



Event MENU

Fairmont
PALLISER

2026



BREAKFAST

FAIRMONT PALLISER EVENTS MENU

Fairmont
PALLISER

Buffet BREAKFAST

INCLUDES

All breakfast buffets are served with a selection of chilled juices, regular & decaffeinated coffee, LOT 35 teas, butter, house-made fruit preserve and orange marmalade.

Our breakfast buffets are designed for a minimum of 20 guests. For groups fewer than 20, a surcharge of \$8 per guest will apply.

All pricing noted is per guest.

(V) Vegetarian (PB) Plant-Based (DF) Dairy-Friendly (GF) Gluten-Friendly

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally & sustainably sourced meats & seafood.

Fairmont
PALLISER

LIFESTYLE BREAKFAST

47

Plant-based selections, thoughtfully crafted with a lower carbon footprint.

Sliced Fruit & Berries | Strawberry, Banana & Coconut Smoothie (GF, DF, PB) | Lemon Blueberry & Double Chocolate Muffins (DF, PB) | Chia Seed Pudding, Fresh Berries (GF, V) | Stewed White Beans & Tomatoes (GF, DF, PB) | Plant-Based Mung Bean Scramble, Spinach, Peppers & Scallions (GF, DF, PB) | Oven-Roasted Yams (GF, DF, PB)

PALLISER CONTINENTAL

36

Assorted House-Baked Pastries (V) | Sliced Fruit & Berries | Local Greek Yogurt & Berry Yogurt (GF, V) | House-Made Granola (GF, DF, PB)

ALBERTA BREAKFAST

49

Assorted House-Baked Pastries (V) | Sliced Fruit & Berries | Local Greek Yogurt & Berry Yogurt (GF, V) | House-Made Granola (GF, DF, PB) | Steel-Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, PB) | Scrambled Free-Run Eggs (GF, DF, V) | Breakfast Potatoes (DF, PB) | Bacon & Pork Sausage (GF, DF)

FAIRMONT BRUNCH

60

Assorted House-Baked Pastries & Scones (V) | Sliced Fruit & Berries (GF, DF, PB) | Local Greek Yogurt & Berry Yogurt (GF, V) | House-Made Granola (GF, DF, PB) | Cheese & Charcuterie, Baguette & Crackers | Smoked Salmon, Bagels, Lemon Cream Cheese, Red Onions & Capers | Eggs Benedict, Honey Ham, Chives & Hollandaise | Breakfast Potatoes (DF, PB) | Bacon & Pork Sausage (GF, DF) | Liège Waffles, Maple Syrup, Whipped Cream & Berry Compote (V)

ENHANCEMENTS

Assorted Bagels & Cream Cheese (M)	7
Smoked Canadian Salmon Bagel Cream Cheese, Capers, Red Onions	20
French Toast, Pancakes or Waffles (M) Maple Syrup, Whipped Cream, Berry Compote	8
Eggs Benedict Honey Ham or Spinach, Chive Hollandaise	11
Breakfast Sandwich Egg, Sausage Patty, Cheddar, English Muffin	12
Steel Cut Oatmeal (DF, PB) Maple Syrup, Brown Sugar, Berry Compote	6
Plant-Based Mung Bean Scramble (GF, DF, PB) Spinach, Peppers & Scallions	10
Assorted Whole Fruit	4
Assorted House-Made Breads for Toasting (M)	5
Plant-Based Sausage (PB)	9
Chicken Sausage (GF, DF)	10
Bacon & Pork Sausage (GF, DF)	8
Assorted Mini Danishes (M)	52*
Assorted Mini Muffins (M)	48*
Mini Butter & Chocolate Croissant (M)	52*
Gluten-Friendly Mini Muffins (GF, V)	52*

*PRICES ARE PER DOZEN

OMELETTE & EGG STATION 20

Includes one chef for two hours. Free-run eggs prepared to order.

Choice of: Fried, Whole-Egg or Egg-White Omelettes
Toppings: Ham, Bacon, Cheddar, Mushrooms, Tomatoes, Spinach, Peppers & Green Onions

Shrimp & Smoked Salmon | Additional 5

Plated BREAKFAST

INCLUDES

All breakfast buffets are served with a selection of chilled juices, regular & decaffeinated coffee, LOT 35 teas, butter, house-made fruit preserve and orange marmalade.

Our plated breakfast is designed for a minimum of 10 guests. For groups fewer than 10, a surcharge of \$8 per guest will apply.

All pricing noted is per guest.

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FAMILY STYLE

FOR THE TABLE

Sliced Fruit & Berries
House-Baked Pastries (V)

ENTRÉES | SELECT ONE

Scrambled Eggs

Breakfast Potatoes, Bacon & Pork Sausage, Tomatoes

48

Breakfast Bowl (GF, DF)

Quinoa Pilaf, Poached Eggs, Oven-Roasted Yams, Sautéed Kale, Tomatoes, Chicken Sausage, Herb Dressing

49

Eggs Benedict

Honey Ham, Chive Hollandaise, Breakfast Potatoes, Tomatoes

50

Plant-Based Scramble (DF, PB)

Breakfast Potatoes, Plant-Based Sausage, Sautéed Mushrooms, Tomatoes

49



To-Go MEALS

TO-GO MEALS

Our To-Go meals are perfect for off-site activities & coach departures.

To-Go meals are only available for takeaway service and are not designed or priced to be consumed in meeting rooms or public areas of the hotel.

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BREAKFAST

House-Made Granola Bar (GF, V)
Bottled Black River Juice
Whole Fruit
Flow Alkaline Spring Water

SANDWICHES | SELECT ONE

Honey Ham & Swiss Croissant
Mustard Aioli
Avocado, Tomato & Spinach Croissant (V)

ENHANCEMENTS

Regular & Decaffeinated Coffee and Lot 35 Teas 9
Assorted Coca-Cola Products 8
Sparkling or Still Water (330ml) 8

LUNCH

INCLUDES

House-Made Granola Bar (GF, V)
Chocolate Chip Cookie (V)
Whole Fruit
Flow Alkaline Spring Water

SANDWICHES | SELECT ONE

Turkey Wrap (DF)
Arugula, Tomato, Caramelized Onion Aioli
Country Ham & Gruyère Cheese
Tomato, Lettuce, Mustard Mayonnaise, Brioche
Roasted Alberta Beef
Arugula, Sautéed Onions, Horseradish Aioli,
Brioche Bun

Grilled Market Vegetable Wrap (DF, PB)
Quinoa, Arugula, Hummus



LUNCH

FAIRMONT PALLISER EVENTS MENU

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Buffet LUNCH

INCLUDES

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THE CONFLUENCE

Inspired by Alberta's landscape and local bounty, and thoughtfully crafted with a lower carbon footprint.

