

ALPINE BREAKFAST BUFFET

Assorted Cereals • In-House Made Granola • Sun-dried Fruit Selection • Yogurt • Cottage Cheese • Fresh Fruit
Premium Cheese Platter • Deli Meats • Bacon, Sausages, Chef Carved Ham • Home-style Fingerling Potatoes
Sautéed Mushrooms • Scrambled Eggs • Roasted Tomatoes • Muffins • Variety of Croissants • Danishes
Bagels & Fresh Bread • Preserves • The Wildflower Griddle • Baked Beans • Oatmeal • Omelette Station
Hot & Cold Beverages • Smoked Fish Platters • Smoothie Station
32 per person • 16 children 6 to 12

FAIRMONT LIFESTYLE CUISINE

Created using fresh & nutritionally balanced ingredients, these dishes contribute to optimal health & wellness.


House-Made Chateau Granola seasonal berries, honey & yogurt parfait	11	Fresh Fruit Plate assorted fruits & berries served with yogurt	17
Two Poached Free-Range Eggs sliced avocado, vine-ripe tomato, twelve grain toast & fruit salad	17	Poached Dried Fruit Bowl cinnamon & vanilla scented stone fruit in apple juice, served with light Ricotta cheese	13
Farmer's Scrambled Eggs two scrambled free-range eggs with mushrooms, bell peppers & asparagus	17	Hot Seven Grain Cereal toasted hazelnuts, honey & poached pear	11

Canadian Breakfast 19
two eggs any style, herb roasted Fingerling
potatoes, toast & preserves, choice of smoked
bacon, pork or turkey sausage, or ham

Croque Madame 19
a fried egg on toasted brioche, country ham
& Gruyère cheese

Steak & Eggs 24
Sterling Silver 6oz. N.Y. steak, two eggs any style,
grilled tomato & herb roasted Fingerling potatoes

Corn Beef Hash 19
two poached eggs on home-made potato hash,
sautéed peppers & grilled scallions

 **Wildflower Crab Benedict** 22
poached eggs served on crispy BC Dungeness
crab cakes with house-made herb-hollandaise

Traditional Eggs Benedict 22
grilled Canadian back bacon & two poached eggs,
topped with hollandaise sauce & served with
herb roasted Fingerling potatoes

Tomato & Avocado Benedict 21
organic vine-ripe tomatoes, avocado & two
poached eggs topped with melted Havarti,
herb roasted Fingerling potatoes

Frittata 19
open-faced omelette with grilled asparagus
mushrooms, sautéed peppers & herbed goat
cheese, toast & herb roasted Fingerling potatoes

Milk Chocolate & Coconut Pancakes 18
chocolate chips, shaved coconut, Chantilly cream

Blueberry Ricotta Pancakes 21
blueberry compote, lemon Ricotta, Chantilly cream

Berkshire Pulled Pork Pancakes 21
fluffy buttermilk pancakes stacked with
pulled pork & real Canadian maple syrup

Multigrain Waffle 21
Okanagan pear compote, maple syrup,
Chantilly cream

Old Fashioned Waffle 19
strawberries & cream, chocolate shavings,
whipped butter

Stuffed Brioche French Toast 21
stuffed with strawberries & Mascarpone, honey
citrus butter, Chantilly cream, toasted almonds

 **Lox & Bagel Breakfast** 16
cream cheese, capers & shaved red onions

Steel Cut Organic Oatmeal 11
served with honey, mixed dried fruit & warm milk

Cinnamon Bun 8
vanilla cream cheese frosting & fresh berries


Small Fresh or Stewed Fruit Cup 9

BEVERAGES

Premium Chilled Juice	6.00
Cranberry, V8 or Tomato Juice	6.00
Milk - Homogenized, 2%, Skim, Non-dairy	5.00
Coffee or Tea	5.00
Hot Chocolate	5.00
Espresso	5.50
Cappuccino or Latté	6.50
Fresh Fruit Smoothies	8.00

In promoting healthy lifestyle choices, Fairmont proudly
offers organic free-range eggs for an additional \$3

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

 The Fairmont Chateau Whistler is proud to be
partnered with the Vancouver Aquarium's
Ocean Wise program, offering ocean-friendly
seafood options to our guests.