

A grand ballroom with ornate ceilings, large chandeliers, and round tables set for a formal event. The room features high ceilings with intricate moldings and a large, multi-tiered crystal chandelier hanging from the center. The walls are adorned with large, arched windows covered by heavy, draped curtains. The floor is carpeted with a large, abstract pattern. Several round tables are set with white tablecloths, gold chairs, and centerpieces of white flowers. Candelabras with lit candles are placed on the tables. The overall atmosphere is elegant and formal.

# *Event* MENU

*Fairmont*  
PALLISER





# BREAKFAST

FAIRMONT PALLISER BANQUET MENU

*Fairmont*  
PALLISER

# Buffet BREAKFAST

## INCLUDES

All breakfast buffets are served with a selection of chilled juices, regular & decaffeinated coffee, LOT 35 teas, butter, fruit preserves, marmalade, and honey.

Our breakfast buffets are designed for a minimum of 20 guests. For groups fewer than 20, a surcharge of \$7 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.

## TAILORED MORNINGS

### Continental

Sliced Fruit & Grape Platter | Greek Yogurt (GF, V) | Berry Yogurt (GF, V) | Whole Seasonal Fruit | House-Baked Pastries

### Healthy Start

Sliced Fruit & Berries | Greek Yogurt (GF, V) | Berry Yogurt (GF, V) | Berry & Coconut Smoothie (GF, DF, V) | House-Made Bircher Muesli (DF, PB) | Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, PB) | Bran Muffin | Lemon Blueberry Loaf (V)

### Palliser Breakfast

Sliced Fruit & Berries | Greek Yogurt (GF, V) | Berry Yogurt (GF, V) | House-Made Granola (DF, V) | House-Baked Pastries | Scrambled Free-Run Eggs (GF, DF, V) | Breakfast Potatoes (GF, DF, PB) | Sautéed Mushrooms (GF, DF, PB) | Select Two: Bacon, Pork or Chicken Sausage (GF, DF)

### Fairmont Brunch

Sliced Fruit & Grape Platter | Greek Yogurt (GF, V) | Berry Yogurt (GF, V) | Assortment of Baked Pastries | Artisanal Cheese & Charcuterie Board | Eggs Benedict with Honey Ham | Herb-Roasted Baby Potatoes (GF, DF, V) | French Toast with Maple Syrup & Berry Compote (V) | Roasted Mushrooms & Blistered Tomatoes (GF, DF, PB) | Select Two: Bacon, Pork or Chicken Sausage (GF, DF)

## ENHANCEMENTS

Assortment Bagels & Cream Cheese (V) 7

Smoked Salmon Bagels 13  
Cream Cheese, Capers, Onions

Select Two: 7  
Bacon, Pork Sausage or Chicken Sausage (GF, DF)

Plant-Based Sausage (PB) 9

Buttermilk Pancakes (V) 7  
Maple Syrup, Whipped Cream, Berry Compote

Waffles (V) 7  
Maple Syrup, Whipped Cream, Berry Compote

Breakfast Sandwich 11  
Egg, Sausage Patty, Cheddar, English Muffin

Steel Cut Oatmeal (DF, PB) 6  
Maple Syrup, Brown Sugar, Berry Compote

Assorted Whole Fruit 4

## OMELETTE STATION 19

Includes One Chef for Two Hours

Free-Run Eggs, Cheddar, Ham, Bacon, Mushrooms, Spinach, Peppers, Tomato, Green Onions



# Plated BREAKFAST

## INCLUDES

Plated breakfasts are served with chilled juice, regular & decaffeinated coffee and LOT 35 teas.

Our breakfast are designed for a minimum of 10 guests. For events fewer than 10 guests and addition \$7 per guest surcharge will be applied.

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## FAMILY STYLE

### For The Table

Sliced Fruit & Berries

House-Baked Pastries

Butter, Fruit Preserves, Marmalade & Honey (GF, V)

### ENTRÉES | SELECT ONE

#### Scrambled Eggs

Alberta Skillet Potatoes, Bacon & Pork Sausage, Vine-Ripe Tomatoes, Chives

47

#### Spinach, Mushroom & Goat Cheese Frittata

Alberta Skillet Potatoes, Bacon & Pork Sausage, Vine-Ripe Tomatoes

47

#### Free-Run Eggs Benedict

Honey Ham, Lemon & Chive Hollandaise, Alberta Skillet Potatoes, Vine-Ripe Tomatoes

49

#### Plant-Based Breakfast (PB)

Vegan Scrambled Egg, Plant-Based Sausage, Alberta Skillet Potatoes, Sautéed Mushrooms, Vine-Ripe Tomatoes

48



# 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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## RISE & GO

### INCLUDES

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

### SELECT ONE

**Honey Ham & Swiss**  
Croissant, Honey Mustard  
**Tomato & White Cheddar** (V)  
Croissant, Lemon Mayonnaise

## ENHANCEMENTS

Regular & Decaffeinated Coffee and Lot 35 Teas

Assorted Coca-Cola Products

Sparkling or Still Water (330ml)

## LUNCH RUN

55

### INCLUDES

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

### SALADS | SELECT ONE

- 37 Baby Greens** (DF, GF, V)  
Shaved Vegetables, Herb Balsamic Dressing
- 36 New Potatoes** (DF, GF, V)  
Cherkins, Free-Run Eggs, Green Onions, Mustard Dressing
- Quinoa Tabbouleh** (DF, GF, V)  
Tomatoes, Parsley, Red Onions, Citrus Vinaigrette