Fresh Bread Rolls & Foothills Creamery Butter (M)

Greenhouse Tomatoes & Cucumber Salad (GF, V)
Goat Cheese, Pickled Onions, Herb Vinaigrette

Hydroponic Romaine (GF, V)

Radish, Fresh Dill & Chive, Green Goddess Dressing

Roasted Alberta Beets (GF, DF, PB)

Hydragreen Arugula, Roasted Walnuts, Balsamic Dressing

Lamb & Root Vegetable Stew (GF, DF)

Pearl Onions, Rosemary

Charred Barramundi (GF)

Sautéed Kale & Golden Onions, Lemon Beurre Blanc

Seasonal Alberta Vegetables (GF, DF, PB)

Cold-Pressed Canola Oil, Herbs

Roasted Local Potatoes (GF, DF, PB)

Garlic, Onion & Leek

Saskatoon Butter Tarts (M)

Hazelnut Chocolate Chunk Blondies (GF, V)

Apple Crumble Squares (DF, PB)

ELBOW RIVER

Fresh Bread Rolls & Foothills Creamery Butter (M)

Apple & Beetroot Salad (GF, DF, PB)

Arugula, Walnuts, Sherry Vinaigrette

Baby Green Salad (GF, DF, PB)

Assorted Vegetables, Balsamic Dressing

Heirloom Tomato & Cucumber (GF, V)

Bocconcini, Pickled Onion, Balsamic Dressing

Citrus Steelhead Salmon (GF)

Chive Beurre Blanc

Spolumbo's Whisky & Fennel Sausage (GF, DF)

Onion Jus

Whipped Yukon Potato Mash (GF, V)

Honey-Roasted Carrots (GF, DF)

Double Chocolate Nanaimo Bars (M)

Maple Pecan Tarts (M)

Carrot Cake Squares (GF, V)

70 BOW RIVER

Seasonally Inspired Soup

Baby Green Salad (GF, DF, PB)

Assorted Vegetables, Balsamic Dressing

Quinoa Tabbouleh (GF, DF, V)

Tomato, Red Onion, Parsley, Lemon & Honey Dressing

SANDWICHES | SELECT FOUR

Turkey Wrap (DF)

Arugula, Tomato, Caramelized Onion Aioli

Country Ham & Gruyère Cheese

Tomato, Lettuce, Mustard Mayonnaise, Brioche

Heirloom Tomato & Mozzarella (M)

Basil Pesto, Arugula, Focaccia

Roasted Alberta Beef

Arugula, Sautéed Onions, Horseradish Aioli, Brioche Bun

Mortadella

Mozzarella, Arugula, Olive Tapenade, Focaccia

Roast Chicken Breast

Lettuce, Tomato, Lemon Aioli, Pretzel Bun

Grilled Market Vegetable Wrap (V, PB)

Quinoa, Arugula, Hummus

Raspberry Lemonade Tarts (M)

Apple Crumble Cheesecake Bites (M)

Mini Chocolate Layer Cake (GF, V)

65

Buffet LUNCH

INCLUDES

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FOOTHILLS BBQ

Fresh Bread Rolls & Foothills Creamery Butter (M)

Creamy Slaw (GF, V)

Cabbage, Carrot, Radish, Creamy Herb Dressing

Baby Potato Salad (GF, DF, V)

Gherkins, Free-Run Egg, Green Onions, Mustard Dressing

Caesar Salad

Romaine Lettuce, Bacon, Parmesan, Croutons, Creamy Dressing

Slow-Roasted Alberta Brisket (GF, DF)

Smoky BBQ Sauce

Roasted Nine-Cut Chicken (GF)

Lemon Butter Sauce

Macaroni & Cheese (M)

Gouda Cheese, Herb Crumble

Roasted Root Vegetables (GF, DF, PB)

Cinnamon Sugar Mini Donuts (M)

Sea Salt Chocolate Brownies (GF, V)

Mini Red Velvet Cupcakes (M)

BLUE SKY CITY

Sweet & Sour Soup (GF, DF, V)

Rice Noodle Salad (GF, DF, V)

Carrot, Cucumber, Mint, Lime & Chili Dressing

Cabbage Slaw (GF, DF, PB)

Cilantro, Scallion, Toasted Sesame & Citrus Dressing

Ginger Beef (DF)

Sesame & Scallions

Sweet & Sour Pork

Compressed Pineapple

Kimchi Fried Rice (GF, DF, PB)

Steamed Bok Choy (GF, PB)

Soy & Sesame

Portuguese Egg Tarts (M)

Coconut Mango Rice Pudding (GF, V)

Milk Tea Custard (GF)

Tapioca Pearls

66 FLAMES POWER BOWL

67

Fresh Bread Rolls & Foothills Creamery Butter (M)

GRAINS & GREENS

Farro, Quinoa, Multi-Grain Rice (DF, PB)

Baby Greens

Arugula

Baby Kale

VEGETABLES

Edamame

Carrot

Cucumber

Roasted Yams

PROTEINS

Blackened Tofu (GF, DF, PB)

Grilled Flatiron Steak (GF, DF)

Roasted Steelhead Salmon (GF, DF)

Grilled Chicken Breast (GF, DF)

DRESSINGS

Citrus Vinaigrette

Tahini

Raita

Chimichurri

DESSERTS

Oatmeal Fudge Bar (M)

House-Made Granola Bars (GF, V)

Peach Crumble Squares (DF, PB)

Plated LUNCH

INCLUDES

All plated lunches include a selection of fresh bread rolls with butter, regular & decaffeinated coffee and LOT 35 teas.

