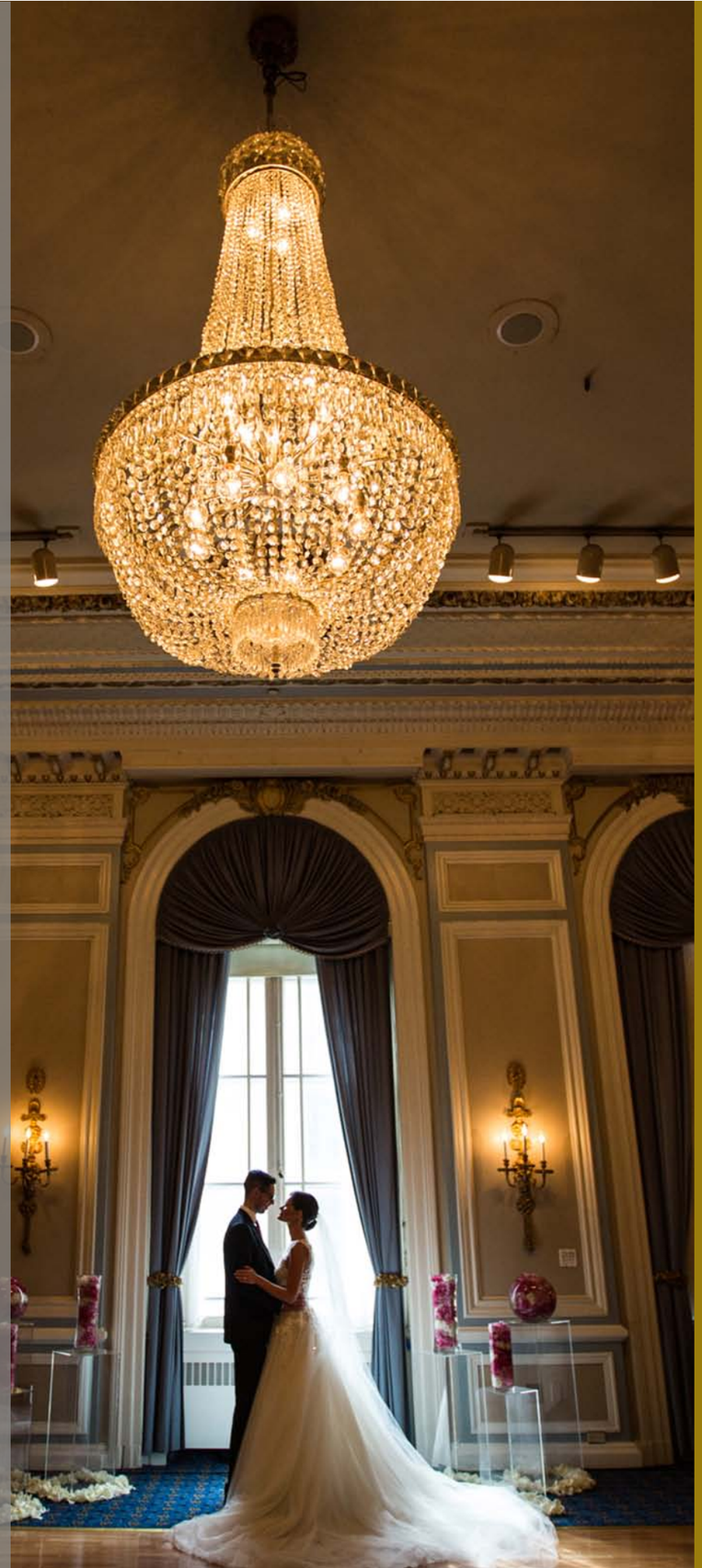
Fairmont
PALLISER

2019

WEDDING CATERING



MESSAGE FROM THE CHEF

Fairmont Hotels & Resorts recently announced its brand wide commitment to use, wherever possible, local, organic and sustainable ingredients in all of its Food & Beverage operations. We are the first hotel company to make this pledge. All cuisine is prepared without artificial trans fat.

We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons. In addition, we have always fostered close partnerships with local purveyors, in part to get the best, freshest ingredients, but also to highlight the true flavour of our destinations, in our desire to be authentically local. Finally, this formal commitment aligns closely with our ongoing efforts to be leaders in the area of environmental stewardship.

Our commitment to local, organic and sustainable cuisine is one more facet of our Green Partnership Program, which strives to lessen our impact on the planet through sustainable operations.

Fairmont aims to minimize our imprint on the planet, and using and promoting local, sustainable products and ingredients is a natural fit in our Food & Beverage operations. We encourage our hotels to serve food that is grown, raised or made in or around their destinations under the umbrella of “think globally, eat locally”. Fairmont’s portfolio of world-class chefs strives to use the finest local and in-season ingredients available. Also, many hotels feature on-site herb gardens that provide seasonings to the kitchens.

We have expanded our green offerings for meetings and events. Meeting groups are being encouraged to consider sustainability issues along with their commitment to healthy eating. Planners working with Fairmont can choose sustainable alternatives when organizing their next event – the company’s Eco-Meet program provides green meeting options, featuring disposable-free service, eco-Adventure activities, themed meeting breaks and sustainable, gourmet menus.