### SANDWICHES | SELECT FOUR

- Alberta Roast Beef**  
7 White Cheddar, Pickles, Horseradish Aioli, Dark Rye
- Black Forest Ham & Emmental Cheese**  
9 Country Baguette, Mustard Aioli
- Grilled Market Vegetables** (PB)  
Quinoa, Arugula, Hummus, Whole Wheat Wrap
- Grilled Chicken Breast**  
Bacon, Chipotle, Tomato, Arugula, Herb Focaccia
- Smoked Turkey Wrap** (DF)  
Kale, Avocado, Sweet & Sour Onion Jam
- Steelhead Salmon Salad**  
Lemon Aioli, Capers, Chive, Pumppernickel



# LUNCH

FAIRMONT PALLISER BANQUET MENU

*Fairmont*  
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# Buffet LUNCH

## INCLUDES

All lunch buffets are served with regular & decaffeinated coffee and LOT 35 teas.

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## BOARDROOM LUNCH

58

### SALADS | INCLUDES

#### Baby Greens (DF, GF, V)

Shaved Vegetables, Herb Balsamic Dressing

#### New Potatoes (DF, GF, V)

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

#### Quinoa Tabbouleh (DF, GF, V)

Tomatoes, Parsley, Red Onions, Citrus Vinaigrette

Enhance your lunch with house soup | additional 5 per guest

### SANDWICHES | SELECT FOUR

#### Alberta Roast Beef

White Cheddar, Pickles, Horseradish Aioli, Dark Rye

#### Black Forest Ham & Emmental Cheese

Country Baguette, Mustard Aioli

#### Grilled Market Vegetables (PB)

Quinoa, Arugula, Hummus, Whole Wheat Wrap

#### Grilled Chicken Breast

Bacon, Chipotle, Tomato, Arugula, Herb Focaccia

#### Smoked Turkey Wrap (DF)

Kale, Avocado, Sweet & Sour Onion Jam

#### Steelhead Salmon Salad

Lemon Aioli, Capers, Chive, Pumpnickel

#### Chicken Salad

Dried Apricots, Arugula, Butter Croissant

### DESSERT | INCLUDES

#### Fruit Tarts (V)

#### Chocolate Layer Cake (GF, V)

#### Vanilla Cream Profiteroles (V)



# Buffet 'LUNCH

## INCLUDES

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## NOURISHED TABLE

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### Bread Rolls & Butter

#### Vegetable Crudit   (GF, V)

Hummus, Dill Yogurt Dip

#### Baby Greens (GF, DF, V)

Shaved Vegetables, Herb Balsamic Dressing

#### Chickpea Salad (GF, DF, PB)

Parsley, Tomato, Cucumber, Lemon Vinaigrette

#### Quinoa Tabbouleh (GF, DF, PB)

Tomatoes, Parsley, Red Onions, Citrus Vinaigrette

#### Steamed Steelhead Salmon (GF, DF)

Lemon Caper & Herb Vinaigrette

#### Steamed Green Vegetables (GF, DF, PB)

#### Roasted Chicken Breast & Chimichurri (GF, DF)

#### Grilled Tofu, Garlic & Herb Marinade (GF, DF, PB)

#### Flourless Chocolate Brownie (GF, V)

#### Strawberry Rhubarb Crumble Bar (GF, PB)

#### Sliced Seasonal Fruit

## A LA MEXICANA

64

### Tortilla Chips & Flour Tortillas (DF, PB)

#### Chipotle Pulled Pork, Jalape  os (GF, DF)

#### Lime & Garlic Chicken Breast, Cilantro (GF, DF)

#### Iceberg Lettuce, Corn, Feta, Black Beans,

#### Radish, Lime Dressing (GF, V)

#### White Bean Salad (GF, DF, V)

Tomato, Cilantro, Peppers, Cucumbers, Jalape  o Dressing

#### Salsa (GF, V) Guacamole (DF, PB) & Lemon Cr  ma

#### Saut  ed Peppers, Mushrooms & Jalape  os (GF, DF, PB)

#### Spiced Tomato Rice (GF, DF, PB)

#### Pickled Red Cabbage

#### Caramel Cinnamon Churros (V)

#### Tres Leches Rice Pudding (GF, V)

#### Coconut Cream Tarts (V)

## CHINOOK HARVEST

65

### Bread Rolls & Butter

#### Apple & Beetroot Salad (GF, DF, V)

#### Kale, Arugula, Walnuts & Sherry Vinaigrette (GF, DF, V)

#### Heirloom Tomato & Cucumber Salad (GF, V)

Goat Feta, Pickled Onion, Balsamic Dressing

#### Baby Greens (DF, GF, V)

Shaved Vegetables, Herb Balsamic Dressing

#### Herb Roasted Whole Chicken (GF)

Mustard Cream Sauce

#### Smoked Alberta Beef Brisket & BBQ Sauce (GF, DF)

#### Roasted Seasonal Vegetables (GF, DF, PB)

Cold Pressed Canola Oil

#### Seven Grain Rice (GF, DF, PB)

White Onions & Garlic, Fresh Herbs

#### Apple Crumble Cheesecakes (V)

#### Mini Maple Cupcakes (V)

#### Saskatoon Berry Butter Tarts (V)

## TASTE OF TUSCANY

65

### Baguette, Focaccia & Butter

#### Caesar Salad

Bacon, Crouton, Parmesan

#### Heirloom Tomato & Pulled Mozzarella (GF, V)

Basil, Balsamic Dressing

#### Arugula & Parmesan Salad (GF, V)

Sherry Vinaigrette

#### Spinach & Ricotta Cannelloni (V)

Tomato Sauce, Parmesan (V)

