

Fairmont
OLYMPIC HOTEL

FAIRMONT OLYMPIC

BANQUET MENU 2023





FAIRMONT OLYMPIC

BANQUET MENU 2023

Breakfast

Break

Lunch

Reception

Dinner

Wedding

Beverage

All food and beverage functions are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's non-supervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account.

BREAKFAST BUFFET

Breakfasts Include Orange and Grapefruit Juices, Freshly Brewed Coffee & Lot 35 Assorted Teas

If Less Than 20 People, a \$5.00 per guest Fee Will Apply

Maximum Two Hour Service Time for Displays, Buffets, & Stations

THE COLD ONE | 38 per guest

Oven Fresh Danish, Muffins and Croissants

Sliced Seasonal Fruit

Assorted Yogurt

Butter, Breakfast Preserves, Marmalade, Honey

HEALTHY CHOICE BREAKFAST | 42 per guest

Individual Fresh Fruit Salad and Berries

Assorted Yogurt

House Made Over Night Muesli

Assorted Cereals, 2% and Skim Milk

Low Fat Muffins and Cranberry Bread

Whipped Butter, Fruit Preserves

MEDITERRANEAN BREAKFAST | 44 per guest

Strained Yogurt, Assorted Fruit Yogurt

Melon and Fruits Drizzled with Honey

Spinach Pies

Display of Mediterranean Cheeses

Shaved Hickory Smoked Turkey Breast and Ham

Freshly Baked Croissants, Mediterranean Breads

BREAKFAST PIZZERIA | 49 per guest

Choice of Three: All Made with Organic Dough

Bacon, Egg and White Cheddar

Mushroom, Spinach, Gruyere and Egg

Nutella Banana

Market Veggies, Tomato and Egg White

Scrambled Egg, Smoked Salmon, Dill Cream

EVERGREEN BREAKFAST | 56 per guest

Farm Fresh Scrambled Eggs

Choice of Two Meats - Bacon, Sausage or

Chicken Apple Sausage

Home Fried New Potatoes

Whole Wheat Bread, Multigrain Bread, Cranberry Bread

Assorted Bagels with Cream Cheese

Sliced Seasonal Fruit and Berries

Butter, Breakfast Preserves, Marmalade, Honey



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BREAKFAST

PLATED BREAKFAST | 44 per guest

Breakfasts Include Orange and Grapefruit Juices, Freshly Brewed Coffee & Lot 35 Assorted Teas
If Less Than 20 People, a \$5.00 per guest Fee Will Apply

Family Style

Oven Fresh Danish, Muffins and Croissants

Butter, Breakfast Preserves, Marmalade and Honey

Sliced Fruit and Berries

CHOICE OF:

Chive Scrambled Eggs with Bacon or Sausage,
Home Fried New Potatoes, Roasted Cherry Tomatoes

OR

Scrambled Eggs on Grilled Country Bread, Guacamole,
Crumbled Chorizo, Lime Crème Fraîche

BOXED BREAKFAST | 41 per guest

If Less Than 20 People, a \$5.00 per guest Fee Will Apply

Oven Fresh Muffin and Croissant

Fruit Yogurt

Diced Fruit with Mint

House Made Cinnamon Apple Protein Ball

Bottled Juice

BREAKFAST ENHANCEMENTS

Maximum Two Hour Service Time for Displays, Buffets & Stations

10 INCH SAVORY QUICHE (serves 8 guests) | 80 each

CHOICE OF:

Woodland Mushrooms, Spinach, Asiago

Double-Smoked Bacon, Gruyère

Smoked Salmon, Fennel, Chives

CHEF ATTENDED OMELET STATION | 20 per guest

Minimum 20 Guests, Attendant Required for every (50) Guests.
Labor Charge for Attended Stations is \$150.00 each up to (2) Hours. Each Additional Hour at \$65 per Hour.

