

THE *Fairmont* VANCOUVER AIRPORT

CATERING PLANNER

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

Helping you do Business Better.

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

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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 and these items are marked by the Ocean Wise logo on the menus so that you are aware of the program and can choose to make environmentally responsible menu selections.

The Fairmont Waterfront, The Fairmont Vancouver Airport and 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 ensure that your guests will enjoy first-class style and amenities.

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

Breakfast

The Kitsilano Breakfast Buffet

100% pure squeezed orange and grapefruit juice, pressed apple juice
Chef's choice of freshly blended fruit smoothies
Local BC "Granola King" and yogurt parfait with fresh fruit
Selection of seasonal whole fruit
Assorted breakfast breads and scones
Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$26.00 per person

The BC Bagel Breakfast

100% pure squeezed orange, grapefruit juice and pressed apple juice
Assorted deli style bagels
Flavored cream cheeses and local BC smoked salmon cream cheese
Selection of fruit and plain yogurts
Sliced fresh fruit and seasonal berries
Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$23.00 per person (minimum of 4 people)

The Sunshine Coast

100% pure squeezed orange, grapefruit juice and pressed apple juice
Organic bircher muesli
Eggs Benedict with Canadian back bacon
Hickory smoked bacon and local black forest deli artisan turkey sausage
Shredded hash browns and fire grilled tomatoes
Toast, croissants and preserves
Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$35.00 per person

The Continental

100% pure squeezed orange, grapefruit juice and pressed apple juice
Sliced fresh fruit and seasonal berries
Bakery basket to include buttery croissants, assorted danish, house made muffins and breakfast loaves
Toast or bread with preserves
Chef's selection of fruit and plain yogurts
Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$22.00 per person

Breakfast – Continued

The Deluxe Continental

100% pure squeezed orange, grapefruit juice and pressed apple juice

Sliced fresh fruit and seasonal berries

Selection of cereals with 2% and skim milk

Daily bakery basket to include buttery croissants, assorted danish, house made muffins and breakfast loaves

Toast or bread with preserves

Chef's Selection of fruit and plain yogurts

Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$26.00 per person

The Stanley Park Breakfast Buffet

100% pure squeezed orange, grapefruit juice and pressed apple juice

Scrambled eggs with fresh snipped chives

Hickory smoked bacon

Country style pork sausage (turkey sausages can be substituted for \$1 per person)

Shredded hash browns and Fire grilled Roma tomatoes

Toast and croissants with preserves

Gourmet blend regular and decaffeinated coffee and Fairmont signature teas

\$33.00 per person (For groups of fewer than 8 people, breakfast will be plated)

West Coast Experience

100% pure squeezed orange and grapefruit juice and pressed apple juice

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

Potato pancakes with clipped chives

Daily bakery basket to include buttery croissants, assorted danish, house made muffins and breakfast loaves

Sweet creamery butter, FVA honey and preserves

Gourmet blend regular and decaffeinated coffee and Fairmont signature teas






\$35.00 per person

Breakfast – Continued

Customize your breakfast buffet

Scrambled eggs with cheddar cheese and clipped chives	\$6.50/ person
Chorizo breakfast wrap	\$7.50/ person
Eggs Benedict with Canadian bacon and hollandaise	\$8.50/ person
Eggs Benedict with smoked salmon	\$8.50 / person
Buttermilk pancakes with Quebec maple syrup	\$7.00 / person
Raisin bread French toast with strawberry compote and syrup	\$7.50/ person
Belgian waffles with seasonal berry compote	\$7.50/ person
Egg station (Chef Fee \$80.00 per hour)	\$11.00/person

Breakfast Enhancements

Granola and yogurt parfait with fresh fruit 	\$6.50/person
Selection of breakfast cereals with milk (2% and skim) 	\$6.00/person
Fresh house made muffins, buttery croissants and assorted morning danish	\$6.00/person
Sliced breakfast loaves: zucchini date, Mexican chocolate, banana and cranberry oat	\$5.50/person
Fruit yogurts: regular and low fat 	\$5.50/person
Sliced fresh fruit and seasonal berries 	\$7.00/person
Selection of whole fruit 	\$4.00/person
Smoked salmon, onions, capers and lemon wedges	\$9.50/person
Assorted deli meat platter	\$9.00/person
Assorted bagels with herb, sun-dried tomato, caramelized pecan and	\$11.00/person
Organic hard boiled eggs	\$3.00/person