#### Farfalle Pesto Primavera Feta Cheese (V)

#### Grilled Chicken Penne Alfredo (GF)

#### Roasted Seasonal Vegetables (GF, DF, PB)

Lemon Olive Oil

#### Chocolate Chip Cannoli (V)

#### Tiramisu Squares

#### Amaretti Cookies (V)



# Plated LUNCH

## THREE-COURSE

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

Each lunch is designed as a three-course experience. Select **one** starter, **one** entrée and **one** dessert to be served to your guests.

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## STARTERS

### SOUPS & SALADS | SELECT ONE

**Parsnip & Pear Bisque** (GF, V)  
Chive

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

**Roasted Mushroom & Rosemary Soup** (GF, DF, PB)

**Corn & Potato Bisque** (GF, V)  
Thyme

**Caesar Salad** (V)  
Romaine, Croutons, Parmesan, Tomato, Creamy Dressing

**Baby Greens** (DF, GF, V)  
Shaved Vegetables, Herbed Balsamic Dressing

**Arugula & Frisée** (GF, V)  
Shaved Apple & Fennel, Dried Cranberries, Asiago, Citrus Vinaigrette

**Spinach & Kale** (GF, V)  
Candied Walnuts, Goat Cheese, Balsamic Dressing

**Mixed Little Greens** (GF, V)  
Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette

## DESSERTS

### SELECT ONE

**Chocolate Mousse**  
Fresh Meringue, Graham Crumble, Cherry Coulis

**Lemon Curd Tart** (V)  
Rosemary Meringue Shards, Crushed Pistachios

**Guilt-Free Chocolate Cake** (GF, DF, V, PB)  
Vanilla Coconut Cream, Chocolate Sauce, Cassis Gel

## MAINS

### ENTRÉES | SELECT ONE

**Roasted Steelhead Salmon** (GF) 63  
Herb & Lemon Marinated, Little Alberta Potatoes, Seasonal Vegetables, Saffron Cream Sauce

**Roasted Chicken Breast** (GF) 62  
Lemon & Thyme Marinade, Whipped Potatoes, Seasonal Vegetables, Herb Jus

**Grilled NY Striploin** (GF) 76  
Whipped Alberta Potatoes, Sautéed Mushrooms, Seasonal Vegetables, Rosemary Jus

**Flat Iron Steak** (GF, DF) 71  
Garlic & Rosemary Marinade, Roasted Alberta Potatoes, Seasonal Vegetables, Chimichurri

**Charred Acorn Squash & Carrots** (V) 57  
Farro, Ratatouille, Feta, Herb Dressing

**Roasted Wild Mushrooms** (GF, DF, PB) 57  
Tomato & White Bean Cassoulet, Spinach, Chimichurri

**Butternut Squash Ravioli** (V) 57  
Lemon & Herb Butter, Roasted Squash, Kale, Pickled Onions, Feta



# BREAKS & MEETINGS

FAIRMONT PALLISER BANQUET MENU

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# Themed BREAKS

## INCLUDES

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All themed breaks are served with regular & decaffeinated coffee and LOT 35 teas.

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## COOKIE JAR 24

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Chocolate Chip (V)  
Oatmeal Raisin (V)  
Double Chocolate (V)  
White Chocolate Macadamia Nut (V)

## LIGHTER FARE 28

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Energy Elixir (GF, DF, PB)  
Spinach, Red Apple, Beetroot, Ginger, Carrot & Pomegranate  
Strawberry Banana Coconut Smoothie (GF, DF, PB)  
Freshly Squeezed Orange Juice  
Infused Ice Water  
Wellness Protein Bites (GF, DF, PB)  
Salted Caramel, Ginger, Turmeric  
Fruit Skewers

## FARMERS MARKET 36

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Crispy Seasonal Vegetables (GF, DF, PB)  
Palliser Sourdough Bread & Salted Butter (V)  
Hummus (GF, DF, PB) & Lemon Ranch Dip (GF, V)  
Alberta Cheese, Raincoast Crackers, Grapes (V)  
House-Made Granola Bars (V)

## PETIT FOURS 28

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White Chocolate Strawberry Squares (GF, V)  
Fresh Fruit Tarts (V)  
Milk Chocolate Mousse Slices (GF)  
Mini Chocolate Cupcakes (V)

## RENEW & RECHARGE 27

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Berry & Coconut Smoothie (GF, DF, PB)  
House-Made Granola Bars (V)  
Trail Mix (GF, V)  
Sliced Seasonal Fruit (GF, DF, PB)

## MIDWAY 29

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Kettle Chips & Spicy Dip (GF, V)  
Mini Beignets (V)  
Butter Popcorn (GF, V)  
Sliced Watermelon  
Mini Corn Dogs & Yellow Mustard