It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to offer you further information on these selections.



RECEPTION

Canapés

All canapés priced per dozen.
Minimum 3 dozen.

Cold Canapés

Rare Roast Beef Tenderloin, Green Peppercorn Mayo, Red Onion en crostini	52
Mini Lobster Roll, Tarragon Aioli	56
Jamaican Jerk Smoked Chicken Summer Roll, Mango Salsa	46
Assorted Nigiri Sushi	72
Shrimp Cocktail Slap Shots with Spicy Cocktail Sauce	50
Prosciutto and Provolone Bites with Sun Dried Tomato Spread	46
Astoria Chicken Salad Cups with Tarragon Chantilly	44
Hickory Smoked Salmon Wrapped Asparagus with Boursin Glacage	48
Lobster on Confit New Potatoes with Divine Caviar Chantilly	76
Goat Cheese Mousse Crushed Hazelnuts on Strawberry Half	43
Vegetable Maki Sushi Rolls with Pickled Ginger and Wasabi	42
Boursin Cheese and Grape Truffles with Fresh Herb and Toasted Walnuts	48

Hot Canapés

Citrus Crusted Shrimp with Tomato Onion Chutney	49
Pickerel Fire Crackers with Electric Honey Aioli	45
Prosciutto Wrapped Diver Scallops with Gremolata Sprinkle	50
Dukkah Spiced Lamb Chops with Minted Yogurt Dip	65
Orange and Soy Glazed Chicken Drummies with Toasted Sesame Seeds	48
Pulled Pork Slider Bite, Texas Slaw	48
Prabhu's Butter Chicken Kebab with Bel Puri	48
Mini Monte's, Local Honey Dijon *Mini Monte Cristo*	48
Mini Beef Wellington, Bearnaise Sauce	48
Tomato Bisque Shooter, Mini Grilled Cheese	44
Vegetarian Spring Roll	42
Vegetarian Samosa with Tamarind Chutney	44
Crispy Canadian Brie and Raspberry Bites	48

RECEPTION

Reception Stations

All prices per guest unless otherwise indicated.

Tuscan Bounty 32
Be amazed while our Professional Chefs dazzle you while preparing custom made pasta dishes with a bounty of pasta and toppings.

Pasta Toppings *choice of 7 toppings:*
Italian Sausage, Cold Water Baby Shrimp, Sun Dried Tomatoes, Bell Peppers, Crushed Chili Flakes, Shaved Padano Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Asparagus Tips, Tofu, Red Onion, Roasted Garlic, Scallions and Kalamata Olives

Pasta *choice of 2 pastas:*
Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne or Gemelli Pasta.

Sauce *choice of 2 sauces:*
Roasted Tomato and Basil Sauce, White Wine Cream Sauce or Fresh Herbs and Extra Virgin Olive Oil

Whole Roasted Striploin *priced per striploin, serves 30 guests* 400
Balsamic Spiked Caramelized Onion, Warm Country Wheat Rolls, Béarnaise Sauce

Original Montreal Smoked Meat *minimum 40 guests* 22
Double Smoked Beef Brisket with Mini Rye Rolls, Kosher Style Dill Pickles and Dijon Mustard

Maple Mustard Glazed Ham *priced per ham, serves 30 guests*
Crispy Cocktail Rolls, Pineapple Mustard Relish 200

Flatbread *based on 3 pieces per guest* 21
Beef Tenderloin Tips, Wild Mushrooms, Camembert Cheese,
Grilled Chicken, Fresh Tomato Mozzarella and Parmesan,
Calabrese Salami, Black Olives, Sundried Tomatoes and Havarti cheese,
Wild Mushrooms, Béchamel Sauce, Cherry Tomatoes and
Herb Goat Cheese

Poutine Station 18
Crisp Frites, Cheese Curds, Classic Gravy
Upgrade to Braised Short Rib $3 per guest

Seasonal Sliced Fresh Fruit 12

RECEPTION

Salmon Wellington *priced per wellington, serves 20 guests* 250
Stuffed with Creamed Spinach, Foraged Forest Mushrooms and Dill Chimichurri Sauce

Sushi & Sashimi Station *6 pieces per guest* 34
California Rolls, Avocado Rolls, Salmon, Tuna and Shrimp

Baked Brie *priced per brie, serves 50 guests* 250
Baked French Brie in Puff Pastry, Cranberry Chutney and sliced Baguette

Street Tacos 22
Grilled Steak, Roasted Pulled Pork and Grilled Chicken Tacos on Corn Tortillas
Toppings include: Cilantro, Pico di Gallo, Sour Cream, Cheese, Salsa, Refried Pinto Beans and Mexican Rice *Upgrade to Avocado $5.00*

International & Domestic Premium Cheese 19
Parmigiano-Reggiano with Red Onions Balsamic Marmalade
Brie with Plum Compote
Gruyère with Anise Infused Wild Honey
Gorgonzola with Apricot Mustard
Garnished with Grapes, Artisan Breads and Crisps, and Seasonal Fruit Preserve