Organic Abbotsford Born 3 eggs can be substituted on any of our menus for an additional charge of \$.50 per person

Beverages

Chilled orange, grapefruit, or apple juice	\$28.00/pitcher
Chilled cranberry or pineapple juice	\$23.00/pitcher
Assorted bottled juices	\$5.50/bottle
Blended fruit smoothies	\$33.00/pitcher
Milk: (2%, skim, chocolate)	\$21.00/pitcher
Gourmet blend of regular and decaffeinated coffee and teas	\$5.00/person
Hot chocolate	\$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	\$5.00 each
Assorted Regular and Diet soft drinks	\$4.50 each

Charges for bottled beverages will be based on consumption

Coffee Breaks

Super Natural BC

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

\$14.50 per person

Signature Cookie Break

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

\$17.00 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 and decaffeinated coffee and teas

\$23.00 per person

Chocolate Fantasy

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

\$23.00 per person

Coffee Breaks – Continued

Strawberry Fondue

Seasonal strawberries with chocolate fondue

Strawberry tarts

Strawberry banana smoothie

\$24.00 per person

Savory Snacks

Salted peanuts and pretzels

Tortilla chips, salsa, sour cream and guacamole

Caramelized onion and herb dip

Assorted regular and diet soft drinks

\$16.00 per person

Energizer Break

Organic in-house baked granola bars

Fresh baked brownies

Sliced fresh fruit and seasonal berries

Assortment of Gatorade bottled beverages

Fairmont bottled water

\$20.00 per person

Let's go Bananas

Banana blackberry and banana raspberry smoothies

Banana bread

Banana chips

Whole bananas

\$19.00 per person

Chocolate Temptations

Milk chocolate fondue with bananas, strawberries, pineapple and shortbread shards

Bittersweet chocolate pot au crème

Chocolate "sandwich" cookies

Chocolate almond cake

Hazelnut and cranberry studded brownies

Gourmet blend regular and decaffeinated coffee and teas

\$29.00 per person (Minimum 15 people)

Coffee Breaks – Continued

Bakery Basket

Chilled freshly squeezed orange and grapefruit juice, pressed apple juice

Chef's selection of bakery basket to include croissants, danishes, muffins and breakfast loaves

Sweet butter, honey and preserves

Gourmet blend regular and decaffeinated coffee and teas

\$18.00 per person

All Day Sweets and Treats

In-house baked granola bars	\$5.00/each
Power bars	\$30.00/doz.
Assorted squares: chocolate blondies, lemon coconut, raspberry hazelnut and toffee bar	\$33.00/doz.
Biscotti: lemon pistachio and chocolate dipped	\$35.00/doz.
Fairmont's Signature Cookies: chocolate chip, oatmeal raisin and white chocolate macadamia	\$34.00/doz.
Fairmont Vancouver Airport signature shortbread airplane cookies	\$35.00/doz.
Assorted French pastries	\$38.00/doz.
Chocolate dipped strawberries	\$39.00/doz.
Chocolate truffles	\$39.00/doz.
Fruit skewers with yogurt dip	\$37.00/doz.
Soft Bavaria pretzels, trio of mustards	\$38.00/doz.
Bowls of Kettle-style potato chips and mixed nuts	\$9.00/person
Tortilla chips and Salsa	\$8.50/person
In-house made trail mix	\$6.50/person
Bowl of maple kettle popcorn	\$8.50/each

Working Lunch Buffets

The International

Soup

Soup of the day

Salads

Organic mixed baby field greens with garden herb vinaigrette

Tri-color Asian slaw with toasted sesame and miso dressing

Greek salad: Roma tomatoes, cucumber, red onion, black olives, crumbled feta and lemon-oregano vinaigrette

Satay and spring rolls

Chicken satays with Thai style peanut sauce

Maple-miso beef satays with wasabi aioli

Crispy vegetarian spring rolls with sweet and spicy chili sauce

Sandwiches

Cilantro and lime marinated chicken breast with avocado spread and field ripened tomatoes on multigrain

Mediterranean grilled vegetable wrap, spinach tortilla and sun dried tomato aioli