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STARTERS

SELECT ONE

Roasted Tomato & Basil Soup (GF, DF, PB)

Corn Bisque (GF, V)

Crème Fraîche

Wild Mushroom & Truffle Soup (GF, DF, PB)

Caesar Salad (V)

Romaine, Croutons, Parmesan, Tomato, Creamy Dressing

Baby Greens (DF, GF, PB)

Shaved Vegetables, Herbed Balsamic Dressing

Arugula & Spinach (GF, V)

Candied Walnuts, Pickled Onions, Goat Cheese, Citrus Vinaigrette

MAINS

SELECT ONE

Beef Flatiron Steak 5OZ (GF)

Buttermilk Potato Purée, Seasonal Vegetables, Green Peppercorn Jus

Herb & Lemon Roasted Chicken Breast 6OZ (GF)

Roasted Fingerling Potatoes, Blistered Tomatoes, Sautéed Spinach, Citrus Beurre Blanc

Roasted Steelhead Salmon 6OZ (GF)

Green Pea & Asparagus Risotto, Grilled Artichokes, Herb & Lemon Velouté

Wild Mushroom Ravioli (V)

Sautéed Mushrooms & Spinach, Labneh, Chives, Cream Sauce

Plant-Based Power Bowl (GF, DF, PB)

Quinoa, Spiced Chickpeas, Roasted Yams, Braised Red Cabbage, Sautéed Spinach, Grilled Artichokes, Blistered Tomatoes, King Mushroom, Tahini Dressing

Enhance your Power Bowl or Ravioli with Chicken Breast or Salmon | Additional 10

DESSERTS

SELECT ONE

Black Forest (GF)

Chocolate Cake, Kirsch Whipped Ganache, Morello Cherry Gelée, Dark Ganache, Vanilla Cream

Strawberries & Cream (GF, DF, PB)

Vanilla Sponge, Strawberry Ganache, Vanilla Cream, Shortbread Crumble

Creamy Vanilla Cheesecake

Dark Chocolate, Passion Fruit Jel, Dulce de Leche, Graham Crumble, Caramel Popcorn

71

58

59

55

55



AFTERNOON TEA

FAIRMONT PALLISER EVENTS MENU

Fairmont
PALLISER

Afternoon TEA

INCLUDES

Seasonally Inspired, Handcrafted Sweets & Sandwiches, Including Scones and LOT 35 Tea Selection.

All pricing noted is per guest.

Three Sweets & Three Sandwiches

Local Clotted Cream, House-Made Preserve

60

Four Sweets & Three Sandwiches

Local Clotted Cream, House-Made Preserve

70

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BREAKS & MEETINGS

FAIRMONT PALLISER EVENTS MENU

Fairmont
PALLISER

Themed BREAKS

INCLUDES

All themed breaks include regular & decaffeinated coffee and LOT 35 teas.

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AFTERNOON TEA 32

Handcrafted Seasonal Sweets
Scones (V)
Local Clotted Cream, House-Made Preserve

ORCHARD HARVEST 29

Dried Apples & Apple Chips (GF, DF, PB)
Assorted Whole Apples
Apple Fritter Donuts (V)
Cinnamon Apple Danishes (V)
Apple Crumble Squares (DF, PB)

PLANT-BASED 30

Crispy Vegetable Crudité (GF, DF, PB)
Hummus & Baba Ghanoush
Pita Chips (DF, PB)
Marinated Olives & Pepperoncini (PB)
Fruit Skewers
Peach Crumble Squares (DF, PB)

ENERGY UPPER 29

Energy Elixir (GF, DF, PB)
Spinach, Red Apples, Beetroot, Ginger, Carrots & Pomegranate
Strawberry Banana Coconut Smoothie (GF, DF, PB)
Fruit-Infused Ice Water
Power Bars (GF, V)
Fruit Skewers

MIDWAY 28

Kettle Chips & Spicy Dip (GF, V)
Cinnamon Sugar Mini Donuts (V)
Chicago-Style Popcorn (GF, V)
Sliced Watermelon



Curated BREAKS

BUILD YOUR OWN

FROM THE BAKERY

PRICES ARE PER DOZEN, MINIMUM TWO DOZEN

Assorted Cookies (V)	48
Assorted Mini Danishes (V)	52
Mini Butter & Chocolate Croissants (V)	52
Assorted Mini Muffins (V)	48
Gluten-Friendly Muffins (GF,V)	52
Chef's Selection Mini Desserts (V)	52
Hazelnut Chocolate Chunk Blondies (GF, V)	60
Mini Red Velvet Cupcakes (V)	60
Mini Beignets (V)	52
Assorted Scones (V)	60
Local Clotted Cream, House-Made Preserve	
Palliser Dolce de Leche Banana Bread (V)	60
Hear Me 'RAW' Energy Bites (GF, DF, PB)	90

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FROM THE PANTRY

PRICES ARE PER DOZEN, MINIMUM TWO DOZEN

House-Made Granola Bars (GF,V)	60
Fruit Skewers, Yogurt & Mint Dip (GF,V)	72
Kettle Chips (DF, PB)	48
Corn Chips (DF, PB)	48
Butter Popcorn (GF, V)	52
Four-Cheese Popcorn (GF, V)	60
Chicago-Style Popcorn (GF, V)	52
Palliser Trail Mix (GF, V)	72
BREAK ENHANCEMENTS	
PRICES PER PERSON	
Cheese & Charcuterie	35
Pickled Vegetables, Grapes, Baguette, Crackers	
Vegetable Crudité	20
Hummus & Baba Ghanoush	
Sliced Fruit & Berries	18

BEVERAGES

CONTINUOUS BEVERAGE BREAK

28

PRICES ARE PER PERSON

Regular & Decaffeinated Coffee and Lot 35 Teas
Regular & Diet Coca-Cola Products

PRICES ARE PER PERSON

Sparkling or Still Water (750ml)	16
Sparkling or Still Water (330ml)	8
Flow Alkaline Spring Water (500ml)	8
Regular & Diet Coca-Cola Products	8
Assorted Bottled Black River Juice (300ml)	10

PRICES ARE PER LITER

Assorted Juices	20
Orange, Grapefruit, Apple or Cranberry	
Fresh-Pressed Orange Juice	45
Fresh-Pressed Green Juice	45
Spinach, Pineapple, Green Apple, Mint	
2% Milk & Skim Milk	15
2% Chocolate Milk	18
Soy, Almond or Oat Milk	19

Signature MEETINGS

MORNING BRIEFING

58

BREAKFAST

Regular & Decaffeinated Coffee, LOT 35 Teas

Fresh Orange & Grapefruit Juice

Sliced Fruit & Berries

Greek & Berry Yogurt (GF)

House-Baked Pastries (M)

