

Special Packages:

The following packages are available complimentary based on the size of your event & selected menu.

Intimate Elegance... *For dinner events with 100 guests or more...*

Complimentary harbour view guest room for the bride & groom
Chocolate dipped strawberries
Deluxe breakfast for two in either Herons West Coast Kitchen or In Room Dining
Silver candelabras & crystal stemware for the head table
Personalized Platinum Honeymoon Concierge

Extravagance... *For events with a minimum of 150 guests & minimum \$65.00 menu...*

Complimentary harbour view guest room for the bride & groom
Bottle of sparkling wine
Chocolate dipped strawberries
Turn down service, Valet parking
Deluxe breakfast for two in either Herons West Coast Kitchen or In Room Dining
Silver candelabras & crystal stemware for the head table
Personalized Platinum Honeymoon Concierge

A Gala Affair... *For events with a minimum of 250 guests & minimum \$80.00 menu...*

Complimentary Waterfront Suite for the bride & groom
Bottle of sparkling wine
Chocolate dipped strawberries
Turn down service, Valet parking
Deluxe breakfast for two in either Herons West Coast Kitchen or In Room Dining
Silver candelabras & crystal stemware for the head table
Complimentary one night's stay for your First Year Wedding Anniversary
Personalized Platinum Honeymoon Concierge



Receptions

(Priced per dozen, minimum 2 dozen per selection)

COLD CANAPÉS

Watermelon, Okanagan feta, micro tarragon	45
Basil marinated oven dried tomato croustade, BC goat cheese	46
Truffled Pacific mushrooms in Chinese spoon, Farmhouse tomato	46
100km fig and walnut loaf, blue cheese, Waterfront honey	48
California rolls, wasabi soy	48
Bbq duck salad, endive petals	49
Prosciutto wrapped medjool date	49
"Deville egg" rooftop herb pesto aioli, smoked bacon	50
Chicken liver paté, housemade brioche, apricot preserve	50
Qualicum scallop ceviche, tangerine and avocado	50
House smoked salmon wrapped tiger prawn, dill yogurt	52
Tuna tartare, sesame seed crusted cone	52
Black and white sesame crusted tuna chopstick, light chili soy	52
Pacific shrimp shooter, fresh tomato and vodka, pea shoots	52
Waterfront Caesar shooter, kumamoto oyster, pickled asparagus	55
Smoked salmon bilini, lemon crème fraiche, salmon caviar	55

HOT HORS D'OEUVRES

Avocado fries, cilantro lime dipping sauce	48
Mushroom potato lollipops, truffled mayo	48
Caramelized onion and arugula tart, goat cheese	48
Chorizo, corn and cilantro empanada	48
AAA beef sliders, aged cheddar, rosemary aioli	50
Mini smoked meat sandwiches, Swiss cheese, thousand island	50
Panko crusted chicken tenders, Waterfront honey dijon	50
Waterfront honey cured salmon bellies, ginger soy	50
Chicken "65" kebab, schwan sauce	52
Duck confit spring rolls, cognac cherry dip	52
Short rib and pea arrancini	52
"Hamburger" spring rolls, Herons housemade ketchup	52
Sticky pork belly, celery root purée, apple compote	54
Tenderloin, pomme purée, tobacco onions	54
Granville Island beer battered halibut, lemon aioli	55
Tandoori prawns, cucumber mint raita	56
Tiger prawn tempura, coriander guacamole	56
Pan seared Qualicum scallop, melted leek, bacon salt	56
Lamb chop lollipops, rooftop rosemary crumbs	60

Reception Menus

(Minimum 30 people, 6 pieces per person)

PREMIER

per person 32

California rolls, wasabi soy
Watermelon, Okanagan feta, micro tarragon
Qualicum scallop ceviche, tangerine and avocado
Caramelized onion and arugula tart, goat cheese
Panko crusted chicken tenders, Waterfront honey dijon
Chorizo, corn and cilantro empanada

PLATINUM

per person 38

Truffled Pacific mushrooms in Chinese spoons, Farmhouse tomato
100km fig and walnut loaf, blue cheese, Waterfront honey
BBQ duck salad, endive petals
Mushroom potato lollipops, truffled mayo
Duck confit spring rolls, cognac cherry dip
AAA beef sliders, aged cheddar, pickle, rosemary aioli
Tandoori prawns, cucumber mint raita

ELITE

per person 45

Proscuitto wrapped medjool date
House smoked salmon wrapped tiger prawn, dill yogurt
Black and white sesame crusted tuna chopstick, light chili soy
Chicken liver paté, housemade brioche, apricot preserve
Avocado fries, cilantro lime dipping sauce
Chicken "65" kebab, scheswan sauce
Lamb chop lollipops, rooftop rosemary crumble
Pan seared Qualicum scallop, melted leek, bacon salt

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

Fairmont is committed to your health and well being by preparing all cuisines without artificial Trans Fat.

