



Fairmont
PALLISER

IN ROOM DINING





Welcome to Fairmont Palliser

From seasonally inspired menus to dining experiences that will satisfy any craving, see what our chefs are preparing just for you.

To order, simply press the In-Room Dining button on your guest room telephone. Or order online by scanning the QR code.



Proudly offering locally sourced, sustainably certified meats, seafood, produce, coffee and tea. Please inform us of dietary allergies, intolerances or preferences. Please note some items may contain raw ingredients, increasing risk of foodborne illness.

Please note that there will be a \$7 delivery charge and 20% gratuity will be added to your total bill.



HAWTHORN

In the heart of a city's icon, in the landscape of the prairies, where our history meets our future.

Uniquely crafted signature dishes and offerings tell the story of Hawthorn Dining Room and Bar. From tableside champagne cart service to the authentic prairie flavours infused into each meal, we build a layered story of authenticity, expertise, and welcoming decadence.

Dial +1 403-260-1219 for reservations or by scanning the QR code.



IN ROOM DINING

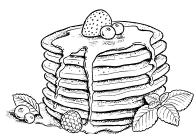
133 – 9th Avenue South West, Calgary, AB, T2P 2M3

Breakfast

Served 5:30am – 11am



*Palliser bread is freshly
baked in-house

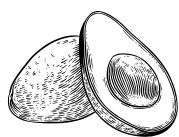


STEELCUT OATMEAL [df, v ve]	15
Berries, Maple Syrup, Almond, Coconut	
GRANOLA PARFAIT [v, ve]	15
Coconut Yogurt, Fresh Berries, Mint	
SLICED SEASONAL FRUIT AND BERRIES [df, v, ve]	15
SMOOTHIE BOWL [df, v, ve]	15
Berries, Banana, Coconut Yogurt, Coconut Nibs, Hemp Hearts	
EGGS BENEDICT	25
English Muffin, Honey Ham, Hollandaise, Potatoes	
TWO LOCAL EGGS	28
Your Way, House Toast, Potatoes, Pork Sausage & Bacon	
LOCAL EGGS OMELET	24
Potatoes, Toast, Choice of: Bacon, Tomato, Cheddar, Spinach, Mushroom, Onion, Pepper	
PLANT-BASED SCRAMBLE [df, v, ve]	23
House Toast, Avocado, Tomato, Sprouts & Chive	
FARRO BOWL [df, v]	23
Fried Local Egg, Kale, Mushroom, Squash, Mustard Dressing	
SOURDOUGH PANCAKES [v]	23
Saskatoon Berry Compote, Yogurt, Maple Syrup	

Children's Breakfast

Served 5:30am – 11 am

Sides



Beverages

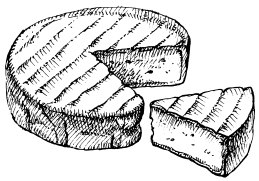


LOCAL EGG YOUR WAY	16
House Toast, Potatoes, Choice of Pork Sausage, Chicken Sausage or Bacon	
PANCAKES & MAPLE SYRUP [V]	15
CEREAL & MILK	10
Corn Flakes or Cheerios	
YOGURT	11
Granola & Berries	
TOAST [V, VE]	6 each
BAGEL & CREAM CHEESE	
BACON	
SAUSAGE (PORK, CHICKEN OR PLANT-BASED)	
BREAKFAST POTATOES [V]	
HALF AVOCADO [GF, DF, V, VE]	
HOUSE-MADE BUTTER CROISSANT, JAM, BUTTER [V]	
ONE EGG YOUR WAY [GF, DF, V]	
JUICE: ORANGE, APPLE, GRAPEFRUIT OR CRANBERRY	6
CAPPUCCINO, ESPRESSO OR LATTE	6
FRESH PRESSED ORANGE OR GRAPEFRUIT JUICE	17
HOT CHOCOLATE	6
FRESHLY BREWED POT OF COFFEE (SERVES TWO)	10
MILK: SKIM, 2%, CHOCOLATE, SOY OR ALMOND	6
SELECTION OF LOT 35 TEAS	6
Bottle of Prosecco	120
24 oz Juice. Choice of Orange, Cranberry or Grapefruit	
Served With Sliced Fruit & Berries	
*Substitute Prosecco for Non-alcoholic Sparkling Wine	80