Desserts

Selection of squares to include:

Chocolate blondies, lemon coconut, toffee bars and raspberry hazelnut

Gourmet blend regular and decaffeinated coffee and teas

\$38.00 per person (Minimum of 8 people)

Working Lunch Buffets – Continued

The Mediterranean

Soup

Fassolatha, Mediterranean white bean soup with garden vegetables and fresh herbs

Salad


Saffron orzo salad with cured ham, roasted peppers and olives

Roma tomato and cucumber salad with feta cheese and herb dressing

Gathered greens with lemon-oregano vinaigrette

Sandwiches

Build your own souvlaki, marinated chicken skewers, warm pita and tzatziki sauce

Albacore tuna salad and tangy lemon caper emulsion on ciabatta 

Grilled vegetables with fire roasted bell peppers, goat cheese, sun dried tomato pesto on focaccia

Desserts

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

Gourmet blend regular and decaffeinated coffee and teas

\$38.00 per person (Minimum of 8 people)

Working Lunch Buffets – Continued

West End Deli Bar

Soup

Soup of the day

Salad

FVA honey mustard deli style coleslaw

Roasted red potato salad with double smoked bacon, fresh herbs and stone ground mustard dressing

Sandwiches

Chef's selection of full size rustic country breads

Shaved cured and smoked deli meats

Traditional tuna salad and egg salad

Selection of sliced cheeses

From the market

Tomatoes, cucumbers, crisp lettuce and shaved red onions

Pickles, mayonnaise, seed and dijon mustard and butter

Dessert

Sliced fresh fruit and seasonal berries

Gourmet blend regular and decaffeinated coffee and teas

\$37.00 per person

(For groups under 8 people sandwiches will be pre-made)

Working Lunch Buffets – Continued

That's a Wrap

Soup

Soup of the day

Salad

Organic mixed baby field greens with garden herb vinaigrette

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

Roasted red potato salad with double smoked bacon, fresh herbs and stone ground mustard dressing

Cold Wraps

Albacore tuna, sun dried tomatoes, black olives, tarragon mayo, shredded green leaf 

Balsamic grilled vegetables, fire roasted bell peppers, tomato and Island feta

Cobb salad wrap, house smoked turkey, crumbled bacon, guacamole, blue cheese dressing and baby tomato gems

Hot Wraps

Cajun spiced chicken breast, tomato rice, red onion, roasted bell peppers, Pepper Jack cheese

Shaved Angus beef, sautéed peppers, caramelized onions, FVA steak sauce, tomatoes and Aged BC cheddar

Dessert

Chef's selection of sweets

Gourmet blend regular and decaffeinated coffee and teas

\$39.00 per person

Working Lunch Buffets – Continued

The Granville Island

Soup

Soup of the day

Salad

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

Sandwiches

Baby cold water shrimp salad, tomatoes, lettuce, guacamole, on multigrain bread
Montreal pastrami on rye bread with pickles and Russian dressing
Honey ham and cheddar cheese on fresh baked Kaiser with herb mayo and dijon
Mediterranean vegetables with hummus and arugula

Dessert

Selection of squares and Fairmont signature cookies

Gourmet blend regular and decaffeinated coffee and teas

\$33.00 per person

Working Lunch Buffets – Continued

Gastown Buffet

Soup

Soup of the day

Salad

Creamy Okanagan apple and cabbage coleslaw

Greek salad: Roma tomatoes, cucumber, red onion, black olives, crumbled feta and lemon-oregano vinaigrette

Pre-made sandwiches:

Grilled vegetable panini, provolone, oregano and marinara sauce

Smoked salmon bagel, cream cheese, red onion and capers

Smoked turkey clubhouse, bacon and cheddar on cranberry loaf

Dessert

Selection of squares and Fairmont signature cookies

Gourmet blend regular and decaffeinated coffee and teas

\$32.00 per person

Note Regarding Working Lunch Buffets:

Groups of 7 or fewer guests will be 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.