Reception Menus *continued*

(Minimum 80 people or add \$9.00 per person)

BEST OF BRITISH COLUMBIA

98

Freshly baked artisanal loaves, baguette and flatbreads
Waterfront rosemary honey whipped butter

From the Garden

Organic tender greens
Ice wine and Waterfront honey pale ale dressings
Pemberton potatoes, smoked local bacon, organic eggs, wilted kale
Garden vegetable salad, white balsamic and basil dressing
Celery root, grape and walnut, honey truffle vinaigrette

From the Ocean

Local West Coast oysters on the half shell,
Mignonettes, cocktail sauce, lemons, limes, caper aioli
Display of British Columbia salmon
Featuring house hot and cold smoked, candied and gravalox
Traditional garnishes
Platter of ahi tuna, market vegetables, Kalamata olive vinaigrette
Pacific shrimp, Salt Spring Island mussels and manila clams on crushed ice

From the Land

Carved striploin, crispy onion, creamed horseradish, mini ciabatta rolls
Fraser Valley roasted chicken
Fingerling and caramelized onion hash
Local cheese and charcutiere display
Housemade chutneys, pickles, honey comb

Dessert

Maple Blondie's
Farmers market berry cheesecake
Nanaimo bars
Lemon cremeux, torched honey meringue
Waterfront honey dipped mini donuts
"Kitsilano" marshmallows
Mini petit fours and macaroons

Reception Buffet Stations

(Let our talented culinary team prepare the freshest local & seasonal offerings right in front of your guests! Chef Carver included)

*A minimum of 40 guests is required for reception stations. Prices are based on per person.
One Chef attendant required per 100 guests at 120 dollars plus taxes
Should the final guest count fall below 40 the price per guest will increase by 15%*

STATIONED

WEST COAST OYSTER BAR 20

4 types of Pacific oysters on ice
Mignonette, cocktail sauce, fresh grated horseradish

WATERFRONT CHEESE DISPLAY 24

Selection of local and international artisanal cheeses
House baked and served warm
Puff pastry and candied walnut wrapped brie
Quince, housemade fig chutney, grapes
Freshly baked bread, flat breads and grissini

WEST COAST SUSHI 25

Hand rolled west coast sashimi and sushi rolls
Pickled ginger, wasabi, soy sauce, chopsticks
(Based on 5 pieces per person)

ANTIPASTI DISPLAY 30

Salami, pepperoni, mortadella, smoked ham
Prosciutto, melons
Tomato bocconcini salad
Grilled vegetables display featuring roasted peppers, grilled squashes,
Asparagus, artichokes, red onion, mushrooms and olives
Hummus, roasted eggplant dip, sundried tomato tapenade
Rosemary focaccia, 100km baguette grissini sticks

BEST OF BC CHILLED SHELLFISH 40

(Displayed on crushed ice)
West Coast oysters on the half shell, crab claws,
Pacific shrimp, honey mussels, manila clams
Mignonette, fresh horseradish, cocktail and sundried tomato aioli, lemons, limes

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

Reception Buffet Stations *continued*

CHEF ATTENDED ACTION STATIONS

SMOKED MEAT STATION 26

Carved to order smoked meat, jalapeno swiss, pickled cabbage
Deep fried pickles, Herons housemade mustard
Light rye and caraway rolls

SUCKLING PIG 26

Whole roast suckling pig
Tortillas made to order
Crispy skin, shredded, lettuce, pickled onions, tomatoes, avocado,
Cilantro, scallions, flour tortillas, lime hoisin
(Serves 40 people)

WATERFRONT'S POUTINE STATION 29

French fries cooked to order
Pulled pork, chicken confit
Cheese curds, Farmhouse white cheddar, tobacco onions, scallions
Poutine gravy, Dungeness crab and cheese sauce

VANCOUVER GRILLED CHEESE FOOD TRUCK 29

Mini grilled cheese sandwiches prepared to order with local cheeses

- Farmhouse cheddar, smoked ham, shaved red onion, garlic ciabatta
- Alpindon, prosciutto, organic arugula, sourdough
- Okanagan feta, caramelized onions, walnut fig loaf

PASTA STATION 32

Orecchiette
Spinach ricotta ravioli
Rooftop rosemary, mild garlic cream and tomato bolognaise
Crab, baby shrimp, mushrooms, chorizo, smoked bacon, mushrooms, artichokes, olives, peas
Broccolini, asparagus, arugula, pine nuts, parmesan and blue cheese
Warm organic garlic cheese loaf