ALL DAY DINING

Served 11am – 10pm

CHEFS SOUP OF THE DAY	9
Sourdough Bread	
CHARCUTERIE & CHEESE	36
Mustard, Pickled Vegetables, Olives, Baguette	
CAESAR SALAD	18
Romaine Lettuce, Parmesan, Croutons, Bacon, Creamy Dressing	
ARUGULA SALAD [gf, v, ve]	17
Pickled Beets, Candied Walnuts, Fennel, Apple, White Wine Dressing	
CHICKEN WINGS	33
Hot Sauce, Ranch, Vegetable Sticks	
CHICKEN FINGERS	33
Fries, Ranch, Plum Sauce, Vegetable Sticks	
HAWTHORN FRIES	12
Truffle Aioli	



Sandwiches

Served with choice of
fries or salad

FRIED CHICKEN SANDWICH	24
Brioche, Sweet Chili Glaze, Garlic Aioli, Coleslaw	
PLANT-BASED BURGER	29
Avocado, Tomato, Pickle	
HAWTHORN BEEF BURGER	30
White Cheddar, Tomato, Pickle, Lettuce	

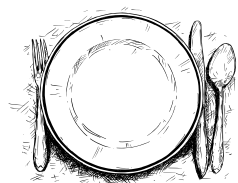
*Guest Favourite!



All Day

Dining

Served 11am - 10pm



FLAT IRON STEAK & FRIES	40
Truffle Aioli	
SPOLUMBO'S BANGERS & MASH	34
Caramelized Onion Jus, Brussels Sprouts	
STEELHEAD SALMON [gf]	43
Lemon Herb Cream, Roasted Potatoes, Seasonal Vegetables	
ROASTED CHICKEN BREAST [gf]	39
Red Wine Jus, Mash Potatoes, Seasonal Vegetables	
GNOCCHI [v]	31
White Wine Cream, Kale, Parmesan, Pickled Mustard Seeds	
GRILLED PORTOBELLO [df, v, ve]	31
Farro, Spiced Coconut Cream, Glazed Brussels Sprouts	

Children's

Served 11am - 10pm



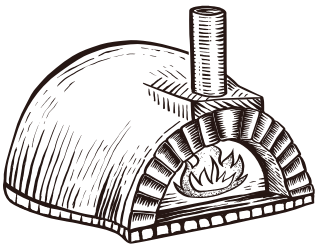
SPAGHETTI [v]	19
Tomato Sauce or Butter, Parmesan	
SALMON	29
Seasonal Vegetables, Roasted Potatoes, Mash Potatoes or French Fries	
GRILLED CHICKEN	29
Seasonal Vegetables, Roasted Potatoes, Mash Potatoes or French Fries	
CHEESEBURGER	24
Fries	
CHICKEN FINGERS	26
Fries, Ranch, Plum Sauce, Vegetable Sticks	

LATE NIGHT DINING

Served 10pm – 5:30am



CHARCUTERIE & CHEESE	36
Mustard, Pickled Vegetables, Olives, Baguette	
CAESAR SALAD	18
Romaine Lettuce, Parmesan, Croutons, Bacon, Creamy Dressing	
CHICKEN WINGS	33
Hot Sauce, Ranch, Vegetable Sticks	
CHICKEN FINGERS	33
Fries, Ranch, Plum Sauce, Vegetable Sticks	
HAWTHORN FRIES	12
Truffle Aioli	
HAWTHORN BEEF BURGER	30
White Cheddar, Tomato, Pickle, Lettuce	
STRAWBERRIES & CREAM CHEESECAKE	13
Chocolate Crumble, Strawberry Gel	



Although no longer in use, the hotel's original brick oven from 1914 still remains in the kitchen on the boulevard level.

The light, crunchy French bread baked in the oven from 1914 until 1991 became a Palliser specialty known across the continent.

DESSERT & BEVERAGES

Served 11am – 10pm



STRAWBERRIES & CREAM CHEESECAKE Chocolate Crumble, Strawberry Gel	13
MILK CHOCOLATE HAZELNUT MOUSSE [gf] Chocolate Brownie, Dulce de Leche	13
DARK CHOCOLATE CAKE [gf, df, v, ve] Vanilla Coconut Cream, Chocolate Sauce, Cassis Gel	13
PALLISER SUNDAE EXPERIENCE (v) Choice of four Foothills Creamery Ice Cream Flavors, Smarties, Dark Chocolate Shavings, Chocolate Covered Pretzels, Maraschino Cherries, Vanilla Whipped Cream, Chocolate Sauce, Salted Caramel, Strawberry Preserve	
2 Guests (8 scoops)	70
4 Guests (16 scoops)	130
6 Guests (24 scoops)	190