Luncheon Buffets

The Jetside

Soup

Soup of the day

Salads

Tossed valley greens with house-made dressings

Classic Caesar salad with house made croutons

House made hummus and Ras El Hanout spiced pita

Entrees

Jetside mini Angus burgers, aged BC cheddar and caramelized onion aioli

House smoked pulled pork on fresh baked Ficelle, chipotle BBQ sauce and creamy Okanagan apple coleslaw

Crispy buttermilk chicken drumettes with FVA black pepper honey garlic

Whole wheat margherita pizza

Desserts

Selection of premier cakes, pies and pastries

Gourmet blend regular and decaffeinated coffee and teas

\$43.00 per person (minimum 15 people)

Luncheon Buffets – Continued


Little Italy

Soup 
Ribbolita soup

Salads

Classic Caesar salad tossed with our house made garlic dressing and focaccia croutons
Bocconcini and 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
Pacific salmon with fingerling potatoes, asparagus, capers, tomatoes and olive oil 

Desserts

Tiramisu, Panna Cotta and Chocolate Italiano torte

Gourmet blend regular and decaffeinated coffee and teas

\$44.00 per person (minimum 15 people)

Luncheon Buffets – Continued

Asia Pacific

Soup 
Miso soup

Salad 

Organic baby field greens with soy ginger vinaigrette

Japanese Sunomono salad with glass noodles and baby shrimp 

Tri-color Asian coleslaw with toasted sesame and miso dressing

Entrees

Dim Sum selection of Har Gow, Sui Mai

Gyoza's with dipping sauces

Indian style butter chicken

Sesame crusted BC salmon and wok fried vegetables in oyster sauce 

Steamed basmati rice

Desserts

Chinese egg tarts

Fortune cookies

Sliced fresh fruit and seasonal berries

Gourmet blend regular and decaffeinated coffee and teas

\$46.00 per person



Plated Luncheon

- 1 -

Starter

Canadian yellow split pea soup
Granville Island smoked ham hocks, BC cheddar

Entree

Pan seared ocean wise Pacific salmon  
Roasted fingerling potatoes, melting leeks, smoked red pepper jus

Dessert

Decadent chocolate torte, Okanagan cherry compote

Gourmet blend regular and decaffeinated coffee and teas

\$44.00 per person

- 2 -

Starter

BC mushroom soup
Blend of domestic and hand picked woodland mushrooms, enoki and chive crème fraîche

Entree

Herb crusted organic Maple Hill farms chicken breast
Sun-dried tomato risotto and roast garlic jus

Dessert

Cinnamon scented Okanagan apple pie with salted caramel sauce

Gourmet blend regular and decaffeinated coffee and teas

\$43.00 per person

Plated Luncheon – Continued

- 3 -

Starter

Kennebec baked potato and BC smoked salmon chowder
Chive whipped sour cream, sweet corn niblets and bacon powder

Entree

Alberta AAA Beef tenderloin
Crushed fingerling potatoes with confit shallots and grain mustard
FVA steak sauce and market vegetables

Dessert

New York style cheesecake with fresh berries and blackberry Chambord reduction


Gourmet blend regular and decaffeinated coffee and teas

\$56.00 per person

Lunch à la Carte

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




Soups

Soup of the day	\$10.00/person
Vegetable Minestrone 	\$11.00/person
Canadian split pea soup with Granville Island smoked ham hocks and BC cheddar	\$12.00/person
Roasted tomato and fennel soup with boursin "grilled cheese" crostini	\$13.00/person
BC mushroom soup, enoki mushrooms and chive crème fraîche	\$11.00/person

Salads

Organic mixed baby field greens with garden herb vinaigrette	\$11.00/person
Belgian endive and baby greens, orange supremes, crushed pralines and honey mustard vinaigrette	\$13.00/person
Albacore Tuna Niçoise with hard boiled eggs, green beans olives and lemon dressing	\$18.00/person
Baby spinach, roasted red peppers, pine nuts, black olive vinaigrette and crumbled feta	\$13.00/person

Entrees

Penne with oven-roasted tomato marinara, grilled vegetables and	\$17.00/person
Salt Spring Island goat cheese 	
Wild mushroom ravioli, garlic, cream, fresh parmesan and garden peas	\$20.00/person
Herb crusted chicken breast, sun-dried tomato risotto roasted garlic jus	\$21.00/person
Grilled Pacific Salmon with fingerling potatoes, melting leeks and smoked red pepper jus 	\$21.00/person
Sterling Silver pork loin with forest mushrooms and creamy polenta, port jus	\$21.00/person
Grilled 6 oz. Alberta AAA Beef tenderloin, whipped truffle potato and grilled asparagus	\$36.00/person
Provençal crusted lamb loin, roasted fingerling potato, thyme jus	\$36.00/person
Pan seared Georgia Straight ling cod, fricassee of chorizo and	\$22.00/person
Potato BC maple butter sauce 	