Reception Buffet Stations *continued*

WEST COAST RISOTTO STATION

33

Short grain arborio rice, prepared to order, glazed with Mission Hill chardonnay
Dungeness crab, pea and watercress, crisp fennel
Local oysters on the half shell, mignonette, cocktail sauce, horseradish

ATASTE OF MEXICO

34

British Columbia cod taco
Lime cream, pickled red cabbage, green apple
Crispy chicken
Peanut mole sauce, salsa fresca
Avocado and beans
Chipotle sauce, jimaca
Accompanied by cilantro, limes, pickled cabbage and mango salad

ASIAN MARKET

38

Served in mini chinese take out boxes with chopsticks
Black bean and broccoli beef
Red Thai chicken curry, red pepper, kaffir lime
Tofu and scallion rice noodles, sweet chili soy
Miniature steamed pork buns, vegetarian pot stickers
Har gau and shu-mai, ginger soy and cashew dipping sauces
Chicken congee, fried onions, scallions, ginger

GRANVILLE ISLAND SEAFOOD MARKET

40

British Columbia's finest seafood cooked to order
Pan seared Queen Charlotte halibut, Pacific salmon and tiger prawns
Red cabbage market vegetable slaw, mini sourdough buns
Accompanied by lemons, limes, citrus butter sauce, salsa verde, chive aioli

Reception Buffet Stations *continued*

DESSERT STATIONS

WATERFRONT WAFFLE STATION 14

Housemade waffles to order
Bourbon walnut ice cream
Salted caramel, fig and orange compote,
Chocolate pearls, whipped cream, Waterfront honey

MINI DONUT AND CRULLER STATION 16

(Minimum 40 people)

Selection of donuts and crullers with chocolate fountain
Waterfront honey
Dark chocolate
Lemon thyme curd
Salted caramel

BELGIAN CHOCOLATE FOUNTAIN 23

(Minimum 40 people)

An interactive molten liquid chocolate display
Mini biscotti, pineapple, cantaloupe and honeydew melon
Strawberries and marshmallow puffs
Brownie chunks, banana bread
Mini biscotti, pretzels

SWEET DECADENCE 32

A dessert station featuring a selection of assorted mini desserts

Intense chocolate torte
Assorted cheesecake bites
Fresh fruit flans
Lemon curd tartlets
Dark and white chocolate mousse
Pastry chef's assortment of mini desserts
Sliced fresh fruit and berry display
Local and international cheese display, baguettes and crackers

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

Reception Items

CARVED

Waterfront honey glazed bone in ham, housemade mustard jus (minimum 40 people)	10 per person
British Columbia salmon, pastrami style, light rye baguette, Pickled onions and lemon coriander aioli (minimum 20 people)	12 per person
Whole roasted Fraser Valley farm turkey, housemade cranberry sauce, Turkey jus and freshly baked rolls (minimum 30 people)	12 per person
Carved prosciutto, wrapped around grissini sticks, figs and melons (minimum 20 people)	14 per person
Roast steamship of Alberta beef with natural jus, horseradish, Dijon and dollar buns (minimum 80 people)	14 per person
Rosemary crumb crusted rack of lamb, Cabernet jus (minimum 30 people)	14 per person
Sea salt crusted AAA striploin of beef, 3 peppercorn jus, Dollar buns, mustard and horseradish (minimum 30 people)	18 per person
Whole roasted AAA beef tenderloin, wild mushroom jus Dollar buns, mustard and horseradish (minimum 30 people)	20 per person

** Chef labour charge of \$120.00 to apply for all carving stations*

DISPLAYED

Granville Island Market vegetable crudité, Waterfront herb buttermilk dressing	10 per person
Fresh seasonal fruit and berry platter	10 per person
Grilled vegetable platter, asparagus, artichokes, squashes, portobella, peppers	14 per person
Charcutiere platter, sliced cured meats, pickles and olives	15 per person
Domestic and international cheese board	16 per person
Assorted finger sandwiches (4 pieces per order)	16 per person
Corn chips, pico de gallo (serves 5 people per bowl)	16 per basket
Sesame seed dusted edamame beans, soy (serves 5 people per bowl)	16 per bowl
Rosemary truffle scented popcorn (serves 5 people per bowl)	18 per bowl
Housemade deluxe mixed nuts and dried fruit (serves 5 people per bowl)	30 per bowl
Traditional thin crust pizza (16")	
• Margarita, tomato, basil	30 each
• Calabrese, roasted garlic, olives	32 each
• Italian sausage, Pacific mushroom, truffle oil, parmesan	34 each