Beverages

Served 10am – 1am

Beer & Cider

CORONA	12
BUDLIGHT	10
GUINNESS	14
SUNNY CIDER SASKATOON	14

Non-Alcoholic

CORDONÍU SPARKLING WINE (750 ML BOTTLE)	50
VILLAGE CRAFT BEER	8

Spirits 1oz



CASAMIGOS BLANCO	12
APPLETON SIGNATURE	11
HENDRICK'S	11
KETEL ONE	12
JACK DANIEL'S	10
Served with Coco-Cola, Ginger Ale, Club Soda, Cranberry Juice, Tonic	

Mixologist
Set

375ml of liquor,
6 soda & lime

PATRON ANEJO TEQUILA	230
KETEL ONE VODKA	125
HENDRICK'S GIN	160
BALLANTINE'S FINEST SCOTCH WHISKY	120
Served with Coca-Cola, Ginger Ale, Club Soda, Cranberry Juice, Tonic	

Bar Items

GLASSES ½ DOZEN	10
PLATES AND CUTLERY ½ DOZEN	10
BAR/PARTY SET UP FOR 6 GUESTS Plates, Cutlery, Napkins, 2 Ice Buckets, Limes	40



When prohibition ended in 1924, the hotel acted quickly and obtained liquor
Lincense No.1, beating out every other hotel in the province for the distinction.

WINE

Sparkling



	5 oz	BTL
VEUVE CLICQUOT BRUT Champagne, France. Aromas of ripe orchard fruits, citrus zest, floral notes, hints of toasted brioche and almond.	55	275
CREMANT DE BOURGOGNE ROSÉ Bourgogne, France. Aromas of fresh strawberries, red currants, hint of rose petals.		95
MOËT & CHANDON BRUT Champagne, France. Green apple, pear, citrus zest, hint of brioche, flavors of ripe fruit, toasted almonds.	1/2 BTL (375ml)	150
FIOL PROSECCO Veneto, Italy. Green apple, pear, citrus fruits, floral notes, flavors of apple, white peach, hint of almond.	17	80

White

BUTTERNUT CHARDONNAY California, USA. Peach, apricot, tropical fruits, notes of vanilla and butterscotch.	18	85
MUSCADET SÈVRE ET MAINE MELON DE BOURGOGNE Loire, France. Bouquet of green apple, lemon zest, fresh herbs, hint of saline minerality.	16	75
CAMPAGNOLA PINOT GRIGIO Veneto, Italy. Light and crisp featuring flavors of apple, pear and lemon.	17	85
PASCAL JOLIVET SAUVIGNON BLANC Loire, France. Grapefruit, lime, notes of gooseberry, passionfruit and fresh herbs.	23	115
DOMAINE SERVIN CHABLIS LES PARGUES Burgundy, France. Fresh and vibrant with notes of green apple, citrus and subtle floral hints.	1/2 BTL (375ml)	70

Rosé

BARTON & GUESTIER GRENACHE

16

75

Provence, France. Aromas of fresh strawberries, raspberries, white flowers, with a subtle hint of citrus

Red Wine



O'BRIEN PINOT NOIR

19

95

Oregon, USA. Bouquet of red cherry, raspberry, cranberry, accented by hints of violet and spice.

11TH HOURS CELLAR CABERNET SAUVIGNON

18

90

California, USA. Bouquet of blackcurrant, blackberry, dark cherry, notes of vanilla, cocoa, hint of cedar.

JOSEPH DROUHIN BEAUJOLAIS VILLAGES GAMAY

19

95

Beaujolais, France. Bright ruby color, cherry, raspberry, strawberry, floral notes of violet, hint of spice.

MICHEL LYNCH AOC MERLOT CABERNET SAUVIGNON

18

85

Bordeaux, France. Bouquet of blackcurrant, blackberry, plum, notes of cedar, tobacco, touch of vanilla.

PRUNOTTO BARBERA

20

100

Piedmont, Italy. Bouquet of cherry, plum, blackberry, subtle hints of spice, vanilla and oak.

LA SPINETTA IL NERO DI CASANOVA SANGIOVESE

1/2 BTL
(375ml)

65

Tuscany, Italy. Bouquet of ripe cherries, red plums, hints of violets, subtle notes of earth and spice.

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