Butter, House-Made Preserves &

Orange Marmalade (GF, V)

MID-MORNING BREAK

Regular & Decaffeinated Coffee, LOT 35 Teas

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Fairmont
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EXECUTIVE EXPERIENCE

110

BREAKFAST

Regular & Decaffeinated Coffee, LOT 35 Teas

Fresh Orange & Grapefruit Juice

Sliced Fruit & Berries

Greek & Berry Yogurt (GF)

House-Baked Pastries (M)

Butter, House-Made Preserves & Orange Marmalade

(GF, V)

MID-MORNING BREAK

Regular & Decaffeinated Coffee, LOT 35 Teas

BUFFET LUNCH

Seasonally Inspired Soup

Baby Green Salad (DF, GF, PB)

Assorted Vegetables, Balsamic Dressing

Quinoa Tabbouleh (DF, GF, V)

Tomato, Red Onion, Parsley, Lemon & Honey Dressing

Country Ham & Gruyère Cheese

Tomato, Lettuce, Mustard Mayonnaise, Brioche

Roasted Alberta Beef

Lettuce, Tomato, Lemon Aioli, Brioche Bun

Grilled Market Vegetable Wrap (DF, PB)

Kale, Avocado, Sweet & Sour Onion Jam

Roast Chicken Breast

Quinoa, Arugula, Hummus, Pretzel Bun

Raspberry Lemonade Tarts (M)

Apple Crumble Cheesecake Bites (M)

Mini Chocolate Layer Cake (GF, V)

MID AFTERNOON

Regular & Decaffeinated Coffee, LOT 35 Teas

Hazelnut Chocolate Chunk Blondie (GF, V)

Chocolate Chip Cookies (M)





RECEPTION

FAIRMONT PALLISER EVENTS MENU

Canapés À LA CARTE

SELECTIONS

Canapé selections are offered by the dozen.

Please note that a minimum order of three dozen canapés is required when ordering from à la carte menu.

All pricing is noted per dozen.

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CHILLED CANAPÉS

Yellowfin Tuna Poke (DF)	84
Lime Aioli, Black Sesame Cone	
Red Wine Prosciutto (GF)	72
Olive, Basil & Bocconcini Skewer	
Northern Divine Caviar (GF)	120
Quail Egg, Crème Fraîche, Chives	
Wild Mushroom Pâté (PB, DF)	60
Pickled Mushroom, Baguette	
Tomato & Olive Skewer (GF, V)	60
Bocconcini, Basil Pesto	
Smoked Duck-Wrapped Dates (GF, DF)	72
Cress	
Wild Boar Pâté (DF)	72
Red Wine Pear, Crostini	
Blinis	72
Salmon Roe, Lemon Crème Fraîche, Dill	
Whipped Goat Cheese & Sundried Fig (V)	72
Crisped Pastry Nest	
Smoked Salmon Pinwheel	84
Lemon-Dill Cream Cheese	
Tomato & Roasted Red Pepper Bruschetta	60
Crisped Pastry Nest	

SWEETS

Sea Salt Chocolate Brownies (GF, V)	52
Raspberry Lemonade Tarts (V)	52
Maple Pecan Tarts (V)	52

HOT CANAPÉS

Brome Lake Duck Fritters	84
Saskatoon Berry Gel	
Lemon & Thyme Chicken Brochette (GF)	72
Mint Yogurt	
Tempura Shrimp	84
Lemon Tartar Sauce	
Paneer & Vegetable Tandoori Skewer (GF, V)	60
Raita	
Steelhead & Vegetable Pakora (GF)	72
Lemon-Mint Yogurt	
Caramelized Onion & Gruyère Tart (V)	60
Teriyaki Beef Tenderloin Skewer	84
Sesame Dip	
Vegetable Empanada (V)	60
Fire-Roasted Tomato Salsa	
Tandoori Chicken Skewer (GF)	72
Cilantro, Raita	
Shrimp Tart	84
Lemon, Scallion	
Vegetable & Onion Pakora (DF, PB)	60
Mint-Coconut Dip	
Spicy Lamb Kofta	84
Cumin Yogurt	

Late Night & DESSERT

INCLUDES

Reception displays are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

All pricing is per order.
Minimum 25 orders required.

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SLIDERS

INCLUDES ONE OF EACH SLIDER

Beef

Royal Sauce, Cheddar, Pickles, Sesame Bun

Pulled Pork

Spicy Slaw, Jalapeño, Brioche Bun

Fried Chicken

Garlic Aioli, Pickle, Brioche Bun

Vegetable & Chickpea Fritter (V)

Tzatziki, Pickled Red Onions, Mini Pita

POUTINE

29

Yukon Fries & Sweet Potato Fries

Chicken Gravy, Mushroom Gravy, Cheese Curds, Sautéed Peppers & Onions, Green Onions

Pulled Beef | Additional 5

PIZZA

EACH PIZZA IS 12-INCHES

Pepperoni

34

Hawaiian

34

Vegetable & Pesto

32

YORKSHIRE PUDDING

40

Roast Beef

Pulled Chicken

Sautéed Mushrooms

Onion Gravy

ACCOMPANIMENTS

Chimichurri, Horseradish, Mustard

MUNCHIES

33

Mini Corn Dogs

Fried Mac & Cheese

Chicken Fingers

Spicy Chicken Wings

Corn Tortillas & Cheese Sauce

Vegetable Crudité & Ranch

ACCOMPANIMENTS

Ketchup, Mustard, Plum Sauce

DIM SUM

33

Vegetable Dumplings (V)

Pork Pot Stickers

Chicken Spring Rolls

Crispy Shrimp

Kimchi Fried Rice (DF, PB)

ACCOMPANIMENTS

Soy Sauce, Chili Sauce, Sweet Chili

BAR SNACKS

PRICES ARE PER DOZEN

Kettle Chips (DF, PB)

48

Corn Chips & Chili Salt (DF, PB)

48

Butter Popcorn (GF, V)

52

Four-Cheese Popcorn (GF, V)

60

Chicago-Style Popcorn (GF, V)

52

Palliser Trail Mix (GF, V)

72

DESSERT

35

Chocolate Indulgence

22

Sea Salt Chocolate Brownies (GF, V)

Mini Chocolate Layer Cake (GF, V)

Double Chocolate Nanaimo Bars (V)

Chocolate Maple Pecan Tarts (V)

Mini Chocolate Cupcakes (V)

Chocolate Macarons (GF, V)

Donuts & Churros (V)

22

Mini Donuts & Cinnamon Sugar Churros

Chocolate Sauce, Salted Caramel Sauce,

Whipped Cream, Chocolate Chips,

Crushed Oreos, Rainbow Sprinkles

Cookie Counter (V)

22

Chocolate Chip

Peanut Butter

Oatmeal Raisin

Snickerdoodle

Double Chocolate

2% Milk

FOUNTAIN OF CHOCOLATE

2200

SERVES APPROXIMATELY 100 GUESTS.