Ice carvings starting at 475 per block

Plated Dinners

*Kindly select soup, salad and / or appetizer, entrée & dessert.
Dinner service includes rolls & butter, fresh market vegetables,
Freshly brewed regular & decaffeinated coffee & selection of Fairmont teas.
(Minimum 3 course requirement)*

SOUPS

Olive oil roasted tomato and basil Buttered brioche micro croutons	13
Beef and fennel broth Farro, marjoram	14
Pemberton sunchoke purée Toasted pignolia, rooftop thyme pesto	14
Cauliflower bisque Yukon gold potato, truffle oil	14
Waterfront honey butternut squash velour Toasted crushed hazelnut, brown butter	14
Dungeness crab and spot prawn bisque Tarragon and shallot crème fraîche	15
West Coast manila clam chowder Manila clams, chorizo, young celery leaves	15

SALADS

Mesclun greens, roasted Okanagan pear and rooftop thyme Cherries, candied walnut, rooftop honey vinaigrette	15
Frisée and flat leaf parsley salad Bacon lardons, radish coins, EVVO lemon vinaigrette	15
Watercress and roasted blueberry Toasted almond, sherry vinaigrette	15
Textures of beet and Okanagan feta Beet chip, pickled golden and roasted	16
Arugula and shaved parmesan Oven dried capri tomato, toasted pine nuts, white balsamic vinaigrette	16
Barnston Island baby lettuces Pomegranate, oranges, toasted peanuts, Waterfront honey-rosemary dressing	16
Baby organic spinach and Salt Spring Island goat cheese Anise braised dried plums, toasted almond, ice wine vinaigrette	16

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

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Plated Dinners *continued*

COLD DINNER APPETIZERS

Prosciutto and mache lettuce Beddis blue cheese, roast heirloom beets, lemon dressing	17
Tuna tataki and pea tendrils Shitake purée, yuzu vinaigrette, braised daikon	17
Grilled baby leek and bacon 7 minute egg, tarragon, sherry vinaigrette	18
Sea salt cured Pacific salmon Young radish, asparagus tips, fresh chili vinaigrette	19
House smoked salmon, Qualicum scallop, Pacific prawn Lemon couscous, chive crème fraîche	20

HOT DINNER APPETIZERS

Chanterelle mushroom risotto Braised King oyster, shaved pecorino, rooftop chives	18
Crispy lamb shank Sunchoke purée, oak aged brandy reduction	19
Jumbo dungeness crab and prawn ravioli Crab bisque, fennel and orange slaw, lemon air	20
Pan seared Qualicum scallops Cauliflower risotto, watercress chive emulsion, micro cress	20

Plated Dinners *continued*

ENTRÉES

All entrees are accompanied by seasonal heirloom vegetables

SKY

Thyme roasted chicken breast supreme 37
Poached cherry tomato, rosemary la ratte potato, sherry jus

Baked Fraser Valley game hen 39
Farro ragout, lemon chicken jus

LAND

Slow roast AAA beef striploin carvery 43
Caramelized shallot hash, truffle café au lait

Slow cooked short rib of beef 44
Pemberton potato, cipolini, Cabernet reduction

Grilled AAA Alberta beef tenderloin 49
Yukon Gold potato plank, King oyster, madeira jus

Roasted rack of lamb 49
Butternut purée, preserved cherry jus

SEA

Crispy skin Pacific salmon 39
Whipped fennel, wild mushroom, truffle tomato vinaigrette

Baked ling cod 40
Confit potato, basil citrus pistou

Pan seared Queen Charlotte halibut 43
Honey roasted butternut, pea purée, citrus beurre blanc

Roasted sable fish 45
Baby fingerlings, corn and chorizo nage

Plated Dinners *continued*

LAND AND SEA

Duo of short rib of beef and jumbo prawn 50
Salt Spring Island blue potato pavé, braised onion jus

Duo of porcini crusted tenderloin and BC sable fish 52
Sunchoke purée, bone marrow jus


VEGETARIAN

Olive oil polenta pavé 34
Cherry tomato salsa

Carrot and cumin fritter 34
Cocotte of lentil dahl, chili mango

Spinach ricotta ravioli 35
Baby squashes, asparagus, Okanagan goat cheese sauce

Pacific mushroom risotto 35
Wild mushrooms, tarragon, watercress, parmesan

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

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Plated Dinners *continued*

DESSERTS

Frangelico scented tiramisu Chocolate dipped biscotti Coffee scented anglaise	15
Dulce de leche mousse dome Salted caramel	15
Chocolate and peanut marquise Black currant compote	15
Apple crumble tart Rooftop honey ice cream Rosemary caramel	15
Chocolate harlequin mousse Pink champagne gelée, Vanilla scented strawberries	15

Custom Menus

The Fairmont Waterfront is happy to tailor a menu to your individual specifications.
Our Executive Chef Dana Hauser is available to discuss your specific tastes and vision
for your event.

