend regular and decaffeinated coffee & teas

\$40.00 per person

## Dinner à la Carte

Select one item from each category to create the dinner of your choice.

### Soup

Soup of the day	\$12.00/person
White seafood chowder and chili-tarragon oil	\$14.00/person
Wild mushroom bisque, potato, leeks, porcini dust	\$14.00/person
Butternut squash soup with double smoked bacon & local harvest honey	\$14.00/person
Beef barley soup with garlic croutons	\$13.00/person

### Cold Appetizers & Salads

Baby arugula spinach with crimini mushrooms & lavender-honey citronade	\$15.00/person
Butter leaf lettuce with toasted pine nuts, field berries & hazelnut cracker	\$15.00/person
Gathered greens with Salt Spring Island goat cheese tart, heirloom tomato & arugula emulsion	\$16.00/person
Chilled mango & avocado spring roll, bean sprout tofu salad, soy dressing	\$17.00/person
Chilled Albacore tuna gazpacho with basil oil & green olive pesto	\$17.00/person
Cold water crab cakes with red pepper aioli	\$17.00/person
Tomato and bocconcini salad cherry tomato, balsamic dressing, virgin olive oil on micro greens nasturtium & wild flower honey reduction	\$15.00/person
Chef selection of maze sushi	\$17.00/person
Peppercorn crusted beef carpaccio with arugula pesto & lemon oil	\$17.00/person

### Hot Appetizers & Salads

Pan seared foie gras with ravioli & pea foam	\$19.00/person
Fines de Claires oysters Rockefeller & Thermidor	\$19.00/person
Seared sea scallops with celeriac puree & tobiko	\$17.00/person
Seafood arranchini with chili aioli and micro greens	\$19.00/person
Warm maple cured Pacific salmon with frisee & double smoked bacon dressing	\$17.00/person
Pan roasted cold-water crab cake with butternut emulsion	\$19.00/person

## Dinner a la Carte

Continued

### Entrées

Baked chicken breast with soft goat cheese polenta & morel jus	\$35.00/person
Pan seared chicken breast with roasted young potatoes	\$35.00/person
Crispy skin Fraser Valley duck breast with Savoy cabbage and sour cherry jus	\$39.00/person
Pan seared sablefish fillet with seafood mash, eggplant pickled garlic emulsion	\$39.00/person
Crispy salmon filet with asparagus risotto & balsamic jus	\$35.00/person
Butter poached salmon fillet with roasted vegetable and saffron rice, tomato emulsion	\$35.00/person
Steamed fresh Nova Scotia lobster with saffron risotto, chardonnay & Madagascar vanilla butter	\$52.00/person
Polenta lasagna with grilled vegetables, oven-dried tomatoes, artichokes & porcini foam	\$29.00/person
Braised lamb shank with roasted parsnip mashed potatoes & rosemary jus	\$39.00/person
Pan roasted lamb sirloin with ratatouille, pomme dauphine and thyme jus	\$42.00/person
Veal tenderloin with caramelized onion pave rosemary jus	\$42.00/person
Grilled bison tenderloin with crushed potatoes & wild mushroom sauce	\$47.00/person
Beef tenderloin with lobster whipped potatoes, foie gras & thyme jus	\$47.00/person
Grilled beef striploin, porcini risotto with peppercorn jus	\$47.00/person

### Dessert

Warm chocolate pudding cake with Irish crème anglaise	\$13.00/person
Caramelized maple creams	\$13.00/person
Mocha torte	\$13.00/person
Peach custard pie	\$13.00/person
Bitter chocolate pate & brushed blackberry syrup	\$13.00/person
Lemon blueberry crème brulee	\$13.00/person
Chocolate marble cheesecake	\$13.00/person
Homemade apple tart	\$13.00/person
Peach cobbler	\$13.00/person
Burnt sugar lemon torte	\$13.00/person
Lemon cream cheese carrot cake	\$13.00/person
Chocolate decadent torte	\$13.00/person
Caramel nutcracker pie	\$13.00/person
Orange panna cotta	\$13.00/person
Flourless chocolate cake	\$13.00/person

## Plated Dinner à la Carte

Order will be taken 30 minutes prior to requested serving time

### Choice of Starter

Soup of the day

~ or ~

Field greens with house dressing

~ or ~

Classic Caesar salad tossed with our house made garlic dressing & focaccia croutons

### Choice of Entrée

Grilled wild Pacific salmon

Served with a citrus butter sauce

~ or ~

Maple Hill Farm organic chicken breast, mushroom duxelle, braised cipollini onion jus

~ or ~

Grilled 8oz Sterling Silver New York steak

Served with forest mushroom ragout

\* All above entrées served with whipped potatoes & seasonal vegetables

### Choice of Dessert

New York style cheesecake  
with field berry coulis

~ or ~

Vanilla crème brulee

~ or ~

Sliced seasonal fruit plate

Gourmet blend of regular & decaffeinated coffee & teas

\$65.00 per person  
(maximum 20 people)

## Cash Event Bars

<b>Beverages</b>	<b>Price / drink</b>
Domestic & Local Craft Beer	\$8.00
Select Import Beer	\$9.00
Wine By the Glass – Domestic	\$9.00
Wine by the Glass – Imported	\$10.00
Premium Label Spirits	\$8.50
Deluxe Label Spirits	\$10.00
Imported Liqueurs	\$12.00
Cognac VSOP, Grand Marnier	\$12.00
Select Juices & Minerals	\$5.00
Assorted Soft Drinks	\$4.50
Imported Non-Alcoholic Beer	\$6.00

A complimentary bartender is provided. In the event that consumption falls short of \$500.00 net revenue per bar, a bartender charge of \$100.00 per bar will apply plus a cashier charge of \$25.00 per hour, minimum of 4 hours per bar. All cash bars are inclusive of the 10% Provincial Liquor Tax, 5% GST & a 16% service charge.