## MEZZE 28

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Pita Chips, Naan (V)  
Pepperoncini  
Hummus (GF, DF)  
Baba Ganoush (GF, DF)  
Marinated Olives

## ROADTRIP 28

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Buttered Popcorn & Caramel Popcorn (GF, V)  
Kettle Chips & Spicy Dip (GF, V)  
Wasabi Peas (V)  
Gummy Worms & Smarties

# Curated BREAKS

## BUILD YOUR OWN

### FROM THE BAKERY

PRICES ARE PER DOZEN, MINIMUM TWO DOZEN

Assorted Cookies (V)	48
Assorted Mini Danishes (V)	60
Mini Butter & Chocolate Croissant (V)	60
Assorted Mini Muffins (V)	60
Gluten-Free Muffins	60
Assorted Mini Cheesecake (V)	60
Flourless Chocolate Brownies (GF, V)	60
Assorted Macarons (V)	60
Mini Beignets (V)	60
Assorted Scones & Vanilla Cream (V)	72
Bagels & Cream Cheese (V)	84

### NOURISHING ENHANCEMENTS

PRICES ARE PER DOZEN, MINIMUM TWO DOZEN

Assorted Whole Fruit	48
House-Made Granola Bars (V)	60
Chocolate-Dipped Strawberries (GF, V)	72
Fruit Skewers with Yogurt & Mint Dip	72
SIGNATURE PLATTERS	
PRICES ARE PER PERSON	
Cheese & Charcuterie	34
Pickled Vegetables, Grapes, Baguette, Crackers	
Vegetable Crudit�� (GF, DF, PB)	19
Hummus & Baba Chanoush	
Sliced Fruit & Berries	17

### BAR SNACKS | INDIVIDUALLY PACKAGED

PRICES PER PERSON, MINIMUM TWO DOZEN

Housemade Kettle Chips (GF, DF, PB)	48
Corn Chips & Chili Salt (DF, PB)	48
Butter Popcorn (GF, V)	48
Truffle Popcorn (GF, DF, V)	48
Mixed Olives (GF, DF, PB)	32*
Mixed Nuts (GF, DF, PB)	40*

\*PRICED PER 300 GRAMS

## BEVERAGES

### CONTINUOUS BEVERAGE BREAK

27

PRICES ARE PER PERSON

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

PRICES ARE PER PERSON

Regular & Decaffeinated Coffee and Lot 35 Teas 9

PRICES ARE PER PRODUCT

Sparkling or Still Water (750ml)	16
Sparkling or Still Water (330ml)	8
Flow Alkaline Spring Water (500ml)	8
Regular & Diet Coca-Cola Products	7
Assorted Bottled Black River Juice (300ml)	10

PRICES ARE PER LITER

Assorted Juices 20

Orange, Grapefruit, Apple or Cranberry Juice

2% Milk or Skim Milk	15
2% Chocolate Milk	18
Soy Milk	15

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# Signature MEETINGS

## MORNING BRIEFING

58

### MORNING

Regular & Decaffeinated Coffee  
LOT 35 Teas  
Fresh Orange & Grapefruit Juice

Sliced Fruit & Berries  
Greek & Berry Yogurt (GF)  
House-Baked Pastries (M)  
Butter, Fruit Preserves, Marmalade & Honey (GF, V)

### MID MORNING

Regular & Decaffeinated Coffee  
LOT 35 Teas

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## EXECUTIVE EXPERIENCE

105

### MORNING

Regular & Decaffeinated Coffee  
LOT 35 Teas  
Fresh Orange & Grapefruit Juice

Sliced Fruit & Berries  
Greek & Berry Yogurt (GF)  
House-Baked Pastries (M)  
Butter, Fruit Preserves, Marmalade & Honey (GF, V)

### MID MORNING

Regular & Decaffeinated Coffee  
LOT 35 Teas

### BUFFET LUNCH

Soup of the Day

Baby Greens (DF, GF, V)  
Shaved Vegetables, Herb Balsamic Dressing

New Potatoes (DF, GF, V)  
Gherkins, Free-Run Eggs, Green Onions, Mustard Dressing

### Black Forest Ham & Emmental Cheese

Country Baguette, Mustard Aioli

Grilled Market Vegetables (PB)  
Quinoa, Arugula, Hummus, Whole Wheat Wrap

Smoked Turkey Wrap (DF)  
Kale, Avocado, Sweet & Sour Onion Jam

Egg Salad (M)  
Fresh Herbs, Watercress, Sourdough

Apple Crumble Cheesecake (M)  
Chocolate Hazelnut Brownies (GF, V)  
Beignets (M)

### MID AFTERNOON

Regular & Decaffeinated Coffee  
LOT 35 Teas

Mini Chocolate Cupcakes (M)  
Chocolate Chip Cookies (GF, V)  
Sliced Seasonal Fruit



# RECEPTION

FAIRMONT PALLISER BANQUET MENU

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# 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