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

Fairmont Signature Dinners

*Fairmont Hotels & Resorts provide a special Fairmont Signature Service to enhance your dining experience. This service upgrade gives you the option of customizing the menu below with guests choosing their main course either on-site or prior to the event.
Dinner service includes Freshly brewed regular & decaffeinated coffee & selection of Fairmont teas.*

Most food as we all know has a season where it is at it's peak. With this in mind please ask how our executive chef can tailor your meal to reflect the best of the season.

GOLD

89

FIRST COURSE

Dungeness crab and Pacific prawn bisque, crab panna cotta, herb emulsion

APPETIZER

Textures of heirloom beet and Okanagan feta, organic arugula, cider and walnut vinaigrette

DINNER ENTRÉE

Duo of sea salt glazed short rib and Pacific cod
Cauliflower purée, pickled mushrooms, natural jus

DESSERT

Maracaibo chocolate crunch bar, hazelnut praline, brandied cherries

PLATINUM

109

Amuse bouche

FIRST COURSE

Fireweed honey and Pacific mushroom bisque, duck croquette, rocket emulsion

APPETIZER

Baked scallop, lentil ragout, celeriac purée, mustard dressing

INTERMIZZO

Black current and cassis sorbet

DINNER ENTRÉE

Choice onsite:

Grilled AAA tenderloin of beef

Rooftop rosemary and Pemberton potato plank, charred onion, sauce bordelaise

Seasonal heirloom vegetables

OR

Roasted Haida Gwaii halibut

Seasonal squash, heirloom carrot, garden pea nage

DESSERT

Choice onsite:

Milk chocolate peanut butter pavé, raspberry jelly, chocolate gel

OR

Satin blanc cheesecake, lemon curd, black currant compote

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

15

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DASH/HEART HEALTHY

Roasted tomato bisque

Tomato concasse, rooftop basil, olive oil

Organic arugula and frisee salad

Orange, Okanagan goat cheese crumble, pistachio and Honey lemon dressing

Thai chicken curry

Steamed rice, eggplant, lemongrass and ginger

Pan-seared spring salmon

Herb roasted fingerlings, broccolini, sauce vierge

Spiced apple crumble

DIABETES

Butter chicken flatbread

Chicken breast, yogurt coriander drizzle, red onion

Classic Caesar salad

Garden basil roasted tomato, anchovy parmesan dressing

Pan-seared spring salmon

Herb roasted fingerlings, broccolini, sauce vierge

Grilled boneless skinless chicken breast

Du puy lentil ragout, rooftop thyme natural chicken jus

Spiced apple crumble

VEGAN

Organic green salad

Dried tomatoes, avocado, 100km crisp, balsamic

Roasted tomato bisque

Tomato concasse, clipped chives shaved parmigano

Tofu tempura

Shitake mushrooms, watercress salad, garlic, ginger, soy

Thai tofu curry

Steamed rice, eggplant, lemongrass and ginger

Maple Poached Pear

Toasted Almonds, Raspberry Coulis

WATER



Evian Spring Water (1L)

6.50 each



San Pellegrino Sparkling Water (750mL)

7.50 each

Official Fairmont Lifestyle Cuisine *Plus*

RAW

10 **Organic arugula and frisee salad** 15

Orange, Okanagan goat cheese crumble, pistachio and

15 Honey lemon dressing

British Columbia salmon tasting

17

Vodka and beets, pastrami, Waterfront rooftop honey

29 Lemon, pickled vegetables

Raspberry sorbet

8

33 Berry melange

11

MACROBIOTIC

Tofu tempura

14

Shitake mushrooms, watercress salad, garlic, ginger, soy

19 **Miso glazed cod**

33

Soba noodles, kombu scallion broth, broccolini

14 **Maple Poached Pear**

11

Toasted Almonds, Raspberry Coulis

33

GLUTEN FREE

11 **Wedge salad**

16

Iceberg lettuce, double smoked bacon, confit tomatoes, shaved onion, beddis blue, rooftop herb dressing

13 **British Columbia salmon tasting**

17

Vodka and beets, pastrami, waterfront rooftop honey lemon, pickled vegetables

10 **Pan-seared beef tenderloin**

39

Roasted garlic pommes purée, heirloom beets, Cabernet jus

14 **Pan-seared jumbo scallops**

36

Cauliflower risotto with double smoked bacon and Pacific mushrooms

22 **Maple poached pear**

11

11 Toasted almonds, raspberry coulis

BEVERAGES

Fairmont Wellness Tea Selection:

5.00 per person

Energy, Tranquility, Digestif and

High Antioxidant

Waterfront Energy Elixirs

6.00 per person

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.