Crudités & Dip 10
Carrots with Orange Carrot Cilantro Sauce,
Belgian Endive Leaves with Red Pepper and Hummus Dip
Celery Sticks with Apple and Gorgonzola Spread,
Cucumber with Vidalia Onion Tzatziki Sauce

Antipasto Platter 24
Salami, Prosciutto and Capicollo with Provolone and Bocconcini Cheese,
Olives Marinated Peppers, Artichokes and Eggplant,
Sun Dried Tomato Hummus, Tapenade with Foccacia Bread and Breadsticks with sour Pickles and Grainy Mustard

S'mores 19
Small Heat Elements placed around River Rocks where Guests can Roast their Marshmallows and Sandwich them in between Chocolate Dipped Graham Crackers



DINNER

Dinner Buffets

All of our dinners are served with a selection of Rolls with Whipped Butter and Dip of the Day. HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas are included. Minimum 50 guests.

Little Italy 86

Italian Wedding Soup

Cold
Hand-picked Tangled Greens, Rosemary Balsamic Vinaigrette
Young Hearts of Romaine, Sourdough Croutons, Parmesan Cheese, Cherry Tomatoes, Bagna Cauda Vinaigrette
Tuscan Salad *chopped romaine, tomato, basil, red onion, olives , peppers, cucumbers, balsamic vinaigrette*
Italian Tuna, Legumes, Olives, Capers, Green Beans, Arugula, Lemon Dressing

Platters
Marinated Tuscan Vegetables, with Yogurt and Green Chili Oil
Marinated Seafood
Sliced Cured Italian Meats and Cheeses

Hot
Spinach and Ricotta Stuffed Tortellini, Basil spiked Rose Sauce
Roasted Chicken Breasts, Mushroom Marsala Sauce
Brodetto *salmon, calamari, mussels, shrimp, saffron broth*
Beef Striploin Medallions, Roasted Shallots
Lemon Rosemary Roasted New Potatoes
Medley of Roasted Cellar Vegetables

Sweet
Classic Tiramisu Cake
Chocolate Swirl Cheese Cake
Assorted Biscotti
Sliced Fruit

DINNER

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Canadian Road Trip 95

Cold
Curried Faro and Sweet Potato Salad
Grilled Scallion Potato Salad
Raw Root Vegetable Coleslaw

Platters
Canadian Cheeses and Niagara Cured Meats
Peel and Eat Shrimp with Spicy Cocktail Sauce
Marinated PEI Mussels
Smoked Salmon, Rye, Traditional Garnishes

Hot
French Canadian Onion Soup, Blue Cheese Crouton
Cannelloni in a Spicy Tomato Sauce
Roast Chicken Breast with Mushroom and Leek, Forest Jus
Black Pepper Crusted Beef Striploin Medallions, Syrah Reduction
Salmon Coulibiac stuffed with Wild Rice and Creamed Spinach
Roasted Garlic Pomme Puree
Buttered Carrots and Beans

Poutine station
Crisp Frites
Pulled Braised Short Ribs
Cheese Curds
Sweet Herb Gravy

Sweet
Chocolate Pecan Pie
Apple Crumble with Crème Anglaise
Sliced Fruit and Berry Platter
Biscotti

DINNER

The World Is Yours 100

Italy
Marinated Tuscan Vegetables, with Yogurt and Green Chilli Oil
Frutti di Mare
Tomato Bocconcini Salad
Ricotta and Spinach Tortellini in a Rosé Sauce with Sweet Peas, Roasted Peppers
Pollo Cacciatore *chicken stew with tomato, mushroom and black olives in a red wine sauce*
Tiramisu
Biscotti

China
Chow Mein and Beef Salad, Black Bean Vinaigrette
Steamed Dim Sum
Vegetarian Pot Stickers
Crisp Fried Chicken Spring Rolls, served with Chili Soy Dip
Beef and Gai Lan Stir Fry with Oyster Sauce
Sautéed Baby Bok Choy with Sesame Seeds
Steamed Jasmine Rice
Fresh Seasonal Fruit Salad with Lychee and Coconut Milk
Mango Mouse Cake

Greece
Greek Village Salad
Eggplant and Hummus Dip with Pita Bread
Chicken Souvlaki Skewers with Tzatziki Sauce
Vegetable Moussaka
Roasted Mini New Potatoes with Pine Nuts, Tomatoes and Olive Oil
Mini Greek Baklava

India
Fried Eggplant and Tomato Salad
Crispy Fried Vegetable Samosa
Butter Chicken
Salmon Marsala
Steamed Basmati Rice with Saffron and Coconut Milk
Tawa Paneer
Vanilla Ginger Stewed Pineapple, Honey Yogurt
Chai Spiced Rice Pudding

DINNER

Plated Dinner

Prices are based on a four course meal. Please select one soup, salad, entrée and dessert. All of our dinners are served with a selection of Rolls with Whipped Butter and Dip of the Day. HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas are included.