Desserts

Cinnamon scented apple pie with salted caramel sauce	\$11.00/person
Chocolate orange panna cotta	\$11.00/person
Chocolate marble cheesecake with fresh berries	\$11.00/person
Lemon cream cheese carrot cake	\$11.00/person
Decadent chocolate torte	\$11.00/person
New York style cheesecake with fresh berries and raspberry sauce	\$11.00/person
Strawberry mousse, vanilla sponge and pistachio crumble	\$11.00/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 and 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

Sea Island Picnic

Black Forest ham and 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 and seasonal berries

Passionfruit juice

\$21.00 per person

The Grouse Mountain Survival Kit

Maple smoked turkey with Emmenthal and sun-dried tomato mayonnaise on a multigrain baguette

Organic greens, julienne vegetables, edamame beans and soy-ginger dressing

In-house made trail mix


Apple cinnamon strudel

Energy drink





\$23.00 per person

Hors d'oeuvres

Hot

Crispy Prawn tempura with ponzu dipping sauce	\$43.00/doz.
Roasted tomato tart with Salt Spring Island Feta and Tapenade	\$39.00/doz.
Corn and lentil Pakoras with house made raita	\$37.00/doz.
Crispy risotto arrancini	\$37.00/doz.
Mini vegetarian samosa with house made raita	\$45.00/doz.
Certified Angus beef sliders with caramelized onion mayo and aged cheddar	\$39.00/doz.
Vegetable spring rolls, sweet chili sauce	\$37.00/doz.
Chef's selection of dim sum: Har Gau and Sui Mai	\$39.00/doz.
Mini crab and corn quiche with truffle	\$37.00/doz.
Crispy buttermilk chicken drumettes with FVA black pepper honey dip	\$37.00/doz.
Onion Bhaji Fritters with mango chutney	\$37.00/doz.
BC Dungeness crab cakes with sriracha aioli 	\$43.00/doz.
Maple miso beef satays with wasabi aioli	\$41.00/doz.
Spiced Lamb Chop Lollipops with baba ghanoush	\$47.00/doz.
Grilled cheese sliders with boursin, bacon and cheddar	\$39.00/doz.
Grilled Chicken satay with Thai style peanut sauce	\$39.00/doz.

Cold

Antipasti skewer, chorizo. Olive, cheese, tomato	\$37.00/doz.
Smoked duck breast, house made chutney and honey pecans	\$39.00/doz.
Tuna Niçoise with quail egg 	\$39.00/doz.
Smoked salmon mousse, sour cream, chives, and tobiko 	\$37.00/doz.
Salt Spring Island goat cheese crostini with Black Mission fig compote	\$37.00/doz.
Tomato and mozzarella, crostini	\$37.00/doz.
Tomato bruschetta 	\$37.00/doz.
Sesame crusted albacore tuna lollipops with sweet soy glaze 	\$39.00/doz.
Assorted sushi rolls and maki rolls	\$41.00/doz.
Blue cheese, grape and pistachio truffle	\$37.00/doz.
Chilled tiger prawns cocktails with avocado relish	\$41.00/doz.
Prosciutto wrapped asparagus with boursin cheese	\$38.00/doz.

Reception Stations

Sushi and Maki Station

Assorted maki, nigiri and sushi rolls

\$24.00 per person

Display of Imported and Domestic Cheese

Dried fruits and nuts, selected crackers and snap bread

\$12.00 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

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 and pan gravy
Dijon and Pommery mustard
House baked rustic breads

\$24.00 per person

Oven Roasted Sterling Silver Prime Rib

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

\$35.00 per person

Herb Crusted Rack of Lamb

Carved and served with crusty rolls, mint sauce
Thyme jus

\$35.00 per person

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

Pasta Bar

Penne and fettuccini pasta
Alfredo, arrabbiata, pesto and tomato sauce
Accompanied with garnishes of olives, capers, garlic, shrimp, mushrooms, peppers, sun-dried tomatoes, pancetta, red onion, chorizo, and fresh parmesan
Freshly baked focaccia