<b>Wild Mushroom Pâté</b> (V)	<b>48</b>
Grana Padano, Baguette	
<b>Smoked Duck-Wrapped Dates</b> (GF, DF)	<b>60</b>
Cress	
<b>Wild Boar Pâté</b> (DF)	<b>60</b>
Red Wine Pear, Crostini	
<b>Prosciutto-Wrapped Aged White Cheddar</b> (DF)	<b>72</b>
Fig Jam	
<b>Alberta Roast Beef</b>	<b>72</b>
Horseradish Aioli, Arugula, Brioche	
<b>Brie Crostini</b> (V)	<b>60</b>
Fig Chutney, Sage	
<b>Tomato &amp; Olive Skewer</b> (GF, V)	<b>60</b>
Bocconcini, Pesto	
<b>Blini</b> (DF)	<b>60</b>
Salmon Roe, Lemon Crème Fraiche, Dill	
<b>Compressed Watermelon</b> (GF, V)	<b>60</b>
Goat Feta, Mint	
<b>Smoked Salmon</b>	<b>72</b>
Dill & Lemon Cream Cheese, Savory Blini	

## SWEETS

<b>Chocolate Hazelnut Brownie</b> (GF, V)	<b>48</b>
<b>Vanilla Cream Profiterole</b> (V)	<b>48</b>
<b>Fresh Fruit Tart</b> (V)	<b>48</b>
<b>Assorted Mini Cheesecake</b> (V)	<b>48</b>
<b>Saskatoon Berry Butter Tart</b> (V)	<b>72</b>

## HOT CANAPÉS

<b>Lemon &amp; Thyme Chicken Brochette</b> (GF)	<b>72</b>
Mint Yogurt	
<b>Shrimp Tempura</b>	<b>72</b>
Lemon Tartar Sauce	
<b>Steelhead Salmon &amp; Vegetable Fritters</b>	<b>72</b>
Lemon & Mint Yogurt	
<b>Paneer &amp; Vegetable Tandoori Skewer</b> (GF, V)	<b>60</b>
Raita	
<b>Vegetable Spring Rolls</b> (V)	<b>48</b>
Sweet Chili Sauce	
<b>Tandoori Chicken Skewers</b> (GF)	<b>72</b>
Cilantro, Raita	
<b>Beef &amp; Cheddar Slider</b>	<b>84</b>
Pickles, Burger Sauce	
<b>Pulled-Pork Slider</b>	<b>72</b>
Spicy Slaw, Jalapeno	
<b>Goat Cheese, Onion &amp; Green Apple Tatin</b> (V)	<b>60</b>
<b>Vegetable &amp; Onion Pakora</b> (GF, V)	<b>60</b>
Raita	
<b>Shrimp Tart</b>	<b>72</b>
Lemon, Scallion	
<b>Vegetable Samosa</b> (V)	<b>72</b>
Mint Chutney	
<b>Crispy Vegetable Gyoza</b> (V)	<b>72</b>

# Reception STATIONS

## INCLUDES

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

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## LATE NIGHT

<b>Nacho Bar</b>	28	<b>Taco Time</b> (3 tacos per person)	28
Tortilla Chips, Ancho Spiced Beef (GF, DF), Cumin & Lime Chicken (GF, DF), Sautéed Peppers & Onions, Jalapenos, Cheese Sauce, Crema (GF), Black Olives, Pico de Gallo, Avocado		Flour Tortillas (DF), Grilled Flatiron Steak (GF, DF), Chipotle Pulled Pork (GF, DF), Blackened Tofu (GF, DF), Pico de Gallo, Fresh Lime, Cilantro, Pickled Red Cabbage, Lettuce, Crema (GF), Avocado	
<b>Chicken Wings</b> (6 wings per person)	29	<b>Great Canadian Poutine Bar</b>	28
Hot Sauce (GF, DF), BBQ Sauce (GF, DF), Honey Garlic Sauce, Crispy Vegetables, Ranch (GF)		Yukon & Yam Fries (GF, DF), Chicken Gravy, Mushroom Gravy (V), Sautéed Peppers & Onions, Green Onions	
<b>Rodeo Bites</b>	36	<b>Beef Short Rib</b>   Additional 5 per guest	
Mini Corn Dogs (Pork), Chicken Fingers, Fried Mac & Cheese, Corn Tortillas, Cheese Sauce (GF), Spicy Chicken Wings (DF), Vegetable Crudit� & Ranch		<b>Naan Pizzas</b> (9" nann, 5 pizzas per person)	18
		Pepperoni, Hawaiian, Vegetable, Pesto	

## ARTISIN DISPLAYS

<b>Local Charcuterie &amp; Cheese</b>	34	<b>Mezze</b>	25
Artisanal Canadian Meats & Cheeses, Pickled Vegetables, Grainy Mustard, Grapes & Crackers		Pita Chips (DF), Naan (V), Marinated Olives, Pepperoncini, Hummus (GF, DF), Baba Ganoush (GF, DF)	
<b>Canadian Cheese Board</b>	33	<b>Crudit�s</b> (PB)	19
Assortment of Local Cheeses, Fig Chutney, Grapes, Dried Fruit & Toasted Baguette		Assorted Seasonal Vegetables, Hummus (GF, DF), Baba Ganoush (GF, DF)	
		<b>Baked Brie</b> (V) (per 1kg, serves 15 guests)	245
		Marmalade, Figs, Cranberries, Pistachios, Toasted Baguette	