Soups

Crème du Barry *(cauliflower)* with Smoked Salmon and Dill Fronds

Wild Mushroom Velouté with Brioche Croutons and Shredded Parmesan

Spiced Carrot and Lentil Soup with Toasted Fennel Seeds and Coriander

Salads

Arugula, Grilled Oyster Mushrooms, Shaved Parmesan Cheese, Cherry Tomatoes, Olive Oil, Lemon Juice

Picked Baby Greens, Orange Segments, Dried Cranberries, Crumbled Goat Cheese, Pear and Ginger Dressing

Spinach Roasted Beetroot and Sliced Pear, Pecorino Cheese, Hazelnuts and Sherry Dressing

Caesar Salad, Horseradish Spiked Caesar Dressing, Bacon Bits, Parmesan and House-made Crouton

$10 enhancement fee
Butter Lettuce, Frisée, Blue Cheese, Grilled Shrimp, Applewood Smoked Bacon, Crème Fraîche Dressing

Mains

Air

Thyme Roasted Chicken Supreme 82
Fingerling Potatoes, Braised Red Cabbage and Maple Glazed Turnips

Roasted Chicken Breast 80
Crushed Celeriac, Cellar Vegetables, Caramelized Apple Sage Reduction

Roasted Chicken Breast 82
Stuffed with Mushrooms and Boursin Cheese with Herb Whipped Potato, Root Vegetables, Cabernet Sauvignon Sauce

Sage-Roasted Chicken Breast 80
Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry-Port Jus

Seared Duck Breast 90
Garlic Wilted Spinach, Sweet Potato Purée, Cherry Port Reduction

DINNER

Land

Mushroom Crusted Filet Mignon 90
Red Onion Jam, Pearl Onions and Cremini Mushroom Ragout, Haricots Verts, Potato Purée, Truffle Jus

Steak au Poivre 88
Pepper-Crusted New York Strip Steak, Dauphinoise Potato, Broccolini, Pinot Noir Reduction

Coffee Brined Pork chop 82
Creamy Roast Garlic Polenta, Roasted Brussels Sprouts, Roasted Young Carrots, Sautéed Collard Greens, Pan Reduction

Lamb Rack 92
Mustard, Panko and Herb Crust Rosemary Jus, Wild Garlic Quinoa Cake, Broccolini, Red Chili

Red Wine Braised Short Rib of Beef 86
Heirloom Carrots, Roasted Brussels Sprouts and Cauliflower Purée, Port Wine Jus

Sea

Crispy Skinned Arctic Char 88
Grapefruit Vodka Butter Sauce, Potato and Shrimp Hash with Carrots, Zucchini and Tomato Tarragon “Salad”

Sweet Herb Crusted Salmon 87
Charred Cauliflower Sauce, Fried Fingerling Potatoes and Shallots, Sweet Peas, Radicchio and Frisée with Honey Lemon Dressing

Rye Crusted Salmon 87
Braised Leeks, Dill and Frisée Salad, Heirloom Potato Disks, Mustard Beurre Blanc

DINNER

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Dynamic Duo's

Beef Short Ribs and Jumbo Shrimp 90
Braised Prime Beef Short Ribs, Creamy Horseradish Grilled Jumbo Shrimp, Frisée, Micro Herbs and Citrus Dressing, Roasted Brussels Sprouts with Yellow Bell Peppers and Lime, Yukon Gold and Sweet Potato Mash

Pork Tenderloin and Sea Scallops 86
Roasted Pork Tenderloin, Bourbon Apple Sauce, Bacon Wrapped Sea Scallops, Soy Glaze, Mashed Potatoes with Boursin Cheese, Roasted Root Vegetables

Chicken Breast and King Salmon 86
Free Range Chicken Breast, Thyme Jus,
Citrus Maple Glazed King Salmon, Micro Greens "Salad",
Corn Risotto, Asparagus

Vegetarian | Vegan | Gluten Free

Truffle Mushroom and Root Vegetable Potato Cannelloni 78
Caramelized Onion and Mushroom, Butternut Squash, Roasted Peppers, Artichoke and Cauliflower, Root Vegetable Purée and Salsa Verde

Turmeric Roast Cauliflower 78
Crisp Tofu Wafers, Green Pea and Cashew Risotto, Braised Kale

Dupuy Lentil and Wild Rice Strudel 78
Honey and Cumin Dressed Lentils, Manitoba Wild Rice,
Oven Roasted Roots, Saffron Fused Tomato Coulis, Fried Lentil Crunch

Sweet

Coconut Pineapple Forbidden Rice Pudding with Toasted Coconut *vegan & gluten free*
S'mores Brulee, Biscotti
A Duo of Individual Lemon Curd Tart garnished with Meringue and Raspberry Coulis and Chocolate Ganache Tart with Rum Anglaise Sauce

DINNER

Palate Refreshers *priced per guest* 7
add a palate refresher to your plated dinner
Lemon Sorbet
Green Apple
Mandarin Sorbet
Frosted Grapes

Upgrade to Fairmont à La Carte 130
Please pre-select a Soup, Salad, Palate Refresher, Dessert and a maximum of three Entrées. Your guests may select their choice of Entrée on the evening of your event. Printed menus will be provided for your guests.



AFTERNOON TEA

AFTERNOON TEA

Afternoon Tea includes freshly brewed Regular Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas.

