

# *In-room* DINING



## *A message from* THE KITCHEN

At Fairmont Palliser, food has always been more than sustenance. It's a reflection of where we are, and how we care for those we welcome. For over a century, our culinary story has evolved alongside Alberta's landscape—shaped by the seasons, enriched by the prairies, and brought to life by the hands that craft each dish.

This menu continues that legacy with comforting, carefully prepared offerings that honour our region. We work closely with local producers to highlight the best of Alberta: prairie grains, premium beef, and vegetables grown just beyond the city.

In the spirit of sustainability, our marmalade is made in-house using orange peels, giving new life to ingredients often overlooked. The honey used throughout our cocktails, dishes, and desserts is sourced from our own beehive in Fort Calgary—reflecting not only our culinary values, but our broader commitment to responsible tourism and sustainability.

Select offerings are inspired by Hawthorn Dining Room & Bar, where Alberta's bounty is reimaged through bold, ingredient-driven menus. From land to sea, we take pride in sourcing responsibly and preparing each dish with care—guided by both our surroundings and our standards.

In each bite, we hope you'll find a sense of place, the essence of our province, and the comfort of timeless hospitality.

Welcome to your Palliser moment.



# *Unwind & dine* IN COMFORT & STYLE


Whether you're starting your day or winding down, our in-room dining satisfies every craving—locally inspired, thoughtfully prepared, and delivered with care.

To order, press the In-Room Dining button on your phone or scan the QR code. For dietary preferences or special requests, our team will be pleased to accommodate you.



## FAST & FRESH

Dishes with this symbol are delivered within **30 minutes**.

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free |  Fairmont favourite

We proudly offer locally sourced, sustainably certified meats, seafood, produce, and coffee. Please inform us of any allergies, intolerances, or dietary requirements prior to ordering. Some menu items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

A \$7 delivery fee, a 20% service charge (inclusive of gratuity), and 5% sales tax will be added to your bill.

BREAKFAST

The perfect start to your day | 5:00 am to 11:00 am

Sparkling Sunrise  
Available from 9:00 am  
Bottle of prosecco served with your choice of orange, cranberry, or grapefruit juice, served with seasonal fruit and berries 120  
Non-alcoholic option upon request

Seasonal Fruit & Strawberries 16

Toasted Bagel & Cream Cheese v 9

House-Made Butter Croissant v  
House Preserves, Butter 9

Western Omelet  
Signature Toast, Potato Medley, Bacon, Tomatoes, Cheddar, Spinach, Mushrooms, Onions 30

Two Alberta Eggs 21  
Signature Toast, Potato Medley, Choice of Maple Sausage, Chicken Sausage or Bacon 35

Flat Iron Steak & Eggs  
Two Eggs, Potato Medley, Persillade 46

Palliser Sourdough Pancakes v  
Saskatoon Berry Compote, Coconut Yogurt, Maple Syrup 28

Cinnamon French Toast v  
Cream Cheese Parfait, Salted Toffee Sauce 26



Eggs Benedict 21  
English Muffin, Hollandaise, Potato Medley  
Smoked Salmon 36 | Honey Ham 34 | Spinach & Mushroom v 32

HAWTHORN

Prairie-forward and seasonally inspired | 11:00 am to 10:00 pm



Ginger Beef Bites  
Chili Gastrique, Vegetable Julienne, Toasted Sesame 21

Game Meat & Local Cheese 21  
Pickled Vegetables, Luco Mustard, House Baguette 25 half | 36 full

Palliser Clam Chowder 21  
Sourdough Croutons, Creamy Nage 12 half | 19 full

Pan-Roasted Barramundi & Scallops gf  
Corn & Speck Succotash, Trout Roe, Duglere Sauce, Charred Lemon 61

6oz Alberta Beef Tenderloin gf  
Brussels Sprouts, Pommes Purée, Bordelaise Jus 65