Choice of Dark or Milk Chocolate

Fresh Strawberries & Pineapple

Mini Donuts, Marshmallows,

Rice Krispie Bars

Reception STATIONS

ARTISAN BOARDS & MEZZE

Pioneer Board

Local Charcuterie & Cheese, Pickled Vegetables, Mustard, Grapes, Baguette, Crackers

Canadian Cheese Board

Fig Chutney, Grapes, Dried Fruit, Baguette, Crackers

Plant-Based Antipasti (DF, GF, PB)

Grilled & Marinated Peppers, Zucchini & Mushrooms, Artichokes, Mixed Olives, Pepperoncini, Pickled Beets, Baguette

Vegetable Crudités (GF, DF, PB)

Hummus & Baba Ganoush

Mezze (V)

Pita Chips, Naan, Marinated Olives, Pepperoncini, Hummus, Baba Ganoush

FROM THE SEA

- | | | |
|----|---|-----|
| 35 | SEA-cuterie | 39 |
| | Smoked Salmon, Candied Salmon, Tuna Crudo, Poached Shrimp, Steelhead Rillette, Baguette, Crackers, Red Onions, Capers, Cocktail Sauce, Marie Rose Sauce, Tabasco, Lemon | |
| 34 | | |
| 28 | Oyster Bar <small>(GF)</small> | 96* |
| | Fresh Horseradish, Champagne Mignonette, Tabasco, Lemon | |
| | Chilled Shrimp <small>(GF)</small> | 84* |
| 20 | Poached Shrimp, Cocktail Sauce, Green Goddess, Marie Rose Sauce, Lemon | |
| 26 | * PRICES NOTED ARE PER DOZEN. MINIMUM 5 DOZEN. | |

SUSHI BAR

PRICES NOTED ARE PER GUEST, 6 PIECES PER PERSON. 42

MAKI

California Roll

Cucumber Roll

Shrimp Tempura Roll

NIGIRI

Salmon & Tuna

ACCOMPANIMENTS | Soy Sauce, Pickled Ginger, Wasabi

(V) Vegetarian (PB) Plant-Based (DF) Dairy-Friendly (GF) Gluten-Friendly

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Fairmont
PALLISER



Chef Attended STATIONS

A culinary attendant is included for each station for a maximum of 2 hours.

ACTION STATIONS

PRICING NOTED IS PER GUEST | MINIMUM 25 GUESTS

Risotto Milanese	39
Toppings Pulled Beef, Sautéed Pancetta, Mushroom Fricassée, Grilled Asparagus, Chopped Olives, Parsley Gremolata, Basil Pesto, Parmesan	
Penne Marinara	37
Toppings Olives, Confit Tomatoes, Fresh Basil, Pesto, Roasted Peppers, Sauteed Mushrooms, Grilled Zucchini, Parmesan, Goat Cheese, Garlic Bread	

CARVING STATIONS

Salmon Wellington	380	Lemon & Herb Roasted Chicken	300
PRICED PER WELLING SERVES 15 GUESTS Puff Pastry, Spinach, Mushrooms, Dill & Lemon Crème Fraîche, Chimichurri		PRICED PER CHICKEN SERVES 8 GUESTS Thyme Gravy, Mustard, Chimichurri, Grilled Lemons, Mini Buns	
Whole Roasted Beef Striploin	1750	Coffee-Rubbed Alberta Beef Brisket	1000
PRICED PER 7 KG STRIPLON SERVES 40 GUESTS Sautéed Onions, Horseradish, Mustard, Thyme Jus, Yorkshire Pudding		PRICED PER BRISKET SERVES 25 GUESTS House-Made BBQ Sauce, Mustard, Horseradish, Cornbread	
Mustard Crusted Bone-In Ribeye	2700	Alberta Beef Tomahawk	3700
PRICED PER 10 KG RIBEYE SERVES 45 GUESTS Sautéed Onions, Horseradish, Mustard, Thyme Jus, Yorkshire Pudding		PRICED PER 10 KG TOMAHAWK SERVES 40 GUESTS Haskap Berry Jus, Mustard, Horseradish, Chimichurri, Yorkshire Pudding	
Maple & Mustard Glazed Bone-In Ham	850	Tandoori Roast Leg of Lamb	750
PRICED PER 7 KG HAM SERVES 30 GUESTS Mustard, Roasted Garlic, Mini Buns		PRICED PER 3 KG LEG SERVES 20 GUESTS Red Onion Salad, Mint Chutney, Raita, Naan Bread	
		Apple, Walnut & Sage Stuffed Squash	85
		PRICED PER SQUASH SERVES 10 GUESTS Butternut Squash, Maple Glaze, Lemon Crème Fraîche, Chimichurri	

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DINNER

FAIRMONT PALLISER EVENTS MENU

Fairmont
PALLISER

Plated DINNER

SELECTIONS

All dinners are served with a selection of fresh bread rolls and butter, regular & decaffeinated coffee and LOT 35 teas.

PLATED DINNER | Prices noted are per guest.

All plated dinners are designed as a four-course experience and include your choice of one soup, one salad, one entrée, and one dessert.

PRE-SELECTED CHOICE | Additional 12 per guest

Guests will make their entrée selection in advance of the event. The host will pre-select one soup, one salad, up to three (3) entrée options, and one dessert to offer. Guests will choose which entrée they would like to enjoy and provide their selection to the host prior to the event day. The host is responsible for submitting all final guest selections to the Events Manager a minimum of three (3) days prior to the event.

SIGNATURE SELECTION | 175 per guest

Guests will select their entrée at the event. The host will pre-select one soup, one salad, one palate refresher, up to three (3) entrée options, and one dessert in advance. At the event, guests will receive printed menus showcasing these selections and will choose their preferred entrée upon arrival. No advance guest entrée selections are required.