Dinner Buffet

(Minimum 50 people or add \$8.00 per person)

DINNER BUFFET I

79

Freshly baked breads and flat bread

Manila clam and seafood chowder

~

Foraged baby greens, white balsamic and honey vinaigrettes

Roasted purple beet and goat cheese, honey vinaigrette

Farro and flat leaf parsley, lemon thyme vinaigrette

Potato salad, pickle, grainy mustard seed aioli

Cherry tomato, baby mozzarella, arugula, balsamico

~

Grilled vegetable antipasti, pickles and olives, rosemary foccacia

Prosciutto and melon platter, garden basil

~

Pan seared Pacific salmon filet, gremolata, white wine and dill broth

Grilled flank steak, glazed mushrooms, caramelized onion jus,

Brioche crusted chicken breast, peppercorn café au lait sauce

Salt and pepper whole roasted fingerling potato

Local gruyere mac and cheese

Roasted root vegetable

~

Chocolate truffle cake

Pastry chef's assorted cheesecake bites

Vanilla bean crème brûlée's

Lemon curd tartlets, honey meringue

White and dark chocolate mousse

Sliced fresh fruit and berries

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

17

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Dinner Buffet *continued*

(Minimum 50 people or add \$8.00 per person)

DINNER BUFFET II

95

Traditional breads and flat bread

~

Seven leaf blend lettuces, honey and buttermilk herb dressings

Grilled seasonal vegetable salad and local feta cheese, black olive

Orzo pasta roasted celeriac and flat leaf parsley

Fingerling potato salad, kale, bacon, sherry vinaigrette

Rosemary scented mushroom and artichoke, lemon dressing

~

Charcutiere of cured meats, pepperettes, mustards and pickles

Freshly baked baguette and crackers

Smoked and candied salmon platter, crisp capers, red onions, lemon

Lemon grass and ginger poached prawns, lime coriander aioli

~

24 hour braised short rib of beef, natural jus

Bourbon glazed chicken, preserved cherry

Pistachio crusted cod, grapefruit beurre blanc

Butternut and ricotta ravioli, mascarpone truffle cream

Parmesan and leek potato gratin

Sauté broccolini, garlic and shallot confit

~

Chocolate hazelnut crunch bar

Pastry chef's selection of cheesecake bites

Garden carrot savarin, whipped mascarpone

Black forest cherry mousse

Assorted mini French pastries

Macaroons

Seasonal fresh fruit display, berries and grapes

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18

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Dinner Buffet *continued*

(Minimum 50 people or add \$8.00 per person)

DINNER BUFFET III

110

Traditional breads and flat bread

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Arugula, endive and frisée salad, honey toasted walnuts, blue cheese, white balsamic vinaigrette
Classic Caesar salad, torn buttered brioche, garlic anchovy dressing, parmesan
Orzo pasta, bacon rashers, pea, roasted red pepper and roof top herb
Marinated mushroom and zucchini, olive oil chili and lemon
Celeriac and green apple slaw, honey toasted walnuts
Tomato and black olives, Okanagan goat cheese, 3rd floor oregano vinaigrette

~

Seafood display on Ice
Crab claws, poached prawns and British Columbia open faced oyster bar
Mignonettes, horseradish and cocktail sauces, lemon and limes
Smoked trout and local salmon, honey candied salmon
Calamari and basil lemon olive oil
Charcutiere of housemade paté, cured meats, pickles, olives and mustards

~

Crispy skin pork loin, roasted kale and mustard jus
Medallions of beef tenderloin, morel mushroom sauce
Grilled halibut, pea shoot prawn sauté, tarragon butter
Anise glazed quail, fennel jus
Spinach agnolotti, sundried tomato rose sauce
Pearl onion and farro risotto
Creamed garlic and thyme pavé
Heirloom baby vegetables

~

Milk chocolate peanut butter pavé
Seasonal fruit cheesecake parfaits
Lychee and taro bubble tea shots
Orange blossom pot de crème
Mini French pastries
Assorted macaroons
Chocolate fountain,
Cubed melons and pineapple, strawberries
Marshmallows
Biscotti
International cheese display, housemade fig chutney
Freshly baked baguette and bread sticks