45

Assorted Berry Fruit Cup with Grand Marnier Whipped Cream

Freshly Baked Vanilla Scones
Devonshire Cream, Homemade Peach & Saskatoon Berry Preserve

Selection of Finger Sandwiches
Classic English Cucumber
Organic Deviled Egg with Sturgeon Caviar
Smoked Salmon Pinwheel
Orange and Herb Scented Chicken Salad on Mini Brioche Bun

Delicate Afternoon Tea Pastries
Fresh Fruit Tart
Salted Caramel Profiterole
Blueberry Basil Mousse
Chocolate Grand Marnier Opera Cake
Strawberry Lemonade Macaroon



BRUNCH AT THE PALLISER

BRUNCH

Minimum of 50 guests required.

71

Mini Muffins | Bran | Blueberry | Lemon Poppy | Cranberry
Assorted Breakfast Breads | Danishes | Croissants

Salads
Red Quinoa Salad | Dried Fruit and Nuts
Tuscan Greens | Shaved Radish | Carrots | Tomatoes | Cucumber
Palliser Honey Lemon Vinaigrette
Caesar Salad | Romaine Leaves | Parmesan | Crisp Pancetta
Herb Croutons
Heirloom Tomato Salad | Baby Bocconcini
Balsamic Reduction | Fresh Basil
Fingerling Potato Salad | Caramelized Onions | Grainy Mustard Dressing

Platters
Imported & Canadian Cheese Platter
Valbella Charcuterie Board

Entrées
Smoked Bacon & Valbella Farmers Sausage
Classic Eggs Benedict | Olive Oil Hollandaise
Housemade Belgian Waffles | Strawberry Compote | Whipped Cream
Maple Syrup

Maple Glazed Cedar Plank Salmon
Butter Chicken | Basmati Rice

Artisan Rolls | Butter
Market Vegetables

Slow-Roasted AAA Alberta Prime Rib | Mustard | Horseradish *chef attended*

Omelette Station *Chef Attended*
Organic Eggs | Tomatoes | Green Onions | Mushrooms
Smoked Salmon | Bacon | Ham | Spinach | Mild Tomatillo Salsa
Aged Cheddar

Dessert Table
Assorted Petit Fours | Opera | Red Fruit Delice | Lemon Tarts | Mini Éclair
S'mores Tarts | Okanagan Apple Crumble

Fairmont PALLISER



BEVERAGE SERVICE

Beverage Information

Host bar
Recommended for groups when the host is paying for all liquor consumption, plus 18% gratuity charge & applicable taxes.

Note: Should the consumption at the bar be less than $500, a Bartender labour fee will apply for $40 per hour (minimum four hours per bar).

Cash bar
Recommended when guests purchase their own tickets from a cashier or bartender provided by the hotel. Cash bar prices include applicable taxes.

Note: A labour fee of $40 per hour (minimum of four hours per bar) and a cashier charge of $40 per hour (minimum of four hours) will be applied to each bar for sales less than $500.

Stationed beverage
The hotel will provide complete arrangements including glasses, ice & condiments as required for stationed beverages of wines, beers, & non-alcoholic beverages.

Alcohol service policy
It is the policy of Fairmont Palliser to serve alcoholic beverages in a reasonable & professional manner at all times. We will adhere to all applicable laws & regulations as they pertain to the service of alcohol to underage or intoxicated persons. The hours of alcoholic beverage service in Banquets at Fairmont Palliser are 10:00am to 1:00am Monday through Sunday & holidays. Under no circumstances are guests allowed to leave the function space with a drink. The hotel corridors are not licensed by the Alberta Gaming & Liquor Commission.

Please let your catering manager know if you prefer not to offer doubles & shooters for your event.

Wine & food pairing
We can put together the perfect match of wine from our list to pair with each course of your menu, please let your catering manager know if you would be interested in a wine paired menu for your event.

Fairmont PALLISER

BEVERAGE SERVICE

BANQUET BAR PACKAGES

Beverages for your function may be purchased on either a cash or host basis. Please select the packages you would like to offer your guests for your special event.

	Host Bar	Cash Bar
Premium Liquor *1oz.* Finlandia, Bacardi Silver Captain Morgan Spiced, Famous Grouse, Canadian Club Beefeater, Jim Beam & Vermouth	8	8.5
Deluxe Liquor *1oz.* Grey Goose, Mount Gay Silver, Captain Morgan Spiced Johnnie Walker Black Scotch Crown Royal, Bombay Sapphire, Jack Daniels & Vermouth	8.5	9
House Wine By Glass *5oz.*	9	9.5
Domestic Beer Alexander Keith's, Kokanee Labatt Lite Big Rock Traditional	8	8.5
Craft Beer Village Wit Village Blacksmith	9.5	10
Imported Beer Stella Artois, Corona	9	9.5
Imported Liqueur & Cognac *1oz.* Baileys, Disaronno, Kahlua Grand Marnier, Drambuie Hennessey VS	9	9.5