FAIRMONT FIT

Nutritious and delicious



BREAKFAST ON THE GO

55

5:00 am to 11:00 am

Delivered to your room or collected from the concierge within 30 minutes 21

Coffee or Tea

Bottled Black River Juice 300ml

Whole Fruit

Breakfast Sandwich  
Select one: Honey Ham or Spinach Mushroom v  
House Brioche, Fried Eggs, Cheddar, Aioli

Palliser Granola Bar gf v



BREAKFAST

5:00 am to 11:00 am

Plant-Based Scramble pb v 21  
Whole Wheat Toast, Tomatoes, Micro Acres Sprouts, Avocado 26

Steelcut Oatmeal df pb v 21  
Berries, Maple Syrup, Toasted Almond, Coconut Flakes 16

FRESHLY PRESSED

5:00 am to 11:00 am

Energy Upper  
Red Beets, Apple, Ginger, Carrot, Pomegranate 14

Antioxidant Supreme  
Pineapple, Turmeric, Orange, Carrot, Ginger 15

Green Goddess  
Spinach, Pineapple, Green Apple, Mint 18

ALL DAY

11:00 am to 10:00 pm

Local Arugula gf df v  
Pickled Beets, Fennel, Apples, Candied Walnuts, Mustard Vinaigrette 12 half | 19 full

Plant-Based Burger v  
House-Made Brioche, Avocado, Tomatoes, Lettuce 33

Pistachio Dusted Cauliflower gf pb df v  
Roasted Carrots, Cauliflower Emulsion, Persillade 29

Farro Bowl df v ve  
Tomatoes, Avocado, Arugula, Carrot Hummus, Hawthorn Preserves 25



COMFORT

For when nothing else will do | 11:00 am to 10:00 pm

Locally Inspired Monthly Feature 39  
Chef's rotating creation with local, seasonal ingredients.  
Call In-Room Dining for today's feature.

Chicken Wings 35  
Vegetable Sticks, Hot Sauce, Ranch

Buttermilk Fried Chicken Sandwich  
House-Made Brioche, Maple Chili Glaze,  
Garlic Aioli, Coleslaw 34

Tagliatelle v 29  
Alfredo Sauce, Grana Padano,  
Herb Emulsion 17 half | 29 full  
Chicken +12, Salmon +19, Flat Iron Steak +23, Tofu +9

Chicken Supreme gf  
Whipped Potatoes, Seasonal Vegetables,  
Red Wine Jus 35

Alberta Steak & Fries  
Flat Iron Steak, Persillade, Hand-Cut Prairie Fries,  
House-Made Truffle Aioli 46

Hydra Greens Romaine  
Brioche Croutons, Grana Padano, Bacon,  
Lemon Garlic Dressing 12 half | 19 full



Hawthorn Beef Burger 34  
House-Made Brioche Bun, Bacon, Cheddar,  
Lettuce, Pickles, Tomatoes, Garlic Aioli, Fries

SMALL & SIDES

The perfect complement awaits | 11:00 am to 10:00 pm

The Original Brussels Sprouts gf pb df  
Maple Reduction, Garlic Crisp 10 half | 15 full

Pomme Purée gf pb 16

Skinny Fries df v pb  
Garlic Aioli 15

Gastrique Glazed Organic Carrots gf pb df v  
Almond Butter, Toasted Almonds 14

SWEET TREATS

Go ahead—indulge yourself | 11:00 am to 10:00 pm

Tres Leches v 16  
Rum-Infused Grilled Pineapple,  
Vanilla Sponge, Toasted Coconut  
A portion of proceeds supports the Make-a-Wish Foundation.