FAIRMONT SIGNATURE SERVICE

ROYAL SERVICE | Additional 12 per guest

This experience includes an elevated staffing ratio to ensure highly personalized, attentive service, with a dedicated server and wine steward for the VIP or head table. Personalized printed menus featuring your event branding or monogram are also included.



Plated DINNER

STARTERS

SOUPS | SELECT ONE

Butternut & Apple Cider Bisque (GF, V)

Pumpkin Seeds, Sage Crème Fraîche

Carrot, Ginger & Coconut Soup (GF, DF, PB)

Coconut Cream, Scallion & Cilantro

Corn Bisque (GF, DF)

Sautéed Leek, Bacon

Forest Mushroom & Truffle Soup (GF, V)

Sour Cream, Chive

Roasted Tomato & Basil Soup (GF, V)

Crème Fraîche

SALADS | SELECT ONE

Caesar Salad

Local Romaine, Croutons, Parmesan, Bacon, Creamy Dressing

Beet Composition (GF, V)

Pickled, Poached & Shaved Local Beets, Beet Chutney, Yellow Beet Hummus, Goat Cheese, Frisée

Mixed Little Greens (GF, V)

Cucumber, Radish, Tomato, Feta, Lemon Vinaigrette

Arugula & Spinach (GF, V)

Roasted Apples, Candied Walnuts, Pickled Onions, Goat Cheese, Citrus Vinaigrette

Burrata (V)

Sundried Tomatoes, Basil Pesto, Arugula, Pickled Shallots, Preserved Figs, Baguette

Carrot Tasting (GF, DF, PB)

Roasted, Pickled, Hummus, Microgreens & Frisée Salad, Spiced Pumpkin Seeds, Citrus Vinaigrette

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MAINS

PLATED DINNER | SELECT ONE

PRE-SELECTED & SIGNATURE DINNER | SELECT THREE

Served with seasonal vegetables and your choice of whipped potatoes, pavé potatoes or wild rice herb risotto.

PRAIRIE

Rosstown Farm Chicken Supreme 9 OZ (GF)

Lemon & Herb Marinade, Thyme Jus

Artichoke & Olive Stuffed Chicken Supreme 10 OZ (GF)

Herb Jus

Braised Alberta Beef Short Rib 6 OZ (GF)

Shallot Jus

AAA Alberta Beef Tenderloin 6 OZ (GF)

Mushroom & Truffle Crust, Green Peppercorn Jus

Grilled AAA Alberta Beef Tenderloin 6 OZ (GF)

Rosemary Jus

AAA NY Striploin 8 OZ (GF)

Mushroom Cream Jus

COAST

Herb & Lemon Crusted Sablefish 6 OZ (GF)

Citrus Cream Sauce

Mustard & Maple Glazed Steelhead Salmon 6 OZ (GF)

Beurre Blanc

Steelhead Salmon 4 OZ & Garlic Shrimp 2 PC (GF)

Saffron Butter Sauce

HARVEST

Potato Gnocchi (V)

Sautéed Wild Mushrooms, Baby Kale, Labneh Cream Sauce, Chimichurri, Parmesan

Roasted Butternut & Acorn Squash Risotto (GF, V)

Goat Cheese, Sage, Crushed Walnuts & Pumpkin Seeds

Wild Rice, Tomato & Swiss Chard Strudel (GF, DF, PB)

Roasted Red Pepper, Blistered Tomatoes, Balsamic-Glazed Cipollinis, Basil, Tofu Crema

DESSERTS

SELECT ONE

Amatika Milk Chocolate Mousse (DF, V, PB)

Black Currant Gel, Chocolate Sponge, Oat Streusel

Black Forest (GF)

Chocolate Cake, Kirsch Whipped Ganache, Morello

115 Cherry Gel, Dark Ganache, Vanilla Cream

Strawberries & Cream (GF, DF, PB, V)

120 Vanilla Sponge, Strawberry Ganache, Vanilla Cream, Shortbread Crumble

130 Creamy Vanilla Cheesecake

Dark Chocolate, Passion Fruit Gel, Dulce de Leche, Graham Crumble, Caramel Popcorn

158 PALATE REFRESHERS

140 SIGNATURE DINNER | SELECT ONE

Enhance your plated or pre-selected dinner with palate refresher for additional 12 per guest.

140 Lemon Sorbet (GF, DF)

Blackberry Sorbet (GF, DF)

120 Raspberry Sorbet (GF, DF)

135 Mandarin Sorbet (GF, DF)

ENHANCEMENTS

105 Artisan Bread

Red Fife, Multigrain, and Brioche Rolls, Lavash Crackers, Foothills Creamery Salted Butter

105 Alberta Cheese

Luna Brie & Aged Grizzly Gouda, Grapes, Walnuts, Raincoast Crackers

Buffet DINNER

BUILD YOUR OWN 155

All dinners are served with a selection of fresh bread rolls and butter, regular & decaffeinated coffee and LOT 35 teas.

For events with fewer than 20 guests an additional \$8 per guest surcharge will be applied.

All pricing noted is per guest.

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Fairmont
PALLISER

STARTERS

INCLUDES

Local Charcuterie & Cheese

Pickled Vegetables, Mustard, Grapes, Crackers

Vegetable Crudités (PB)

Buttermilk Ranch (GF, V), Hummus (GF, DF)

SOUPS | SELECT ONE

Butternut & Apple Cider Bisque (GF, DF, PB)

Potato, Cauliflower & Leek Soup (GF, DF, PPB, V)

Carrot, Ginger & Coconut Soup (GF, DF, PB)

Roasted Tomato & Basil Soup (GF, DF, PB)

SALADS | SELECT FOUR

Caesar Salad

Local Romaine, Croutons, Parmesan, Bacon, Creamy Dressing

Apple & Beetroot Salad (GF, DF, V)

Arugula, Red & Gold Beets, Walnuts, Sherry Vinaigrette

Baby Greens (GF, DF, PB)

Assorted Vegetables, Balsamic Dressing

Heirloom Tomato & Cucumber (GF, V)

Bocconcini, Pickled Onions, Balsamic Dressing

New Potatoes (GF, DF, V)

Gherkins, Alberta Egg, Green Onions, Mustard Dressing

Quinoa Tabbouleh (GF, DF, PB)

Tomato, Parsley, Red Onions, Citrus Vinaigrette

Chickpea Salad (GF, DF, PB)

DESSERTS

SELECT FOUR

Sea Salt Chocolate Brownies (GF, V)

Mini Red Velvet Cupcake (V)

Raspberry Lemonade Tarts (V)

Carrot Cake Squares (GF, V)

MAINS

ENTRÉES

Served with seasonal vegetables and herb & garlic roasted baby potatoes.