BEVERAGE SERVICE

BANQUET BAR ENHANCEMENTS

	Host Bar	Cash Bar
Scotch – Blended *1oz.*		
Johnnie Walker Blue Label	35	39
Dewar's Special Reserve *12Yr Old*	8.5	9
Chivas Regal *12yr Old*	8.5	9
Scotch – Single Malt *1oz.*		
Talisker 10	14	15
Oban 14	16	17
Glenlivet 12	9	10
Glenmorangie 10	9	10
Bourbon *1oz.*		
Woodford Reserve	10	11
Irish Whiskey *1oz.*		
Jameson	8.5	9
Vodka *1oz.*		
Finlandia Flavoured Vodka Cranberry | Lime | Grapefruit	8	8.5
Eau Claire Three Point Vodka	10	11
Chopin Potato Vodka	10	11
Belvedere Vodka	10	11
Rum *1oz.*		
Bacardi Dark Rum	8	8.5
Appleton Reserve	9	9.5
Tequila *1oz.*		
Patron Silver	13	14
Patron Reposado	15	16
Sauza Silver	8	8.5
Sauza Gold	8	8.5
Port *2oz.*		
Taylor LBV	8.5	9
Taylor Tawny *10 year old*	10.5	11

BEVERAGE SERVICE

MIXOLOGY

"The really important things are said over cocktails and are never done." - Peter F. Drucker

	Host Bar	Cash Bar
The Palliser Caesar Bar	13	15
Minimum of 50 guests		
The Palliser Caesar Bar attended by a bartender, using your prescribed ingredients to make the Calgary's Cocktail authentically yours with options of Celery, Olives, Lime, Cocktail Onions, Pickled Beans, Pickled Gherkins, Bacon.		

Martini Bar

Classic Martini	13	14
Gin with a dash of Vermouth, shaken over ice, garnished with Olives.		
Cosmopolitan Martini	13	14
Vodka with Triple Sec and Cranberry Juice shaken over ice, garnished with Lemon Slice.		
Blue Moon Martini	13	14
Gin with Blue Curacao, shaken over ice garnished with Lemon Twist.		
Appletini	13	14
Vodka with Sour Puss Apple shaken over ice garnished with Apple Slice.		
The French Martini	13	14
Vodka with Chambord & Pineapple Juice, shaken over ice garnished with Lemon Slice.		

Craft Cocktail Bar

Manhattan	13	14
Scotch whisky with Sweet Vermouth & dash or two of Angostura Bitter served over ice.		
Mojito	13	14
Crushed Fresh Mint & sugar with White Rum served over ice and soda.		
Old Fashioned	13	14
Bourbon with Angostura Bitter over ice & sugar.		
Trackside	13	14
Rye whiskey with Sweet Vermouth served with Orange Juice.		
Purple Passion	14	15
Vodka with Chambord served over ice garnished with Lemon Twist.		

BEVERAGE SERVICE

Specialty Non Alcoholic Beverages

Stationed or Served

CranRaspberry Punch *serves 30 guests*	100
Tropical Fruit Punch *serves 30 guests*	100
Sparkling Fruit Punch *serves 30 guests*	100
Iced Lemon Tea *serves 30 guests*	100

À La Carte Bar Sancks

All prices per guest unless otherwise indicated.

Honey Roasted Almonds *priced per 100 gram bowl*	28
Seasoned Cashews *priced per 100 gram bowl*	35
House Made Kettle Chips	4
Flavoured Popcorn	4
Choice of White Cheddar, Dill Pickle, Salt and Vinegar, Truffle Oil, Rosemary Parmesan	



WINE SELECTION

CHAMPAGNE

"Pleasure without Champagne is purely artificial."
– Oscar Wilde

Moët & Chandon, Impérial, Rosé, NV, Brut, Epernay, France 189
Lively intense bouquet of red fruits & freshness of subtle notes of menthol. Pairs well with red meats, & perfect for receptions.

Moët & Chandon, Impérial, NV, Brut, Epernay, France 149
Vibrant intensity of green apple & citrus fruit and alluring cares of fine bubbles. Best with seafood, white meats and desserts.

Veuve Clicquot, NV, Brut, Reims, France 169
Full bodied, rich, deep Champagne with ripe apple flavours. Long creamy finish. Amazing with appetizers, fish poultry & desserts.



WINE SELECTION

SPARKLING WINES

Segura Viudas, Cava, Brut Rose, Penedes, Spain 53
Youthful fruit aromas of strawberry & redcurrant. Refreshing palate full of cherry fruit & a light acidity.

Pasqua, Prosecco, Treviso, DOC, Veneto, Italy 45
Refreshing, dry and light-bodied, it finishes with snappy acidity & lingering fruit flavours.

Charles de Fère, Cuvée Jean-Louis, Blanc de Blancs, NV, Brut, France 47
Pale golden colour with delicate bubbles. White fresh fruit bouquet with pear & apple.

Blue Mountain Gold Label Brut, NV, Okanagan Valley, Canada 89
The Brut "Gold Label" has a fine mousse, with lemon & toasty character on the nose & across the palate, with a crisp lemon finish. The wine is made in the Methode Traditionnelle style.

Masottina Prosecco Treviso 89
The fruity touch of fresh citrus and floral nuances, gives a pleasant taste, crisp and friendly. Ideal companion with hors d'oeuvres and any other occasion.

