THE Fairmont
VANCOUVER AIRPORT

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.

- **Turning Moments into Memories**
- **Authentically Local Cuisine**
- **Intuitive Service**
- **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 out Fairmont Lifestyles Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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)

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

All prices are exclusive of taxes & gratuities.
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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

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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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

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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

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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)

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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)

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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

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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

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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 boccancini 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)

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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 boccancini 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)

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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

All prices are exclusive of taxes & gratuities.
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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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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)

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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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

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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 brulee	$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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

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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.

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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 brulee

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

Fairmont
VANCOUVER AIRPORT

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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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

All prices are exclusive of taxes & gratuities.
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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 boccancini 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

All prices are exclusive of taxes & gratuities.
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Fairmont
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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

All prices are exclusive of taxes & gratuities.
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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)

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

Cash Event Bars

Beverages	Price / drink
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

Beverages	Price / drink
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.

All prices are exclusive of taxes & gratuities.
Please advise your Sales Services Manager of any dietary concerns.

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).