Carved Alberta Striploin (GF, DF)

Thyme Jus

SELECT FOUR

Duck Confit (GF, DF)

White Bean & Bacon Cassoulet

Lamb & Root Vegetable Stew (GF, DF)

Pearl Onion, Rosemary

Steamed Steelhead Salmon (GF, DF)

Lemon Caper & Herb Vinaigrette

Hot Smoked Steelhead Salmon (GF)

Dill Cream Sauce

Grilled Chicken Breast (GF, DF)

Madeira Jus

Roasted Picnic Chicken (GF)

Chardonnay Cream Sauce

Spinach & Ricotta Cannelloni (V)

Tomato Sauce, Parmesan

Lobster Ravioli

Tarragon & Lemon Cream Sauce, Spinach, Sundried Tomatoes, Parmesan

Gnocchi Alla Sorrentina

Torn Basil, Sauce Margherita

Seven Grain Rice (GF, DF, PB)

White Wine Reduction, Onion & Garlic, Fresh Herbs

Butternut & White Bean Cassoulet (GF, DF, PB)

Spinach, Tomatoes, Oyster Mushrooms

Apple Crumble Cheesecake Bites (V)

Mini Chocolate Layer Cake (GF, V)

Maple Pecan Tarts (V)

Peach Crumble Squares (DF, PB)

Hazelnut Chocolate Chunk Blondies (GF, V)

Buffet DINNER

INCLUDES

The Indian buffet is served with regular and decaffeinated coffee, along with LOT 35 teas.

For events with fewer than 20 guests an additional \$8 per guest surcharge will be applied.

All pricing noted is per guest.

Children under 4 dine at no charge.

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INDIAN BUFFET

INCLUDES

Mint Chutney (GF, V)
Cucumber Raita (GF, V)
Mixed Pickle (GF, DF, PB)
Naan (DF, V)
Tandoori Chicken Tikka (GF)
Paneer Malai Tikka (GF, V)
Vegetable Pakora (GF, DF, VE)
Garden Green Salad (GF, DF, PB)
Cucumber, Tomatoes, Iceberg Lettuce, Lemon Vinaigrette
Quinoa & Sprout Salad (GF, DF, PB)
Red Onion, Bean Sprouts, Cilantro Basil Vinaigrette

ENTRÉES | SELECT FOUR

Butter Chicken (GF)
Chicken Korma (GF)
Saffron Chicken Curry (GF)
Fish Coconut Curry (GF, DF)
Lamb Rogan Josh (GF, DF)
Dal Makhani (GF, V)
Yellow Dal Tadka (GF, V)
Shahi Paneer (GF, V)
Palak Paneer (GF, V)
Mixed Vegetable Kadhai (GF, V)

STARCH | SELECT ONE

Steamed Basmati Rice (GF, DF, V, PB)
Cumin Rice (GF, DF, PB)
Vegetable Pilaf (GF, DF, PB)
Green Pea & Rosemary Pilaf (GF, DF, PB)

DESSERT

Gulab Jamun (V)
Mango Squares (V)
Kheer (GF, V)

170 KIDS

55

INCLUDES

Fresh Bread Rolls & Butter (V)
Iceberg Salad & Balsamic Dressing (GF, DF, PB)
Vegetable Crudité & Ranch Dip (DF)
Chicken Fingers & Fries
Ketchup & Plum Sauce
Macaroni & Cheese (V)
Buttered Carrots & Peas (V)
Sea Salt Chocolate Brownies (GF, V)
Mini Red Velvet Cupcakes (V)
Sliced Watermelon



BEVERAGES

FAIRMONT PALLISER EVENTS MENU

Fairmont
PALLISER

Wine LIST

CHAMPAGNE

Moët & Chandon Impérial Brut, NV | Épernay, France 199
Veuve Clicquot Brut NV | Reims, France 226

SPARKLING

Fiol Prosecco Brut | Veneto, IT 83
La Marca Prosecco | Veneto, IT 80
Counterpoint Sparkling Brut | South Eastern Australia, AU 70

WHITE

Frank Sauvignon Blanc | Western Cape, ZA 62
Jérôme Choblet Muscadet | Loire Valley, FR 65
Orchard Lane Sauvignon Blanc | Marlborough, NZ 69
Tramier, Chardonnay | Burgundy, FR 72
Henry of Pelham, Pinot Grigio VQA | Niagara, CA 72
Lamura Grillo | Sicily, IT 75
J. Bäumer Rhein Riesling | Rheingau, DE 80
Pyrène Cuvée Marine Blanc | Languedoc-Roussillon, FR 85
Corviano Pinot Grigio | Abruzzo, IT 90
Racine Picpoul de Pinet | Languedoc-Roussillon, FR 95
Victoria Park Chardonnay | South Australia, AU 100
Benjamin Bridge Wild Rock White | Nova Scotia, CA 105

RED

Frank Shiraz | Western Cape, ZA 62
Château Gaillot-Fournier Bordeaux Rouge | Bordeaux, FR 64
Cibolo Organic Monastrell | Mucia, ES 70
Château Haute-Gravière Bordeaux Rouge | Bordeaux, FR 69
Henry of Pelham, Baco Noir VQA | Niagara, CA 78
Château La Freynelle Cabernet Sauvignon | Bordeaux, FR 72
Orchard Lane Pinot Noir | NZ 78
Corviano Montepulciano d'Abruzzo | Abruzzo, IT 80
Tramier Pinot Noir | Bourgogne, FR 85
Campo Arriba Old Vines Shiraz | Yecla, ES 90
Racine Pinot Noir | Languedoc-Roussillon, FR 95
Victoria Park Shiraz | South Australia, AU 100
Benjamin Bridge Wild Rock Red | Nova Scotia, CA 105

Selected By Our Experts priced per bottle

Let our beverage team select a wine from our cellar to complement your event.

Personalized Wine Requests prices vary

Our team can assist in sourcing select wines through our vendor network, subject to availability. All special orders require a full case purchase.

Please note corkage is not available for private events.