Not Your Granny's Chocolate Cake v gf pb df 13  
Vanilla Coconut Cream, Chocolate Soil, Cassis Gel

Hawthorn's Cinnamon Toast Crunch Crêpe Cake 21  
Caramel Sauce

Peaches & Cream Cheesecake  
Shortbread Crumble, Peach Gel 15

Palliser Sundae Experience 70  
Eight scoops, four Foothills Creamery flavours, topped  
with Smarties, chocolate shavings, chocolate pretzels,  
maraschino cherries, whipped cream, and chocolate,  
salted caramel, and strawberry sauce drizzle



LATE NIGHT

Best enjoyed in robes & slippers | 10:00 pm to 5:00 am

The Original Brussels Sprouts gf pb df  
Maple Reduction, Garlic Crisp 10 half | 15 full

Hydra Greens Romaine  
Brioche Croutons, Grana Padano, Bacon,  
Lemon Garlic Dressing 12 half | 19 full

Game Meat & Local Cheese  
Pickled Vegetables, Luco Mustard,  
House Baguette 25 half | 36 full

Chicken Wings  
Vegetable Sticks, Hot Sauce, Ranch 35

Hawthorn Beef Burger 34  
House Brioche, Bacon, Cheddar, Pickles, Tomatoes,  
Lettuce, Garlic Aioli, Fries

Alberta Steak & Fries  
Flat Iron, Persillade, Hand-Cut Prairie Fries,  
House-Made Truffle Aioli 46



Tres Leches v 16  
Rum-Infused Grilled Pineapple,  
Vanilla Sponge, Toasted Coconut

Hawthorn's Cinnamon Toast Crunch Crêpe Cake v 21  
Caramel Sauce

KIDS

Something for the little ones



BREAKFAST 5:00 am to 11:00 am

Local Eggs 22  
Two Eggs, Potato Medley,  
Choice of: Sausage or Bacon

Cereal & Milk 10  
Corn Flakes or Cheerios

Granola Parfait pb v 11  
Coconut Yogurt, Strawberries,  
Maple Syrup

Pancakes v 21  
Strawberries, Maple Syrup

ALL DAY 11:00 am to 10:00 pm

Seared Salmon gf 28  
Whipped Potatoes,  
Seasonal Vegetables, Lemon

Beef Burger 25  
Cheese, Skinny Fries

Tagliatelle Pasta v 18  
Choice of Sauce: Tomato or Butter

Chicken Fingers 28  
Vegetable Sticks, Skinny Fries,  
Plum Sauce

Grilled Chicken gf 28  
Whipped Potatoes, Seasonal  
Vegetables

Two Scoops of Ice Cream 10  
Choice of: Vanilla, Chocolate, Strawberry

DRINKS

Something for every mood and moment | 9:00 am to 3:00 am



HOT & COLD DRINKS

24 hrs

Assorted Soft Drinks

Coca-Cola, Diet Coke,  
Coke Zero, Ginger Ale 6

Coffee ☕

Freshly Brewed Pot 10  
Cappuccino, Latte, Espresso 8  
*Brewed with small-batch beans from  
Calgary's Chronicle Coffee Roasters*

Tea

Selection of Lot 35 Teas 6

Hot Chocolate 6

Milk 6

Still Water

Evian 750ml 15  
Aëras 750ml 13

Sparkling Water

San Pellegrino 750ml 15  
Aëras 750ml 13

Fresh Pressed Juice

Orange 17  
Grapefruit 13

Juice 300ml

Apple, Grapefruit, Orange  
or Cranberry 7

BEER & CIDER

88' Brewing Hammer Pants West Coast Pale Ale  
| Calgary AB 14 🍷

Cabin Brewing Sunshine Rain IPA |  
Calgary AB 15

88' Brewing Cassette Lager | Calgary AB 14

Guinness | Ireland 13

Mongozo Pilsner gf 14

SunnyCider Apple Cider 14

SPIRITS 1 oz

Casamigos Blanco Tequila 11

Appleton Signature 11

Hendrick's 12

Jack Daniel's 12

Ketel One Vodka 12

Served with Limes and Your Choice of:  
Tonic, Coca-Cola Products, Soda Water, Cranberry Juice

SHAKE & STIR, YOUR WAY 375 ml

Casamigos Blanco Tequila 185

Ballantine's Finest Scotch Whisky 115

Hendrick's 155

Absolut 110

Served with Limes and Your Choice of Six:  
Tonic, Coca-Cola Products, Soda Water, Cranberry Juice