\$19.00 per person

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

Dinner Buffets

International

Assorted rustic breads and butter


Salads

Organic mixed baby field greens with garden herb vinaigrette

Albacore tuna Niçoise salad with green beans, red potatoes and caper dressing 

Green asparagus, roasted beetroot and goat cheese

Cold Display

Trio of BC Salmon: smoked, candied and dill-marinated 

Charcuterie platter: International deli meats, local and imported cheeses, marinated olives

Hot Dishes

Slow roasted BC Salmon with saffron orzo, roasted peppers and olives 

Roasted chicken breast and wild mushroom ragout

Grilled lamb chops with rosemary roasted red potatoes

Seasonal vegetable medley with asparagus

Chef Attended Carving Station *

Whole roasted Canadian AAA beef tenderloin

Desserts

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

Gourmet blend regular and decaffeinated coffee and 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 and butter

Salads

Organic mixed baby field greens with garden herb vinaigrette

Citrus and shaved fennel salad

Roasted red potato salad with double smoked bacon, fresh herbs and stone ground mustard dressing

Assorted Deli Meats

Smoked turkey, peppered salami, roast beef, Hunter sausage and Black Forest ham

Cheese

Brie, Aged cheddar, smoked Gouda, Cambozola and Goat cheese

Cold Seafood Display

Poached prawns, marinated mussels and cracked Dungeness crab

Trio of BC Salmon to include: Smoked, candied and dill-marinated

Hot Dishes

Local BC salmon fillet, du Puy lentil, horseradish butter 

Thyme seared chicken breasts with BC mushrooms and thyme essence *

Chef's choice of potatoes and local farmer's seasonal vegetables

Desserts

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

Gourmet blend regular and decaffeinated coffee and teas

\$65.00 per person (Minimum of 15 people)

* RedBro organic chicken is available upon request at an additional charge of \$3.00/person, please ask your Catering Services Manager

(For smaller groups, menus can be adjusted to better suit your needs)

Dinner Buffets – Continued


Taste of BC

Assorted rustic breads and butter

Salads

Organic mixed baby field greens with garden herb vinaigrette


Toasted quinoa salad with dried cranberries, sunflower seeds, roasted peppers and FVA honey lime vinaigrette

Albacore tuna Niçoise, purple potatoes, green beans, boiled 3 eggs, cherry tomatoes and lemon dressing 


Classic caesar salad tossed with our house made garlic dressing and focaccia croutons

Fresh mozzarella, tomato and shaved Parma ham

Cold Seafood Bar

BC cold smoked salmon 

Prawns and scallops with cocktail sauce

Marinated Salt Spring Island mussels 

Hot Dishes

Oven roasted lemon and thyme chicken with artichoke, eggplant, asparagus and mushroom*

Cedar planked West Coast BC salmon with Canadian maple glaze and melting leeks 

Herb marinated Sterling Silver striploin medallions, roasted potatoes, shallots and red wine jus

Medley of market vegetables

Desserts

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

Gourmet blend regular and decaffeinated coffee and teas

\$68.00 per person (Minimum of 20 People)

* Redbro organic chicken is available upon request at an additional charge of \$3.00/person, please ask your Catering Services Manager

(For smaller groups, menus can be adjusted to better suit your needs)

Dinner Buffets – Continued

Point Grey

Assorted rustic breads and butter

Salads and Appetizers

Vine-ripened tomato salad with mozzarella and aged balsamic vinegar

Baby spinach leaves, roasted peppers, pine nuts and feta, kalamata olive vinaigrette

Belgian endive and baby greens, orange supremes, crushed pralines and honey mustard vinaigrette

Sliced Meats and Cheese Tray

Domestic and international cheeses to include:

French brie, Cambozola, Oka, Danish blue and boursin

Dried fruits and candied pecans with red flame grapes

Display of cured and smoked deli meats

Entrées

Whole-roasted Canadian AAA beef tenderloin with green peppercorn sauce and herb-roasted fingerling potatoes

Pan-seared free-range chicken breast, FVA honey glazed garden vegetables, confit garlic and thyme jus