## DESSERT

<b>ChocoLuxe Fountain</b>	1500
<b>SELECT ONE</b>   Serves 100 guests	
White Chocolate Milk Chocolate Dark Chocolate	
<b>ACCOMPANIMENTS</b>	
Pineapples, Donut Holes, Strawberries, Marshmallows	
<b>Death By Chocolate</b> (Priced per guest)	20
Mini Chocolate Cupcakes (V) Milk Chocolate Mousse Slices (GF, V) White Chocolate Strawberry Squares (GF, V) Hazelnut Brownies (GF, V) Chocolate Layer Cake (GF, V) Chocolate Macarons (GF, V)	

## BAR SNACKS

Individually packaged. Prices are per dozen. Minimum 3 dozen.	
<b>House-Made Kettle Chips</b> (GF, DF, PB)	48
Sea Salt	
<b>Corn Chips</b> (DF, PB)	48
Chili Salt	
<b>Butter Popcorn</b> (GF, V)	48
<b>Truffle Popcorn</b> (GF, V)	48
<b>Mixed Olives</b> 300 grams (GF, DF, PB)	32
<b>Mixed Nuts</b> 300 grams (GF, DF, PB)	40

# Reception STATIONS *Cont'd*

From coast to coast, our local suppliers select the freshest and highest quality products. All seafood served is sustainable.

## FROM THE SEA

### Freshly Shucked Oysters (GF) 84\*

Fresh Horseradish, Champagne Mignonette, Tabasco, Lemon Wedges

### Chilled Shrimp (GF) 84\*

Poached Shrimp, Cocktail Sauce, Green Goddess, Marie Rosé Sauce, Lemon Wedges

\* Prices noted are per dozen. Minimum 5 dozen.

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

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## SUSHI DISPLAY

### 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, Picked Ginger, Wasabi

### Sushi À La Carte (Prices noted are per dozen)

California Roll 75

Salmon Roll 75

Tuna Roll 85

Crab Dynamite Roll 85

Avocado Roll 75

Cucumber Roll 60

ACCOMPANIMENTS | Soy Sauce, Picked Ginger, Wasabi





# Chef Attended STATIONS

Chef Attendant service is included with each station for a maximum of two hours.

## ACTION STATIONS

### Pasta Fresca 36

Pricing noted is per guest | Minimum 25 guests

Pasta | Penne Pasta & Wild Mushroom Ravioli  
Sauces | Tomato Sauce, Alfredo Sauce,  
Bolognese

Toppings | Fresh Basil, Basil Pesto,  
Parmesan Cheese, Goat Cheese, Chili Flakes  
Accompaniments | Garlic Bread

### Risotto Milanese 36

Pricing noted is per guest | Minimum 25 guests

Toppings | Parmigiano Reggiano, Braised Osso  
Buco, Wild Mushroom Fricassée,  
Grilled Asparagus, Chopped Olives,  
Sautéed Pancetta, Gremolata, Basil Pesto

## CARVING STATIONS

### Salmon Wellington 350

Priced per wellington | Serves 15 guests

Puff Pastry, Spinach, Mushrooms,  
Dill & Lemon Crème Fraîche, Chimichurri

### Whole Roasted Beef Striploin 1600

Priced per 7kg striploin | Serves 35 guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus,  
Yorkshire Pudding

### Mustard Crusted Bone-In Ribeye 2400

Priced per 10kg ribeye | Serves 40 guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus,  
Yorkshire Pudding

### Maple & Mustard Glazed Bone-In Ham 750

Priced per 7 kg ham | Serves 30 guests

Mustard, Roasted Garlic, Mini Buns

### Lemon & Herb Roasted Chicken 250

Priced per chicken | Serves 8 guests

Thyme Gravy, Mustard, Chimichurri, Grilled Lemons,  
Mini Buns

### Coffee-Rubbed Alberta Beef Brisket 875

Priced per brisket | Serves 25 guests

House-Made BBQ Sauce, Mustard, Horseradish,  
Corn Bread

### Alberta Beef Tomahawk 3500

Priced per 10kg tomahawk | Serves 40 guests

Haskap Berry Jus, Mustard, Horseradish, Chimichurri,  
Yorkshire Pudding

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

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# DINNER

FAIRMONT PALLISER BANQUET 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.

### PRESELECTED 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 | 155 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 and attentive service, with a dedicated server and wine steward for the VIP or head table. The service team is attired in formal oxblood tailcoats, and personalized printed menus featuring your event branding or monogram are also included.

*Fairmont*  
PALLISER





# Plated DINNER

## STARTERS

**SIGNATURE BREAD** | Additional 5 per guest  
Upgrade to our Red Fife, Multigrain, and Brioche Rolls, Lavash Crackers, and Foothills Creamery Salted Butter.