Wine List

CHAMPAGNE AND SPARKLING WINES

Veuve du Vernay Blanc de Blancs Brut (France)	55
Segura Viudas Brut Reserva, Cava (Spain)	66
Villa Teresa Prosecco (Italy)	66
Sumac Ridge – 'Stellars Jay' Brut, VQA (British Columbia)	74
Moët & Chandon Brut Imperial Champagne (France)	171

BRITISH COLUMBIA WHITE WINES

Mission Hill, Five Vineyards, Chardonnay, VQA	43
Prospect Winery 'Councils Punch Bowl', Sauvignon Blanc, VQA	44
Hester Creek, Pinot Blanc, VQA	45
Inniskillin, Varietal Series, Pinot Blanc, VQA	46
Red Rooster, Riesling, VQA	61
Church & State, Chardonnay, VQA	64
Blasted Church, Pinot Gris, VQA	69

INTERNATIONAL WHITE WINES

Senderro, Concha y toro, Sauvignon Blanc (Chile)	43
Giorgio & Gianni, Pinot Grigio (Italy)	48
Errazuriz, Sauvignon Blanc (Chile)	52
Mc Williams, Chardonnay (Australia)	56
Ruffino, Pinot Grigio (Italy)	59
Oyster Bay, Sauvignon Blanc (New Zealand)	62
Dr. Loosen, Riesling (Germany)	65
Kim Crawford, Sauvignon Blanc (New Zealand)	71
Acquinas, Chardonnay (USA)	78

BRITISH COLUMBIA ROSE

Mission Hill 'Five Vineyards', Rose VQA	57
Le Vieux Pin, Rose, Pinot Noir, VQA	78

BRITISH COLUMBIA RED WINES

Mission Hill, Five Vineyards, Cabernet Merlot, VQA	43
Hester Creek, Merlot, VQA	46
Prospect Winery, Councils Punch Bowl, Pinot Noir, VQA	50
Church & State, Meritage, VQA	64
Quails Gate, Cabernet Sauvignon, VQA	69
Cedar Creek, Estate Winery, Pinot Noir, VQA	69
Burrowing Owl, Estate Winery, Merlot, VQA	78
Tantalus, Pinot Noir, VQA	88

INTERNATIONAL RED WINES

Senderro, Concha y Toro, Cabernet Sauvignon (Chile)	43
M. Chapoutier, Bila Haut Cotes du Roussillon, Cote du Rhone (France)	56
Mc Williams, Handwood, Shiraz (Australia)	56
Errazuriz, Merlot (Chile)	56
Bonterra, Pinot Noir, Medocino (USA, California)	56
Antinori, Santa Christina, Chianti DOCG (Italy)	67

BAR MENU

Premium Liquor	8 (1oz)
Deluxe liquor	9 (1oz)
Microbrew & domestic beer	8
Imported beer	8.50
Non-alcoholic beer	6
Ciders & coolers	8
Wine by the glass	8 (5oz)
Virgin drinks, juice & mineral water	6
Soft drink	5
Imported liqueurs	10 (1oz)
Drambuie, Port, Grand Marnier	10 (1oz)
Cognac VSOP	11 (1oz)

LABOUR

Based on a two hour time period, beverage consumption exceeding 450 dollars per bar will have the following labour charges waived:

Host Bar	125 per bar
Cash Bar	250 per bar

SPECIALTY BEVERAGES

(One gallon serves approximately 30 people)

Fruit Punch	125 per gallon
Liquor Punch	160 per gallon
Sparkling Wine Punch	160 per gallon

The above prices do not include applicable taxes or service charge.

Catering Information

FOOD AND BEVERAGE

All food and beverage served in the Hotel is to be provided by The Fairmont Waterfront, with the exception of wedding cakes, for which a service charge will apply.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

One set menu is required for all guests. Certain dietary substitutes may be made with prior request. Substitution requests made during an event will be subject to a service charge.

Menu prices and room rental prices subject to change.

OFFSITE CATERING... A MOVEABLE FEAST

Picture this. The perfect picnic...in Stanley Park. A sumptuous buffet breakfast...with the beluga whales at The Vancouver Aquarium. An artful display of hors d'oeuvres...at The Vancouver Art Gallery. The Fairmont Waterfront, recognized for the city's most creative culinary events offers offsite catering. Vancouver is the venue...your imagination is our inspiration.