Served with Aged Cheddar Cheese, Gruyère, Feta,
Ham, Tomato, Spinach, Woodland Mushrooms,
Sweet Peppers, Herbs



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BREAKFAST

À LA CARTE ENHANCEMENTS

Minimum Order One Dozen

Oatmeal Bar

Steel Cut Oatmeal with Brown Sugar, Sultanas, Toasted Coconut, Candied Orange Peel, Whipped Cream, Banana Chips, Apple Chips, Berries | *15 per guest*

Market Fresh Berries (½ Cup) | *11 per guest*

Seasonal Fruit Salad (½ Cup) | *9 per guest*

Assorted Individual Fruit Yogurt | *9 per guest*

Individual Greek Fruit Yogurt Parfait | *12 per guest*

Overnight Bircher Muesli | *12 per guest*

Individual Cold Cereals, 2% and Skim Milk | *9 per guest*

Buttermilk Pancakes, Warm Maple Syrup, Vanilla-Scented Whipped Cream | *14 per guest*

Waffles, Warm Maple Syrup, Vanilla-Scented Whipped Cream | *14 per guest*

Cinnamon French Toast, Warm Maple Syrup, Vanilla-Scented Whipped Cream | *14 per guest*

Eggs Benedict, Prosciutto, Hollandaise, Home-Fried New Potatoes | *20 per guest*

Eggs Florentine, Sautéed Spinach & Gruyère Hollandaise, Home-Fried New Potatoes | *20 per guest*

Eggs Charlotte, Smoked Salmon with Fennel Hollandaise, Home-Fried New Potatoes | *20 per guest*

Eggs Bites

Spinach and Feta, Prosciutto and Gruyere, Bacon and Cheddar | *16 per guest*

Sweet Breakfast Risotto, Fresh Berries | *12 per guest*

SWEET BUNDTTS AND BREADS

Minimum Order One Dozen per Type

Baked Daily Assorted Danish Pastries, Muffins & Croissants
Butter and Preserves | *7 per piece*

Banana Bread | *6 per piece*

Apple Walnut Bread | *6 per piece*

Carrot Zucchini Morning Glory Bread | *6 per piece*

Chocolate Banana Bundt | *82 per bundt*

Assorted Scones with Clotted Cream, Preserves | *7 per piece*

Assorted Bagels, Cream Cheese, Assorted Preserves | *14 per guest*

Bagels, Applewood Smoked Salmon, Cream Cheese, Red Onion, Capers, Lemon | *22 per guest*



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BREAK

THOSE ARE THE BREAKS

Maximum Two Hour Service Time for Displays, Buffets & Stations

ROUND-UP SNACKS | 32 per guest

Soft Pretzels
Caramel Corn
Olive & Sea Salt Popcorn
House-made Peanut Butter Bars
Peanut Brittle
Mini Bagel Dogs

CRUNCHY, SALTY, SWEET | 30 per guest

Spicy Sweet Bar Nuts, Wasabi Peas
Cheese Straws, Veggie Chips, Pretzel Chips
Local Potato Chips
Caramel Corn
Kettle Popcorn

WARM COOKIE MONSTER | 25 per guest

Chocolate Chip
Oatmeal Raisin
White Chocolate Macadamia Nut
Assorted Biscotti
Cereal Flavored Milk Shots

REFRESH | 36 per guest

Hummus, Crudités, Pita
Sun-Dried Fruit
Assorted Whole Fruit
House Infused Water
Antioxidant Smoothie Shots
Chilled Coconut Water

COFFEE CART | 38 per guest

House-made Iced Coffee
House-made Passion Fruit Beignets
Nutella Banana Turnovers
Assorted Danishes
Vietnamese Coffee Shots
Freshly Brewed Coffee

OLYMPIC TEA | 45 per guest

Tea Cakes, Petit Fours, Scones
Seasonal Tea Sandwiches
Seasonal Inspired Tea Cookies
Assorted Lot 35 Teas

CEREAL BAR BREAK | 28 per guest

Classic Rice Crispy Treat
Chocolate Dipped Napoleon
Funfetti and Nutella

TREE HUGGER | 32 per guest

House-made Fruit Smoothies
Whole Fruit
House Made Granola Bars
Individual Fruit Yogurt
Trail Mix