## Hosted Event Bars

<b>Beverages</b>	<b>Price / drink</b>
Domestic & Local Craft Beer	\$7.00
Select Imported Beer	\$8.00
Wine by the glass – Domestic	\$8.00
Wine by the glass – Imported	\$9.00
Premium Label Spirits	\$7.00
Deluxe Label Spirits	\$8.00
Imported Liqueurs	\$10.00
Cognac VSOP, Grand Marnier	\$10.00
Select Juices & Minerals	\$4.50
Assorted Soft Drinks	\$4.00
Imported Non- Alcoholic Beer	\$5.00

A complimentary bartender is provided. In the event that consumption falls short of \$500.00 net revenue per bar, a charge of \$100.00 per bar will apply. All hosted bars are exclusive of the 10% Provincial Liquor Tax, 5% GST & a 16% service charge.

## Catering Policies

### TAX & GRATUITY:

All menu items are subject to applicable taxes & 16% service charge.

### CANCELLATION:

Functions cancelled within two (2) days of the event will be charged one hundred (100) per cent of the contracted food & beverage revenue & meeting room rental. Functions cancelled within three (3) to thirty (30) days of the event are subject to a cancellation fee of fifty (50) per cent. Where guest rooms are cancelled, a cancellation fee will apply as outlined in your contract. ALL CANCELLATIONS MUST BE SUBMITTED IN WRITING.

### PAYMENT:

A deposit equivalent to the meeting room rental is required to confirm the function on a definite basis. The balance of the estimated charge is due seven (7) days prior to the date of the function. Payment may be made by certified bank draft or cheque, credit card, or cash. Application for credit may be arranged through our credit department. Thirty (30) days are required for processing.

### LABOUR CHARGES:

- § Revisions made to completed contracted function room setup(s) are subject to a labour charge of \$45.00 per hour.
- § Chef attended cooking/carving stations are subject to a charge of \$80.00 per chef.
- § A complimentary bartender is provided for event bars & packages. In the event that consumption falls short of \$500.00 net revenue per bar, a charge of \$100.00 per bar will apply. All hosted bars & packages are exclusive of 10% Provincial Liquor Tax & 5% Goods & Services Tax, & are subject to a 16% service charge.
- § Cashier fee is \$25.00 per hour, for a minimum of 4 hours.

### OUTSIDE FOOD POLICY:

The Hotel reserves the right to be the sole provider of food & beverage for all events. Any outside food or beverages brought onto the premises will be subject to labour charge.

### SECURITY:

Any events for persons under the age of 19 years must have one (1) security officer, per fifty (50) guests, for the duration of the event.

### COAT CHECK:

- § Hosted: \$30.00 per hour per attendant, for a minimum of 4 hours.
- § Cash: \$2.00 per coat, revenue must equal attendants labour, or a labour charge will be levied.

**SIGNAGE:**

Signage may only be displayed directly outside your designated meeting room. The Hotel reserves the right to remove any displayed material that is deemed unsightly, untidy, or not of a professional nature.

**BOXES/PACKAGES/FREIGHT/STORAGE:**

The Fairmont Vancouver Airport is pleased to receive & aid in the handling of boxes & packages. Due to limited storage facilities, we are unable to accept shipments any earlier than two (2) days prior to your event. Please coordinate the pick-up of items immediately following your event.

The Fairmont Vancouver Airport is not responsible for damage to, or loss of, any articles on the premises during or following an event.

All deliveries must be properly labeled. Please include the name of the group, the group contact, hotel contact, number of boxes, & the date of your event.

Please note: deliveries must be made to the receiving/loading dock of the Hotel at the following address: The Fairmont Vancouver Airport, 3311 North Service Road, Richmond, BC, V7B 1X9

Should you require assistance with your boxes, packages, or freight; a service charge will be levied at \$5.00 per box. The Hotel will not receive or sign for C.O.D. shipments.

Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you with your shipping requirements, we have provided the following list of courier companies:

Air Canada	604-231-6800	Greyhound Courier	604-687-1234
DHL (Overseas)	604-278-3984	UPS	604-273-0014
Novex Courier	604-273-1935	Purolator	888-744-7123
Federal Express	800-463-3339		

**AUDIO VISUAL:**

We offer a complete list of state of the art technology in communications & audio visual equipment. All arrangements can be made with our Sales Services Department.

**MISCELLANEOUS:**

The Hotel does not permit any article(s) to be fastened onto any walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any other item that may cause damage to floors, walls, ceilings, or hotel property is prohibited. The organizer is responsible for any damage to the premises by their invited guests or independent contractors during the time the premises are under their control.

All live or taped entertainment/music is subject to "SOCAN" (Society of Composers, Authors, & Music Publishers of Canada).