### SOUPS | SELECT ONE

**Butternut & Apple Cider Bisque** (GF, V)  
Pumpkin Seeds, Sage Crème Fraîche

**Carrot, Ginger & Coconut Soup** (GF, DF, VE)  
Coconut Cream, Scallion & Cilantro

**White Bean & Truffle Soup** (GF, DF)  
Smokey Bacon, Chive

**Potato, Cauliflower & Leek Soup** (GF, V)  
Dill & Lemon Cream

### SALADS | SELECT ONE

**Caesar Salad**  
Local Romaine, Croutons, Parmesan, Bacon, Creamy Dressing

**Spinach & Kale** (GF, V)  
Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing

**Mixed Little Greens** (GF, V)  
Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette

**Burrata** (V)  
Sundried Tomatoes, Basil Pesto, Arugula, Pickled Shallots, Preserved Figs, Baguette

**Carrot Tasting** (GF, VE)  
Roasted, Pickled, Hummus, Microgreens & Frisée Salad, Spiced Pumpkin Seeds, Citrus Vinaigrette

*Fairmont*  
PALLISER

## MAINS

### PLATED DINNER | SELECT ONE

#### PRESELECTED & SIGNATURE DINNER | SELECT THREE

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

**Braised Alberta Beef Short Rib** (GF)  
Shallot Jus

**Glazed Chicken Supreme** (GF, DF)  
Apple Cider, Mustard & Sage Glaze, Thyme Jus

**Stuffed Chicken Supreme** (GF)  
Mushroom & Goat Cheese, Herb Jus

**Herb & Lemon Crusted Sablefish** (GF)  
Citrus Cream Sauce

**Mustard & Maple Glazed Steelhead Salmon** (GF) 110  
Caper & Olive Beurre Blanc

**Hawthorn Grass Fed NY Striploin** (GF, DF) 116  
Mushroom Cream Jus

**Marinated Alberta Beef Tenderloin** (GF) 121  
Mustard & Thyme, Green Peppercorn Jus

**Pine Smoked Alberta Beef Tenderloin** (GF) 121  
Rosemary Jus

**Grilled Bison Striploin** (GF) 116  
Saskatoon Berry Jus

**Stuffed Pork Tenderloin** (GF) 99  
Chorizo, Peach Glaze

### VEGETARIAN

**Roasted Mushrooms Medley** (GF, DF, VE) 89  
Portobello & Oyster, Tomato & White Bean Cassoulet, Spinach, Chimichurri

**Roasted Butternut Squash Ravioli** (V) 88  
Sage Brown Butter, Pickled Mushrooms, Parmesan

**Potato & Onion Cakes** (GF, V) 88  
Charred Endive, Blistered Vine Tomato, Citrus Crema, Chive

### COMBINATION DINNER | SELECT TWO 127

Served with pavé potatoes, butternut and apple cider purée, seasonal vegetables, and lemon mustard sauce.

**Marinated Alberta Beef Tenderloin** (GF)  
Mustard & Thyme, Green Peppercorn Jus

**Braised Alberta Beef Short Rib** (GF) 99  
**Mustard & Maple Glazed Steelhead Salmon** (GF)

**Garlic & Lemon Jumbo Shrimp** (GF) 100  
**Apple Cider, Mustard & Sage Glazed Chicken Breast** (GF)

## DESSERTS

### SELECT ONE

**Vanilla Cheesecake** (V) 116  
Salted Caramel, Pretzel, Dark Chocolate

**Chocolate Mousse** 121  
Torched Fresh Meringue, Graham Crumble, Cherry Coulis

**Lemon Curd Tart** (V) 121  
Rosemary Meringue Shards, Crushed Pistachios

**Guilt-Free Chocolate Cake** (GF, DF, V, VE) 116  
Vanilla Coconut Cream, Chocolate Sauce, Cassis Gel

99

## PALATE REFRESHER

### SIGNATURE DINNER | SELECT ONE

**Mango Sorbet**  
**Raspberry Sorbet**  
**Mandarin Sorbet**

Enhance your plated or preselected dinner with palate refresher for additional 12 per guest.

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# Buffet DINNER

## BUILD YOUR OWN 125

All dinner buffets are served with regular & decaffeinated coffee and LOT 35 teas.

For events with fewer than 20 guests an additional \$7 per guest surcharge will be applied.

All pricing noted is per guest.

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

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## STARTERS

### INCLUDES

#### Local Charcuterie & Cheese

Pickled Vegetables, Mustard, Grapes Crackers.

#### Vegetable Crudités (VE)

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

### SOUPS | SELECT ONE

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

Potato, Cauliflower & Leek Soup (GF, V)

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

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

### 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, V)

Shaved Vegetables, Herb Balsamic Dressing

#### Heirloom Tomato & Cucumber (GF, V)

Bocconcini, Pickled Onions, Balsamic Dressing

#### New Potatoes (GF, DF, V)

Cherkins, Alberta Egg, Green Onions, Mustard Dressing

#### Quinoa Tabbouleh (GF, DF, VE)

Tomato, Parsley, Red Onions, Citrus Vinaigrette

#### Chickpea Salad (GF, DF, VE)

Parsley, Tomato, Cucumber, Lemon Vinaigrette

## DESSERTS

### SELECT FOUR

Vanilla Cream Profiteroles (V)

Saskatoon Berry Butter Tart (V)

Mini Chocolate Cupcake (V)

## MAINS

### ENTRÉES | SELECT FIVE

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

### SELECT FIVE

Smoked Alberta Beef Brisket (GF, DF)

BBQ Sauce

Slow Roasted Alberta Striploin (GF, DF)

Mushrooms, Thyme Jus

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

Seven Grain Rice (GF, VE)

White Onions & Garlic, Fresh Herbs,

White Wine Reduction

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

Spinach, Tomatoes, Oyster Mushrooms

White Chocolate Strawberry Square (GF, V)

Chocolate Layer Cake (GF, V)

Apple Crumble Cheesecake (V)