FARM TO TABLE | 36 per guest

Farm Fresh Crudités, Curry Dill Hummus, Tzatziki
Zucchini Bread with Carrot Cream Cheese
Rye Bread with Spinach Dip
Beecher's Flagship Cheddar Cheese and Crackers
Fruit Skewers with Mango Greek Yogurt Dip



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BREAK

À LA CARTE ENHANCEMENTS

Minimum Order One Dozen

COOKIES | 6 per cookie

Chocolate Chip
White Chocolate Macadamia
Double Chocolate
Peanut Butter
Oatmeal Raisin
Rocky Road
Assorted Butter Shortbread

SQUARES | 6 per piece

Lemon Bars
Chocolate Brownies
Nanaimo Bars

PASTRIES | 8 per piece

Mini Cheese Cakes
Assorted French Macarons
Lemon Meringue Tarts
Fresh Fruit Tarts
Chocolate Dipped Cheesecake Lollipops

OTHER

Granola Bars | 7 each
Fruit Kebabs | 9 each
Whole Seasonal Fruit | 7 each
Bagged Chips (Per 45 Gram Bag) | 6 each
Vegetable Crudités with Hummus
and Cucumber Dill Yogurt | 16 per guest
Yellow Corn Tortilla Chips, Guacamole,
Salsa, Sour Cream | 14 per guest
Marinated Olives with Preserved Lemon,
Toasted Fennel Seeds (Per 300 Gram Bowl) | 15 each
Seasoned Cashews (Per 300 Gram Bowl) | 22 each
Honey Roasted Almonds (Per 300 Gram Bowl) | 22 each



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BREAK

ALL DAY BREAK PACKAGE | 65 per guest

Leave the day to day planning to us. We have created the easiest way to order. We will ensure no duplications and variety for your guests. A stress free way to ensure your guests are properly nourished

Morning (45 Min)

- Fresh Orange and Grapefruit Juice
- Oven Fresh Danish, Muffins and Croissants
- Sliced Seasonal Fruit
- Assorted Yogurt
- Butter, Breakfast Preserves, Marmalade, Honey
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Assorted Teas

Mid-Morning (30 Min)

- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Assorted Teas

Mid-Afternoon (30 Min)

- Freshly Created Afternoon Sweets
- Whole Fresh Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Assorted Teas

BEVERAGES

Assorted Bottled Beverages

- Assorted Coke Soft Drinks | 7 each
- Evian Bottled Mineral Water | 7 each
- Perrier Sparkling Mineral Water | 7 each
- Flavored Sparkling Mineral Water | 7 each
- Authentically Local Dry Sodas | 8 each
- Bottled Energy Drinks: Red Bull, Red Bull Sugar Free, Stumptown Cold Brew | 9 each
- Individual Bottled Juices | 8 each

Freshly Brewed Coffee & Lot 35 Specialty Tea

- All Day, 8 Hours | 25 per guest
- Half Day, 4 Hours | 15 per guest
- 30-Minute Break | 9 per guest

Beverages by the Liter

- Freshly Squeezed Orange or Grapefruit Juice | 75 per liter
- Apple Juice or Cranberry Juice | 68 per liter
- 2% Milk, Skim Milk | 10 per liter
- 2% Chocolate Milk | 11 per liter
- Soy Milk | 12 per liter

Smoothie and Juice Bar | 75 per liter

CHOICE OF THREE

- Banana, Strawberry and Orange
- Blueberry Banana
- Mango and Soy Milk
- Apple Juice
- Cranberry Juice
- Orange Juice
- Grapefruit Juice



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LUNCH - EXPRESS PLATED

Events Booking or Determining Menus Within (5) Business Days and/or Less than (20) Guests Must Choose from the Express Menus