ZERO PROOF

ELIXIRS

The Resurrection

Ripe Raspberries, Lemon Juice,  
Pineapple Juice, NOA Rum,  
Aperitif & Vermouth 15

WINE

Spumante | Sparkling | IT  
Glass 14 | Bottle 70

BEER

Village Craft Blonde 9

Peroni Nastro Azzuro Pilsner 10

COCKTAILS

Sip something worth staying in for | 9:00 am to 3:00 am

Crosby in White

Botanist, Luxardo, Bitter Bianco,  
Cocchi Americano, Campari Dust 27

The Night Porter

Brown Butter Infused Tito's, Luxardo Espresso,  
Bailey's, Banana Biscuit 26

Daiquiri

Mount Gay Eclipse, Fresh Lime Juice, Demerara 26

Pisco Sour

Barbol Pisco Torontel, Fresh Lime Juice,  
Egg White, Angostura Bitters 25



WINE

To quiet moments and full glasses | 9:00 am to 3:00 am



SPARKLING & ROSÉ

	Glass	Bottle
Crémant de Bourgogne Brut Rosé   Burgundy   FR 🍷	18	90
Le Bijoux de Sophie Valrose Coteaux de Beziers   FR	15	75
Fiol Prosecco   Veneto   IT	16	80
Veuve Clicquot Brut   Champagne   FR 🍷	48	223
Moët & Chandon Brut   Champagne   FR		110*

WHITE

	Glass	Bottle
Fattori Gregoris Pinot Grigio   Veneto   IT	18	92
Cedar Creek Riesling   Okanagan   CA 🍷	18	92
Domaine Girard Chardonnay   Languedoc   FR	20	105
Cloudy Bay Sauvignon Blanc   Marlborough   NZ 🍷	27	142
Domaine Servin Chablis Les Pargues Chardonnay   FR		65*

RED

	Glass	Bottle
Weingut Meiser Spatburgunder Pinot Noir   DE	22	115
Chateau Le Grand Verdus   Bordeaux   FR	22	116
Cepa 21 'Hito' Tempranillo   Languedoc   FR	20	105
Domaine de Ferrand Mistral Cotes du Rhone   FR 🍷	18	94
Lake Breeze Meritage   British Columbia   CA 🍷	19	95
Il Nero di Casanova Sangiovese   Tuscany   IT		60*

Wines by the glass are served in 5oz (150ml) pours, or 4.25oz (125ml) for sparkling wine.  
\*Indicates pricing for a half bottle (375ml).

HOSTING ENHANCEMENTS

Service ware package for in-room dining (serves 6), ideal  
for outside food or privately arranged meals.

Glassware Set 10

Plate & Cutlery Set 10

Bar & Party Set-Up

Plates, Cutlery, Napkins,  
Ice Buckets, Limes 40



# *Within these walls,* A WORLD OF ITS OWN

Through the lobby and within the storied walls of Fairmont Palliser, Hawthorn Dining Room & Bar offers a refined expression of Albertan cuisine — rooted in the land, guided by the seasons, and inspired by those who know it best.

Signature cocktails, regional ingredients, and thoughtful hospitality come together in one of Calgary's most iconic dining settings — where soaring ceilings and quiet elegance set the tone.

Join us for locally inspired fare, classic cocktails, or the timeless ritual of Afternoon Tea — reimagined with Prairie charm.

These walls once welcomed quiet arrivals and grand departures.  
Now, they welcome you.

## HAWTHORN ❁

To reserve, dial +1 403 260 1219 or simply press In-Room Dining.

### HOST YOUR NEXT GATHERING AT HAWTHORN

From cocktail soirées to intimate celebrations, Hawthorn Dining Room & Bar offers a stunning backdrop for private events. Our historic space and seasonal menus set the tone for unforgettable moments, tailored to your occasion.

To inquire about hosting your event, please contact Guest Services — we'll connect you with our team.



*Fairmont*  
PALLISER