Fruit Tart (V)

Hazelnut Brownies (GF, V)





# BEVERAGES

FAIRMONT PALLISER BANQUET MENU

*Fairmont*  
PALLISER

# Wine LIST

## CHAMPAGNE

Moët & Chandon Impérial Brut, NV   Épernay, France	240
Veuve Clicquot Brut NV   Reims, France	260

## SPARKLING

Fiol Prosecco Brut   Veneto, IT	80
Blue Mountain Gold Label Brut NV   Okanagan Valley, CA	112
Masottina Collezione 96 Prosecco Brut   Veneto, IT	90

## WHITE

Paul Mas Viognier   Pézenas, FR	60
Sterling Vintner's Collection Chardonnay   California, USA	62
Mission Hill Estate Series Sauvignon Blanc   Okanagan Valley, BC, CA	68
Vineland Estates Unoaked Chardonnay   VQA Niagara Peninsula, CA	63
McManis Chardonnay   California, USA	72
Lake Breeze Pinot Gris   Naramata Bench, BC, CA	83

## RED

Paul Mas Malbec   FR	60
Sterling Vintner's Collection Merlot   Central Coast, California, USA	62
Mission Hill Estate Series Cabernet Merlot   Okanagan Valley, BC, CA	76
Vineland Estates Cabernet Merlot   VQA Niagara Peninsula, ON, CA	64
McManis Cabernet Sauvignon   California, USA	77
Lake Breeze Meritage   Naramata Bench, BC, CA	85

*Selected By Our Experts* PRICED PER BOTTLE

Let our beverage team select a wine from our cellar to complement your event.  
Selections are made at the discretion of our team; specific requests cannot be accommodated.

### Personalized Wine Requests PRICES VARY

Our team can assist in sourcing select wines through our vendor network (subject to availability).  
Case purchase required for all special orders. Corkage is not permitted in private event spaces.



55



# 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, per hour. If the minimum is not met, a \$250 labour fee will apply per bar.

## LUXURY

Host 14 | Cash 15

### Spirits <sup>1oz</sup>

Belvedere Vodka, Botanist Gin, Bacardí Silver Rum, Knob Creek Rye, Bacardí Gran Reserva 10 yr Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon, The Macallan Double Cask 12yr, Sweet & Dry Vermouth

### Wine <sup>5oz</sup>

Sauvignon Blanc & Cabernet Sauvignon  
Ballard Lane, California, USA

## SUPER PREMIUM

Host 12 | Cash 13

### Spirits <sup>1oz</sup>

Ketel One Vodka, Bombay Sapphire Gin, Bacardí Silver Rum, Bacardí 8 yr Rum, Casamigos Blanco Tequila, LOT 40 Rye Whisky, Maker's Mark Bourbon, Chivas Regal Scotch, Sweet & Dry Vermouth

### Wine <sup>5oz</sup>

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

## PREMIUM

Host 11 | Cash 12

### Spirits <sup>1oz</sup>

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Souza Hornitos Plata (Silver) Tequila, Canadian Club Whisky, Jack Daniels Bourbon, Famous Grouse Scotch Whiskey, Sweet and Dry Vermouth

### Wine <sup>5oz</sup>

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

## BAR ENHANCEMENTS

### Domestic Beer

Host 11 | Cash 12

Alexander Keith IPA, Bud Light, Kokanee, Michelob Ultra, Big Rock Traditional Ale, Village CR\*FT 0.0% Proof

### Craft/Import Beer

Host 12 | Cash 13

Stella Artois, Corona Extra, Village Blacksmith, Village Blond

### Imported Liquors <sup>1oz</sup>

Host 11 | Cash 12

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

### Cognac and Port <sup>1oz</sup>

Host 13 | Cash 14

Hennessy VS, Grand Marnier, Taylor Fladgate 10 yr <sup>2oz</sup>

### 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
- All alcoholic beverages must be purchased through the hotel; liquor service ends at 1:00 am
- Buffet items may be displayed for a maximum of 2 hours to maintain food safety standards
- Menu items and ingredients are subject to seasonal availability and market conditions; pricing may change accordingly
- Sustainable or organic menu alternatives are available upon request
- Guests should be advised of the menu in advance to accommodate dietary needs
- Entrée changes made on the day of the event will incur the price difference plus \$11 service charge

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

## **PAYMENT & INTEREST**

Payment is due upon receipt of the final statement. Accounts not paid within 30 days are subject to 15% interest per month, applied to the outstanding balance. Should you wish to dispute any charges, please notify us within 14 days of the invoice date. Interest rates are subject to change without notice.

## **ADDITIONAL LABOUR FEES**

Additional labour charges will be assessed on Canadian Statutory Holidays.

## **BAR MINIMUMS**

Should consumption on hosted or cash bars fall below \$600 per hour, per bar, a \$250 labour charge will apply per bar.

## **BUFFET MINIMUMS**

Each buffet menu requires a minimum number of guests as noted. A supplemental charge will apply for guest counts below the stated minimum.

## **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.

## **GUEST GUARANTEE POLICY**

A minimum of \$200 in sales or four (4) hours of service per attendant will be charged. One attendant will be scheduled per 100 guests. Coat check service is available as either:

- Hosted at \$50 per attendant, per hour (minimum 4 hours)
- Cash at \$2 per item

## **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.