All Express Lunches Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas

SEATTLE EXPRESS | 57 per guest

Ranch Chicken and Smashed Avocado Sandwich on Multigrain Bread

Pasta Salad with Pesto Roasted Vegetables

Pre Set Dessert of Lemon Meringue Tart

PNW EXPRESS | 59 per guest

Cold Smoked Salmon Nicoise, Dill Mustard Dressing

Pre Set Dessert of Individual Fruit Tart

OREGON EXPRESS | 57 per guest

BBQ Chicken Breast, Roasted Garlic Mashed Potatoes, and Roasted Peppers

Pre Set Dessert of Chocolate Pecan Flan

ENHANCEMENTS

Mixed Greens, Roasted Butternut Squash and Orange Segments with Grilled Scallions, Chili and Balsamic Reduction | 10 per guest

Lentil and Carrot Soup, Coriander, Candied Ginger, Toasted Sesame Seeds | 9 per guest

ICED BEVERAGE

CHOICE OF ONE INCLUDED WITH EACH CHOICE ABOVE

Home-Brewed Black or Green Iced Tea

Cucumber Spiked Water

Berry Water



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LUNCH - EXPRESS BUFFET

EACH EXPRESS BUFFET

61 per guest

All Express Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas

Events Booking or Determining Menus Within (5) Business Days and/ or Less than (20) Guests Must Choose from the Express Menus

If Less Than 20 People, an \$8.00 per guest Fee will Apply.

Maximum Two-Hour Service Time for Displays, Buffets & Stations

Should you wish to change the noted service day of week, a \$9 per guest Fee will Apply

MONDAY

Soup of the Moment

Grilled Bread and Marinated Tomato Salad

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings

Lemon Thyme Roasted Chicken Breast, Rapini, Roasted New Potatoes, Caper Sauce

Chocolate Mousse

TUESDAY

Soup of the Moment

Chop Salad

Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers, Cherry Tomatoes, Charred Corn, Chickpeas, Olives, Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets, Assorted House Made Dressings

Mediterranean Spreads With Grilled Pita

Grilled Tri-Tip, Charred Corn and Edamame Succotash, Roasted Sweet Potatoes

Lemon Curd Tart

WEDNESDAY

Soup of the Moment

Beet Salad with Watercress and Shaved Parmesan Cheese
Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers,
Cherry Tomatoes, Charred Corn, Chickpeas, Olives,
Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets,
Assorted House Made Dressings

Spinach and Ricotta Ravioli, Peperonata, Baby Spinach and Toasted Pine Nuts

Tiramisu

THURSDAY

Soup of the Moment

Rainbow Carrot and Chickpea Salad
Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers,
Cherry Tomatoes, Charred Corn, Chickpeas, Olives,
Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets,
Assorted House Made Dressings

Madras Chicken Curry, Basmati Rice

Mango Mousse Cake

FRIDAY

Soup of the Moment

Greek Village Salad
Assorted Artisanal Greens with Shaved Radish, Cucumber Ribbons, Carrot Whispers,
Cherry Tomatoes, Charred Corn, Chickpeas, Olives,
Crumbled Goat Cheese, Feta Cheese, Grilled Broccoli Florets,
Assorted House Made Dressings

Moussaka

Baklava



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LUNCH BUFFET

*All Lunch Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas
If Less Than 20 People, an \$8.00 per guest Fee Will Apply
Maximum Two Hour Service Time for Displays, Buffets & Stations*

OLYMPIC DELI | 64 per guest

Soup of the Moment

Kettle Chips

Pickles

CHOICE OF TWO SALADS

Snipped Seasonal Greens, Shaved Vegetables,
Herb Balsamic Dressing

New Potatoes, Tossed With Pommery
& Champagne Vinaigrette

Chop Chop Salad, Green Market Vegetables,
Lemon Vinaigrette

Arugula, Crispy Chickpeas, Pickled Red Onions,
Tahini Vinaigrette

Baby Spinach, Roasted Cauliflower,
Crispy Fried Onions, Red Wine Dressing

Hand-Picked Tangled Greens, Fennel,
Champagne Vinaigrette

CHOICE OF THREE SANDWICHES

Curry Chicken Salad Tartines, Cranberry Walnut Baguette

Avocado, Beefsteak Tomato & Micro Greens,
Nine Grain Bread

Grilled Chicken, Balsamic Onion Marmalade, Mozzarella,
Herb Focaccia

Smoked Salmon, Horseradish Crème Fraîche,
Everything Salt, Whole Wheat Mini Bagels