Black peppered BC salmon, saffron pearl couscous, olives, rosemary and preserved lemon and

charred pepper puree 

Steamed market vegetables

Desserts

Premier selection of tortes, flans, cheesecakes and crème brûlée

Gourmet blend regular and decaffeinated coffee and 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

Canadian split pea soup, Granville Island smoked ham hocks and BC cheddar

~ or ~

Classic caesar salad tossed with our house made garlic dressing and focaccia croutons

Entree

Wild Pacific North Coast salmon 

Okanagan apple scented celeriac potato puree, baby hothemiji mushrooms

Whiskey butter sauce and Canadian maple

Dessert


Orange panna cotta

Gourmet blend regular and decaffeinated coffee and teas

\$49.00 per person

- 2 -

Choice of starter

West Coast seafood chowder, ocean wise Pacific salmon, halibut, baby shrimp and fresh herbs 

~ or ~

Baby spinach salad with Salt Spring Island goat cheese, dried Okanagan cherries, toasted pecans and sherry vinaigrette 

Entree

Grilled Pacific salmon olive oil crushed potatoes 

Caramelized fennel, medley of market vegetables

Citrus beurre blanc

Dessert

Chocolate marble cheesecake with raspberry coulis

Gourmet blend regular and decaffeinated coffee and teas

\$49.00 per person

Plated Dinner Options – Continued

- 3 -

Starter

Cream of roasted butternut squash, Canadian maple syrup and toasted pumpkin seeds

Entree

Herb roasted chicken breast with mascarpone polenta, rosemary jus *

Medley of market vegetables

Dessert

Flourless intense chocolate torte with fresh berries and raspberry port sauce

Gourmet blend regular and decaffeinated coffee and teas

\$50.00 per person

* Redbro organic chicken is available upon request at an additional charge of \$3.00/person, please ask your Catering Services Manager

- 4 -

Choice of Starter

BC mushroom soup, enoki mushrooms and chive crème fraîche

~ or ~

Mixed baby field greens, double smoked bacon, medjool dates, Danish blue, toasted pecans, balsamic reduction

Entree

Wild rosemary and Salt Spring Island goat cheese crusted AAA tenderloin,

Roasted red pepper, onion and caper ragout,

Garlic creamed potatoes and Aged balsamic jus

Dessert

Chocolate hazelnut mousse cake with caramel and chocolate sauces

Gourmet blend regular and decaffeinated coffee and teas

\$57.00 per person

Plated Dinner Options – Continued

- 5 -

Choice of Starter

Kenebec baked potato soup, Granville Island double smoked bacon, chive sour cream and Local BC cheddar
~ or ~

Salad of baby frisee with Okanagan poached pear, Canadian blue cheese and candied pecans

Surf and Turf

Grilled Sterling Silver beef tenderloin with jumbo black tiger prawns

Yukon gold potato puree, natural jus

Seasonal market vegetables

Dessert

Chocolate mocha tart

Espresso anglaise

Gourmet blend regular and decaffeinated coffee and teas

\$60.00 per person

Vegetarian Dinner Option

Appetizer

Basil roasted sun ripened field tomato and fennel soup
herb focaccia croutons, basil oil

Salad

Salad of citrus fruits
Braised endive and frisee
Roasted hazelnut vinaigrette

Entree

Wild BC mushroom ravioli

Porcini, asparagus and parmesan

Dessert

Traditional vanilla bean crème brûlée


Gourmet blend regular and decaffeinated coffee and 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
West Coast Dungeness Crab and Seafood Chowder with Fresh Herbs 	\$14.00/person
BC mushroom soup, enoki mushrooms and chive crème fraîche	\$14.00/person
Butternut squash soup with double smoked bacon and FVA local harvest honey	\$14.00/person
BC Sweet corn puree with baby scallops and white truffle oil	\$13.00/person

Cold Appetizers and Salads





Baby arugula and spinach with dried cranberries, pumpkin seeds and FVA Honey Lime vinaigrette	\$15.00/person
Herb marinated chilled shrimp cocktail, house made cocktail sauce and fresh lemon	\$15.00/person
Chilled fruit de mer, smoked BC salmon, tiger prawns and albacore tuna	\$16.00/person
Tomato and bocconcini salad, balsamic dressing, extra virgin olive oil and micro green	\$17.00/person
Peppercorn crusted beef carpaccio with arugula and lemon oil	\$17.00/person
Salad of baby frisee with Okanagan poached pear, Canadian blue cheese and candied pecans	\$17.00/person
Belgian endive and baby greens, orange supremes, crushed pralines and honey mustard vinaigrette	\$15.00/person