FUNCTION GUARANTEES

It is the responsibility of the client to advise the final guarantee to the Hotel, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. The Hotel will prepare and set five (5) percent above the guaranteed number to a maximum of thirty (30) guests, space permitting. In the event that a guarantee has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

SERVICE CHARGES & TAXES

All Food and Beverage is subject to a taxable 16% service charge and 4% administration charge. Government taxes are applicable as follows:

- Food = 12% Harmonized Sales Tax
- Beer / Wine / Alcohol = 12% Harmonized Sales Tax
- Miscellaneous = 12% Harmonized Sales Tax
- Audio Visual = 12% Harmonized Sales Tax
- Labour Charge = 12% Harmonized Sales Tax
- Service Charge = 12% Harmonized Sales Tax

A taxable 16% service charge, 4% administration charge and 12% HST tax will apply

SMOKING IN FUNCTION ROOMS

All function rooms & foyers are designated non-smoking areas in accordance with the City of Vancouver By-Laws.

LABOUR RATES

Breakfast, Lunch & Dinner groups (under 20 guests)	120
Revisions to contracted setup after room is set	30 per hour
Chef Carver/Cooking Station	120 per chef/carver
Host Bar if consumption is under 450 dollars (within a 2 hour time period)	125 per bar
Cash Bar if consumption is under 450 dollars (within a 2 hour time period)	250 per bar

Additional labour charges on Canadian Statutory Holidays:

- 3 dollars per person for meetings, breakfasts, lunch & receptions
- 4 dollars per person for dinner
(Minimum 360 dollars required)

COAT CHECK

Hosted:

- | | |
|---|----------------------------|
| • Under 200 guests one (1) attendant (4 hour minimum) | 30 per hour |
| • 201-500 guests two (2) attendants (4 hour minimum) | 30 per hour, per attendant |
| • 501 & up guests three (3) attendants (4 hour minimum) | 30 per hour, per attendant |

Not Hosted:

- 2 dollars per coat (Revenue must cover attendants labour or a charge will be levied)

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Fifty (50) percent of the estimated cost is due fourteen (14) working days prior to the event. The balance is due seventy two (72) hours or three (3) business days prior, along with your final guarantee. We will also require a credit card for our file and guarantee. Payment may be made by certified bank draft or cheque, cash or credit card.

Applications for credit may be arranged through our Credit Department. Thirty (30) days are required for processing the credit application.

CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of fifty (50) percent of the estimated food and beverage revenue and room rental. Functions cancelled within thirty (30) days will be charged one hundred (100) percent. All cancellations must be submitted in writing.

FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Fairmont Waterfront thirty (30) days prior to each function, after which time The Fairmont Waterfront will allow a maximum attrition of twenty (20) percent. Should the numbers be reduced by more than twenty (20) percent a charge of fifty (50) percent of the estimated food and beverage will apply on the difference.

BOXES/PACKAGES/FREIGHT/STORAGE

The Fairmont Waterfront is pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property we are unable to accept shipments any earlier than two (2) days prior to your event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event.

All deliveries must be properly labelled. Please include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made to the Receiving/Loading Dock of the Hotel. The Hotel will not accept deliveries made at the front door.

Should you require assistance with your boxes, packages, or freight a service charge will be assessed at \$30.00 per staff member, per hour (minimum 1 hour). 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 the following is a list of courier companies:

Air Canada Cargo	(604) 231-6800
Federal Express	(604) 691-1866
Livingston International (Customs Broker)	(604) 687-7491
Banquet Office	(604) 691-1891
Receiving (8:00am-4:30pm, Monday through Friday)	(604) 691-1849

SECURITY

Security arrangements must be contracted by the Hotel.

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

Hotel security staff will be charged at 35 dollars per hour (minimum 4 hours).

The hotel is not responsible for articles left unattended in function rooms.

AUDIO VISUAL

Full service is provided from our in-house operators and can be arranged through the Sales Services Department.

If using an outside Audio Visual company, a patch fee per meeting room will apply for the use of the in house sound system. A labour charge will also apply to supervise the equipment move in and out.

TELEPHONES

Telephones are available upon request. The Fairmont Waterfront will provide one (1) phone complimentary, additional phones are available at \$100 each. Speaker phones available from 50 per day.

Direct in dial line requests must be arranged two (2) weeks prior to your event are \$200 per line.

Fairmont high-speed internet access (T1 connection) is available at a \$50 activation charge plus \$18 per connection for wireless or \$65 per connection for wired per day.

Local, long distance & toll free calls will be charged at current hotel rates.

SIGNAGE

Signage may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

POWER

Extension cords are available at \$30.00 each and power bars at \$30.00 each. Additional power requirements will be assessed & charged at current rates.

SOCAN FEE

All live and taped entertainment / music is subject to SOCAN (Society of Composer, Authors and Music Publishers of Canada) and charged at applicable rates (+Goods & Services Tax) based on the size of the room.

MISCELLANEOUS

The Hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.