Smoked Turkey Wrap, Crushed Avocado,
Sweet and Sour Onion Jam

Black Forest Ham and Brie with Honey Mustard,
Country Roll

Sicilian Tuna Salad, Green Olive Tapenade Red Leaf,
Challah Roll

Roast Beef, Aged White Cheddar, Arugula, Horseradish
Aioli, Pommery Mustard, Ciabatta

Smoked Turkey, Mozzarella, Roasted Tomatoes,
Spinach, Challah Roll

Applewood Smoked Meat, Havarti, Stone Ground
Mustard Spread, Rye

Vegetable Delight Wrap, Hummus, Roasted Japanese
Eggplant, Zucchini, Baby Greens, Pickled Red Onion

CHOICE OF TWO DESSERTS

Lemon Bars

Fruit Tarts

Lemon Ricotta and Pistachio Cannoli

Minted Fruit Mélange with Lemon Glaze



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LUNCH BUFFET

PNW BUFFET | 72 per guest

Apple and Fennel Salad
Shaved Summer Squash, Mint, Ricotta Salata,
Lemon Vinaigrette
Green Beans, Fennel, Cherry Tomatoes, Frisée,
Basil Vinaigrette

Roasted Chicken with Olives and Capers,
Orange Segment Vinaigrette
Maple Mustard Glazed Salmon, Chive Lemon Beurre Blanc
Herb Roasted New Potatoes
Buttered Carrots

Black Forest Cake
Lemon Cheese Cake

Add our Soup of the Moment to any Buffet | 9 per guest

TUSCAN BUFFET | 68 per guest

Grilled Vegetables, Citrus Artichokes with Yogurt,
Green Scallion Chili Oil
White Bean, Tuna, Capers, Arugula, Lemon Dressing
Tuscan Salad: Chopped Romaine, Tomato, Basil, Red
Onion, Olives, Peppers, Cucumbers, Balsamic Vinaigrette

Chicken Puttanesca, Cherry Tomatoes, Olive Oil, Olives,
Chili Peppers, Capers, Garlic
Orecchiette, Slow Cooked Tomatoes, Mushrooms,
Spicy Italian Sausage
Cheese and Ricotta Ravioli, Broccoli Rabe, Basil Cream

Tiramisu
Biscotti

Add our Soup of the Moment to any Buffet | 9 per guest

VEGAN

100% PLANT BASED ROOT TO LEAF | 65 per guest

Quinoa Pulse Salad, Lentil, Freekeh
Kale Salad, Shaved Kale, Kale Green Goddess Pesto
Cashews
Chopped Vegan Cobb, Carrot Ginger Dressing

Roasted Portobello Steaks, Steamed Gai Lan,
Forbidden Rice
Tofu Quinoa Scramble, Sweet Onion, Spinach
Cauliflower Steaks,
Char-Grilled over Citrus Wheat Berries

Vegan Chocolate Mousse
Organic Fruit Bowls
Fruit and Herb Infused Waters

Add our Soup of the Moment to any Buffet | 9 per guest



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PLATED LUNCH

*All Plated Lunches Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas
Three Course Lunch Price is Shown by Each Entrée & Consists of Your Choice of Soup or Salad, Entrée & Dessert
To Select a Four-Course Lunch, Add \$20.00 per guest. A Four Course Lunch Allows Guests to Select Their Entrée Tableside
If Less Than 20 People, an \$8.00 per guest Fee Will Apply*

COLD

Artisan Romaine, Parmesan Crisps, Hand-Torn
Roasted Garlic Crouton, Classic Caesar Dressing

Snipped Spring Greens, Shaved Vegetables,
Herbed Balsamic Dressing

Watercress and Endive Salad, Pomegranate Seeds,
Spiced Pistachios, Lemon Dressing

Mixed Greens, Roasted Butternut Squash, Orange
Segments, Scallions, Chili and Balsamic Reduction