WINE SELECTION

WHITE WINES

Calina Reserva Chardonnay 47
On the palate, the wine is lush and crisp, with bright fruit followed by hints of butter and light oak on the lingering finish. Goes well with seafood and shellfish.

Crowded House Marlborough Sauvignon Blanc 53
The palate is quintessentially Marlborough - bright and fresh with lovely a clean acid backbone carrying the fruit flavours to a long, pure finish. Best enjoyed with good friends with fresh aromatic seafood and Summer salads.

Nielson by Byron Santa Barbara Chardonnay 51
Crisp and concentrated palate with flavors of stone fruit, fig, honey and hints of brown spice with a mineral finish.

Mission Hill Five Vineyards Chardonnay, VQA, BC, Canada 54
The medium-bodied wine pairs well with Salads and shellfish.

Bench 1775 Sauvignon Blanc, BC, Canada 67
A fun style sauvignon blanc you can serve with spicy Asian foods

Fielding Estate, Pinot Gris, VQA Niagara Peninsula, Canada 59
Pale straw with a very slight pink hue. Inviting aromas of pink grapefruit, bosc pear, apricot and wildflower honey. Great acidity on the palate with a crisp, lengthy finish. Perfect with seafood.

Alpha Zeta Pinot Grigio 47
Purity of nose with a scented, spicy character. A very social wine, great with salads and sushi.

Louis Latour, Chardonnay, Ardèche - Coteaux de l'Ardèche, France 49
Fresh, muted yet subtle aromas, elegant, perfectly weighted in the mouth and leaving it fresh and clean. Goes well with seafood and shellfish.

WINE SELECTION

WHITE WINES

Moselland, Piesporter Michelsberg, Riesling, Kabinett, Germany 45
Tangy yet sweet in the mouth, with fruity and mouthwatering acidity to balance. Perfect for sipping on warm summer afternoons or pair with spicy cuisines.

Waterbrook Walla Walla Washington Sauvignon Blanc 45
Lemongrass and fresh pineapple aromas lead to clean and refreshing flavors of wet stone, gooseberry and lime zest. Enjoy with fish and seafood.

Pieropan Soave Classico 45
The delicate nose is reminiscent of almond blossoms and marzipan; good depth of fruit on the palate. An excellent partner for soups, starters, especially vegetable based.

Invivo, Sauvignon Blanc, Marlborough, New 45
Smoky, flinty and mouthwateringly concentrated. Grown up and classy. Refreshing acidity and mineral notes. Serve with seafood, salads, white meat, a perfect reception wine too.

WINE SELECTION

RED WINES

Calina Reserva Cabernet Sauvignon 47
Dense with notes of cherries and blackberries. Complex full bodied tannins create a long and elegant finish. Best with red meats, poultry and roasts.

Crowded House Marlborough Pinot Noir 56
This wine shows classic red berry fruit and is bright and lively in the glass, moderately weighted with a charming, refined finish. Best enjoyed with good friends and piping hot pizza fresh from the oven.

Nielson by Byron Santa Barbara Pinot Noir 53
This wine displays the beautiful floral and mineral character typical of Santa Barbara Pinot Noir.

Mission Hill Five Vineyards Merlot, VQA, BC, Canada 55
This red cherry and cassis aromas are on the nose and extend through to the first sip. Best paired with beef.

Fielding Estate, Red Conception, VQA Niagara Peninsula, Canada 63
Great colour intensity, with inviting aromas of black cherry, vanilla, cola and baked raspberry. Midweight on the palate with soft tannins and a round mouthfeel. Perfect with red meats.

Bench 1775, Merlot, BC, Canada 73
Rich, roasted meats like lamb, venison, and grilled steak would pair very well with this wine

Alpha Zeta, Valpolicella, Veneto, Italy 49
Lively, youthful wine full of ripe cherry, fruit and soft juicy tannins. Great with antipasti platters of meats and cheese or for receptions.

Trivento, Malbec, Reserve, Mendoza, Argentina 45
Bright carmine red with vanilla notes, well balanced and a velvety finish. Ideal with red meats and tomato sauce dishes.

WINE SELECTION

RED WINES

Famille Perrin, Côtes du Rhône Villages, Rhône Valley, France 47
Full-bodied with a generous bite, a pleasant freshness and elegant tannins. Perfect with rack of lamb & red meat.

Barbera Croere Vite Colte, Piedmont, Italy 69
Impressively complex and balanced. Hints of violets, liquorice and vanilla. Enjoy with cured or grilled red meats.

Justin Cabernet Sauvignon, Paso Robles, California, U.S.A 107
Crafted with artisanal techniques typically reserved for the most revered labels, it's the perfect go-to red & perfect wine for Alberta Beef

Waterbrook Walla Walla Washington Merlot 55
Cherry blossom aromas are met with bright acidity, bringing forward fresh flavors of red delicious apple and sweet pomegranate. Enjoy with steak, pork or pasta with red sauce.

Wente Beyer Ranch Zinfandel, California, USA 49
This Zinfandel has aromas of ollaberry, ripe cherry, vanilla and strawberry jam. Great pairing with BBQ and pork dishes.