Bar PACKAGES



Beverages may be offered on a host or cash bar basis. Please select from the three tiers below.

All bars are subject to a minimum spend of \$600 per bar. If the minimum is not met, a \$250 labour fee will apply per bar.

LUXURY

Host 15 | Cash 16

Spirits ^{1oz}

Belvedere Vodka, The Botanist Gin, Diplomatico Reserva Exclusiva Rum, Patrón Silver Tequila, Knob Creek Rye, Michter's US*1 Small Batch Bourbon, The Macallan 12 Years Old Double Cask Scotch

Wine ^{5oz}

Sauvignon Blanc & Cabernet Sauvignon
Ballard Lane, California, USA

SUPER PREMIUM

Host 12 | Cash 13

Spirits ^{1oz}

Absolut Elyx Vodka, Citadelle Gin, Planteray 3 Star Rum, Herradura Silver Tequila, Monkey Shoulder Blended Scotch, LOT 40 Rye Whisky, Maker's Mark Bourbon

Wine ^{5oz}

Sauvignon Blanc and Pinot Noir
Sterling Vintner's Reserve, Central Coast, California, USA

PREMIUM

Host 11 | Cash 12

Spirits ^{1oz}

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Espolòn Blanco Tequila, Canadian Club Whisky, Old Forester 86 Proof Bourbon, Dewar's White Label Blended Scotch

Wine ^{5oz}

Pinot Grigio & Cabernet Sauvignon
Beringer Main & Vine, California, USA

BAR ENHANCEMENTS

Domestic Beer

Host 11 | Cash 12

Alexander Keith's IPA, Bud Light, Kokanee, Michelob Ultra, Big Rock Traditional Ale, Village CR*FT Non-Alcoholic

Craft/Import Beer

Host 12 | Cash 13

Stella Artois, Corona Extra, Village Blacksmith, Village Blond

Imported Liqueurs ^{1oz}

Host 11 | Cash 12

Amaretto Disaronno, Bailey's Irish Cream, Drambuie, Kahlúa

Cognac and Port ^{1oz}

Host 13 | Cash 14

Hennessy V.S, Grand Marnier, Taylor Fladgate 10 yr ^{2oz}

Soft Drinks

Host 7 | Cash 8

Soft Drinks, Juices, Sparkling Water

CRAFT A MOMENT TO REMEMBER

Looking to impress? Let our expert team create (or recreate) a bespoke cocktail experience tailored to your event.

Our team can assist with crafting a signature drink designed to delight your guests.

Fine PRINT

GUEST GUARANTEE POLICY

A final guest count is required by 12:00 PM, three (3) business days prior to your event. This confirmed number will serve as your guarantee and may not be decreased after this deadline. To accommodate last-minute dietary needs, we will prepare for up to 3% above your guaranteed number.

FOOD & BEVERAGE

We understand that every event is unique. In addition to our published menus, our culinary, catering, and events teams are pleased to offer customized solutions tailored to your vision, budget, and dietary needs. We are committed to delivering exceptional experiences while respecting dietary restrictions and guest preferences.

To ensure seamless service and a safe, memorable event, please note the following:

- Outside food and beverages are not permitted in event spaces
- Alcoholic beverages must be purchased through the hotel; liquor service ends at 1:00 am
- Buffet items can be displayed for a maximum of 2 hours to maintain food safety standards
- Sustainable or organic menu alternatives are available upon request
- Guests should be advised of the menu in advance to accommodate dietary needs
- Final menu selections must be confirmed no later than two weeks prior to the event date
- Menu changes made on the day of the event, if approved, are subject to additional charges

Menu items, ingredients, and beverage selections are subject to change without notice based on availability, seasonal supply and market conditions

We are here to collaborate and ensure your event is as effortless as it is extraordinary.

ALLERGIES & DIETARY RESTRICTIONS

All allergy and dietary requirements must be submitted in writing, including each guest's full name, no later than three (3) business days prior to the event. Requests made onsite will be accommodated to the best of our ability and may be subject to an additional charge.

SERVICE CHARGE & TAXES

A 20% service charge will be applied to all food and beverage charges (13.8% gratuity & 6.2% administration), along with 5% GST. Please note:

- Service charges are taxable
- Service charges and taxes are subject to change without notice
- Pricing is guaranteed 90 days prior to your event date

ADDITIONAL LABOUR FEES

Additional labour charges will be assessed on Canadian Statutory Holidays.

BUFFET MINIMUMS

Each buffet menu has a stated minimum guest count. A supplemental charge applies for attendance below this minimum, and buffet selections must reflect the final guaranteed number of guests.

CREDIT & GUARANTEES

Final attendance must be confirmed by 12:00 PM (local time), three (3) business days prior to your event. This number will serve as your guaranteed minimum and is not subject to reduction. For Tuesday events, guarantees must be submitted by 12:00 PM the preceding Friday.

If a guarantee is not received by the deadline, the most recently communicated expected guest count will be considered final. You will be charged for the guaranteed number or actual attendance — whichever is greater.

If fewer guests attend than the guarantee, billing will reflect the guaranteed count. If more guests are served, a 25% surcharge on the menu price will apply per additional guest. Please note: if attendance increases within 24 hours of the event, the original menu selection may not be available for added guests.

Dietary requirements must be submitted alongside the final guarantee. If not specified, vegetarian or vegan meals will be provided for up to 10% of the confirmed guest count.

The hotel reserves the right to assign an alternate event space should final attendance or room setup differ significantly from the original arrangement.

PARKING

Valet and self-parking are available for guests at the Calgary Tower Parkade. You may choose to host parking for your guests, with charges applied to your final account.

OUTSIDE VENDORS

Your Event Sales & Services Manager is pleased to assist with planning and enhancing your event, including sourcing entertainment, ice sculptures, floral arrangements, specialty linens, and custom décor. Recommendations for preferred external vendors are available upon request.

CONNECTIVITY

Wireless internet access is available through our in-house audiovisual partner.

AUDIO VISUAL

Full audiovisual services are provided by our on-site partner, Encore, and can be arranged through your Event Sales & Services Manager. Use of an external AV supplier is subject to an additional fee.

GENERAL GUIDELINES

In accordance with health and safety regulations, food and beverage may not be removed from event spaces following a function. Function rooms are reserved for the contracted times only. Any required setup or teardown time must be arranged in advance and may be subject to fees.