Wild Arugula, Pickled Radish, Shaved Parmesan,
Charred Cipollini Onions, Champagne Dressing

SALAD

Sorel and Pea, Crumbled Goat Cheese, Peppers

Corn Veloute, Popcorn Powder, Chorizo Crumble,
Pickled Peanuts

Chilled Tomato Gazpacho, Heirloom Cherry Tomato
and Melon Salsa

MAIN | *Maximum of three*

Roasted Salmon, Olive Oil Roasted Fingerlings,
Grilled Radicchio, Buttered Asparagus Spears,
Red Pepper Coulis, Sunflower Gremolata | *70 per guest*

Pan Seared Scallops, Sautéed Pea Tendrils,
Scallion Pomme Purée, Tomato Beurre Blanc,
Fennel Pollen Salt | *72 per guest*

Chermoula Chicken Breast, Lemon Roasted Fingerling
Potatoes, Stewed Greens and Chayote,
Mint Raita | *65 per guest*

Harissa Macerated Supreme of Chicken, New Potatoes,
Seasonal Vegetables, Red Pepper Jus | *65 per guest*

Santa Maria New York Strip, Parmesan Potato
Dauphinoise, Spring Garlic Gai Lan, Roasted Garlic
Demi Glaze | *75 per guest*

Seared Beef Tenderloin, Bordelaise Sauce, King Oyster
Mushroom and Cipollini Confit, French Green Beans,
New Potatoes | *79 per guest*

Field Roast Sausage and Vegetable Stuffed Manicotti,
Roasted Tomato Sauce, Wild Arugula | *60 per guest*

Quinoa and Roasted Vegetable Stuffed Eggplant, Cumin
Eggplant Butter, Cashew Cream, Mint Parsley Topping
(Vegan / Dairy Free / Gluten Free) | *56 per guest*

Pissaladière of Roasted Baby Carrots, Roasted
Mushrooms, Hazelnut Dukkha,
Yellow Tomato Dahl Sauce, Parsley Lemon Coulis
(Vegetarian) | *56 per guest*

SWEET

Chocolate Terrine, Berries, Raspberry Coulis, Nut Brittle
(Vegan / Dairy Free / Gluten Free)

Carrot Cake, Roasted Pineapple Compote, Pineapple
Meringue Shards, Chantilly Cream

Strawberry Shortcake Bundt, Macerated Strawberries,
Vanilla Whip Cream, Mint Syrup

Chocolate Ganache Tart, Salted Caramel Chantilly,
Cocoa Nib Crunch



FAIRMONT OLYMPIC

BANQUET MENU 2023

Breakfast

Break

Lunch

Reception

Dinner

Wedding

Beverage

All food and beverage functions are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's non-supervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account.

RECEPTION

Hors D' Oeuvres Can Be Butler Passed or Displayed

Minimum Three Dozen per Selection

Maximum Two Hour Service Time for Displays, Buffets & Stations

HORS D'OEUVRES

CANAPÉS COLD | 78 Per Dozen

Pressed Watermelon, Pickled Strawberry, Shaved Feta Cheese, Black Pepper

Ratatouille and Avocado Mousse Cones

Tuna Tartare, Sesame Cone, Wakame Seaweed

Lobster Louie Cream Puff, Profiterole

Oven Roasted Tomato Bruschetta, Kalamata Tapenade

Beef Tenderloin, Roquefort Shortbread,
Horseradish Cream

CANAPÉS HOT | 78 Per Dozen

Portobello Mushroom Empanada

Baked Spanakopita

Brie, Raspberry en Croute

Arancini Risotto Ball, Red Beet Confit Pesto Drizzle

Mini Beef Wellington, Béarnaise Sauce

Bacon Wrapped Short Ribs, Barbecue Glaze

Chicken Samosa, Mint Dip

Coconut Lobster Skewers, Moqueca Sauce



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RECEPTION

RECEPTION STATION

Maximum Two Hour Service Time for Displays, Buffets & Stations

**Labor Charge for Chef Attended Stations ~ \$150.00 Each Up To (2) Hours. Each Additional Hour at \$65 per Hour

1 Chef Attendant Required per (75) Guests

****TUSCAN BOUNTY** | 54 Per Guest

Our attendants will prepare custom-made pasta dishes with a bounty of pasta and toppings