Hot Appetizers and Salads

Warm tomato tart, organic micro greens, local goat cheese and balsamic reduction	\$16.00/person
Crispy cold-water crab cake with chorizo and sweet corn succotash and chipotle tomato ragout 	\$19.00/person
Seared sea scallops with brandade of smoked haddock and sweet corn velouté 	\$17.00/person

Dinner à Carte - Continued

Entrées

Baked chicken breast with soft goat cheese polenta and morel jus	\$35.00/person
Pan seared chicken breast with roasted young potatoes and natural juices 	\$35.00/person
Fraser Valley confit duck leg with braised Savoy cabbage, grainy mustard jus and spiced onion relish	\$39.00/person
Butter poached salmon fillet with roasted vegetables, crushed new potatoes and tomato emulsion 	\$35.00/person
Nova Scotia lobster with saffron orzo “paella”, courvoisier lobster emulsion 	\$52.00/person
Grilled BC salmon fillet, creamed leeks and fennel, maple mustard butter sauce 	\$39.00/person
Herb crusted lamb loin with saffron rice, roasted red pepper, caper compote and rosemary jus	\$39.00/person
AAA beef striploin with garlic whipped potatoes and FVA signature steak sauce	\$47.00/person
Grilled AAA Rib eye with crushed potatoes and wild mushroom sauce	\$47.00/person
Blue Cheese crusted beef tenderloin, roasted fingerlings, “leek and bacon carbonara”	\$47.00/person
Grilled AAA beef tenderloin, porcini risotto with peppercorn jus	\$47.00/person

Dessert

Chocolate marble cheesecake with fresh berries	\$13.00/person
Homemade granny smith Okanagan apple tart	\$13.00/person
Flourless intense chocolate torte with fresh berries and raspberry port sauce	\$13.00/person
Old fashioned carrot cake with lemon scented cream cheese icing	\$13.00/person
Decadent chocolate torte	\$13.00/person
Chocolate hazelnut mousse cake with caramel and chocolate sauces	\$13.00/person
Orange panna cotta	\$13.00/person
White chocolate Bailey’s mousse with salted caramel	\$13.00/person
Vanilla bean crème brûlée	\$13.00/person
New York style cheesecake with blackberry Chambord reduction	\$13.00/person
White chocolate peach mousse, vanilla sponge, pistachio tuile and strawberry sauce	\$13.00/person
Maple cinnamon crème brûlée	\$13.00/person
Traditional tiramisu, mascarpone and lady fingers	\$13.00/person
Chocolate mocha tart with espresso anglaise	\$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 and focaccia croutons

Choice of Entrée

Grilled wild Pacific salmon served with a citrus butter sauce 

~ or ~

Maple Hill Farm organic chicken breast, BC mushrooms, roasted onion and thyme jus 

~ or ~

Grilled 8oz Sterling Silver strip steak served with forest mushroom ragout

* All above entrées served with whipped potatoes and seasonal vegetables

Choice of Dessert

New York style cheesecake with field berry coulis

~ or ~

Vanilla crème brûlée

~ or ~

Sliced seasonal fruit plate 

Gourmet blend of regular and decaffeinated coffee and teas

\$65.00 per person (maximum 20 people)

Cash Event Bars

Beverages	Price / drink
Domestic and 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 and 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 12% Harmonized Sales Tax and a 16% service charge.

Hosted Event Bars

Beverages	Price /drink
Domestic and 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 and 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 and a 16% service charge.

Catering Policies

TAX and GRATUITY:

All menu items are subject to applicable taxes and 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 and beverage revenue and 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 and 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 and packages are exclusive of 10% Provincial Liquor Tax and 5% Goods and Services Tax, and 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 and 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 attendant's 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 and aid in the handling of boxes and 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, and 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 and audio visual equipment. All arrangements can be made with our Catering 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, and Music Publishers of Canada).