WEDDING CAKES

WEDDING CAKES

Ask about our chocolate and vanilla gluten free options.

The Fairmont Palliser is the sole provider of food and beverage. Home baking is not allowed in the Hotel. Let our experienced Pastry team create a wedding cake for you, choosing from many examples of cakes we have made, or we can recreate one you have already fallen in love with.

Cakes should not remain on display for longer than 3 hours. When ordering a Cake from the Hotel, you need to factor in the number of guests attending and the labour required, as both will dictate the final price.

Traditionally the top layer is saved for your first anniversary and it is not figured into the serving amount when ordering a cake.

For Palliser Hotel Wedding Cakes there is no charge to cut and serve a cake buffet style. Plate service for dessert will be $3.00 per person and includes fresh fruit coulis.

The name of Bride and Groom or other writing in chocolate may be added to the plate for additional $3.00 per plate.

Cake Flavours

European Sponges
Classic light and fluffy Cake available in Chocolate, Vanilla and Lemon

Roasted Hazelnut Cake

Mocha Cake

Devil's Food Cake

Icing and Filling Flavors

Classic Vanilla and Chocolate Butter Cream

Cream Cheese Icing

Chocolate Fudge





CATERING INFORMATION

Food & Beverage
In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements.

We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Food or beverage is not permitted from outside of the hotel

Food on buffets can only be left out for a maximum of 2 hours due to food safety regulations.

All food and beverage served at the Hotel is to be provided by the Fairmont Palliser. All prices are subject to a 18% service charge and 5% Goods and Service Tax. One set menu is required for all guests. We require a minimum of three courses for your meal.
Menu prices, service charges and tax are subject to change to reflect current market conditions

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Liquor service is not permitted after 1:00 am.
Extensions requested for holiday parties are subject to additional labour charges.

Please inquire about sustainable or organic menu alternatives for your group functions.

Additional Meals: We recommend that you advise your guests of the menu selected, should there be any food sensitivities. Should the entrée be changed the night of the event, there will be an additional charge of the entrée chosen, plus a $10.00 service charge.

All pricing is guaranteed ninety (90) days prior to your event date. Our menus are subject to change and ingredients may vary based on seasonality or availability. Thereupon prices might change based on commodities market.

Labour Rates
Additional labour charges may be assessed on Canadian Statutory Holidays.
Should the consumption on cash or host bars be less than $500.00 cashier and bartenders will be charged at $40.00 an hour each for a minimum of 4 hours.

Interest Statement
Payment shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice.

Credit & Guarantees
Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Guarantees must be submitted by noon local time, (3) business days prior to an event. For events occurring on Tuesday, guarantees are due the previous Friday by noon. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, a 25 % surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within 24 hours of the event.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The hotel reserves the right to provide a vegetarian/ vegan meal to a number not greater than 10% of the actual guarantee.
The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

Coat Check
Coat check is available either hosted at $40.00 per attendant per hour for a minimum of 4 hours, or cash at $2.00 per item with a minimum revenue required of $160.00.

Connectivity
Each room is equipped with a direct dial in phone line (DID) available at $75.00 per day. Long distance calls will be charged at current Hotel rates. Each room is equipped with High Speed Internet Access. The client must supply own computer and have an Ethernet card. Prices are subject to local market conditions. ISDN lines can be installed with 30 days notice and labour charges assessed, priced per circuit dependent upon installation costs from TELUS. Wireless internet is available through our in-house AV partner.

Audio Visual
Full service is provided by our in-house supplier and can be arranged through the Catering/ Conference Services Department. Use of an outside AV company will be subject to an additional concierge fee.

Miscellaneous
In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function.
Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.

Additional charges
Labour charge for chef attended stations are: $40.00 each up to (4) hour shift. Each additional hour at $20 per hour. 1 chef attendant per hundred (100) guests.

CATERING INFORMATION

Boxes, Shipping & Storage
The Fairmont Palliser is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space we are unable to accept shipments any earlier than 2 days prior to the event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises after an event.
All deliveries must be properly labeled. Please include the name of the group, group contact, hotel contact, and the number of boxes and date of event. For shipments outside of Canada please speak with your Catering Manager and we can provide the name of a customs broker.

Power
Extension cords and power bars are available at $5.00 each. Power tie in for bands are assessed at $100.00 per power box. Additional power requirements will be assessed and charged at current rates.

Miscellaneous
In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function.
Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.

Entertainment
TARIFFS FOR MUSIC AT EVENTS
All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel. Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. This charge will be applied to the final bill.

Signage
Banners may not be displayed in the hotel lobby or public spaces.

Smoking
The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within the Fairmont Palliser.

Our Commitment for Dietary Concerns
The Fairmont Palliser is committed to providing superb dining experiences for all our guests. We will endeavor to accommodate guests with dietary restrictions including food allergies and intolerances. These requests are addressed by assisting our guests in making safe food choices by providing ingredient information, by modifying menu items or by suggesting safe alternates as required.
All allergen management procedures are followed for all aspects of our food operation including communication of vital information in a clear manner, controlling allergen cross-contact and providing regular allergen training for all staff members.