Toppings to Include: **Choose 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, Kalamata Olives

Tossed With Your Choice of **Two Types**

Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne, Gemelli Pasta

Complete the Custom Creation with Your Choice of **Two Sauces:**

Roasted Tomato and Basil Sauce, White Wine Cream Sauce, Fresh Herbs and Extra Virgin Olive Oil

SUSHI AND SASHIMI STATION | 50 per guest

Six pieces per guest

California Rolls

Avocado Rolls

Salmon & Tuna Sashimi

Shrimp

****WHOLE ROASTED STRIPLIN** | 1150

Priced Per Striploin, Serves Approximately 30 Guests

Balsamic Spiked Caramelized Onion

Béarnaise Sauce

Warm Artisan Rolls

****ORIGINAL MONTREAL SMOKED MEAT** | 945

Priced Per Brisket, Serves Approximately 40 Guests

Double Smoked Beef Picanha

Kosher Style Dill Pickles

Dijon Mustard

Mini Rye Rolls

SALMON WELLINGTON | 760

Priced Per Wellington, Serves Approximately 20 Guests

Stuffed with Creamed Spinach, Foraged Forest Mushrooms, Spring Chive Chimichurri Sauce

****MAPLE CHERRY PINEAPPLE GLAZED HAM** | 680

Priced Per Ham, Serves Approximately 30 Guests

Parker House Rolls

Pineapple Mustard Relish

BAKED BRIE | 525

Priced Per Brie, Serves Approximately 50 Guests

Baked French Brie in Puff Pastry, Pepper Jelly and Sliced Baguette



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RECEPTION

RECEPTION STATION

STREET TACOS | 38 per guest

Grilled Steak

Roasted Pork

Grilled Chicken

Corn Tortillas

Toppings include Cilantro, Pico de Gallo, Sour Cream, Cheese, Salsa, Refried Beans

INTERNATIONAL AND DOMESTIC PREMIUM CHEESES

31 per guest

Parmigiano-Reggiano with
Red Onions Balsamic Marmalade

Brie with Plum Compote

Gruyere with Anise Infused Wild Honey

Gorgonzola with Apricot Mustard

Garnished with Grapes, Artisan Breads
and Crisps, Seasonal Fruit Preserve

CRUDITÉS & DIP | 24 per guest

Carrots with Orange Carrot Cilantro Sauce

Belgian Endive Leaves with Red Pepper & Hummus Dip

Celery Sticks with Apple & Gorgonzola Spread

Cucumber with Vidalia Onion Tzatziki Sauce

ANTIPASTO PLATTER | 38 per guest

Salami, Prosciutto, Capocollo

Provolone, Bocconcini

Olives, Marinated Peppers, Artichokes

Eggplant Sun Dried Tomato Hummus and Tapenade

Focaccia Bread and Breadsticks

Sour Pickles, Grainy Mustard

S'MORES | 24 per guest

Small Heat Elements Placed Around River Rocks
Where Guests Can Roast Their Marshmallows
and Sandwich Them In Between Chocolate
Dipped Graham Crackers



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PLATED DINNER

All Plated Dinners Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas

Three Course Dinner Price is Shown by Each Entrée and Consists of Your Choice of Soup or Salad, Entrée, and Dessert

To Select a Four Course Dinner, Add \$32.00 per guest. A Four Course Dinner Allows Your Guests to Select Their Entrée Tableside

If Less Than 20 People, an \$8.00 per guest Fee Will Apply

SALAD

Butter Lettuce, Shaved Red Onions, Gorgonzola, Grilled Scallions, Applewood Smoked Bacon, Toasted Sunflower Seeds, Crème Fraîche Dressing

Arugula, Pickled Mushrooms, Shaved Pecorino, Heirloom Cherry Tomatoes, Crispy Shallots, Lemon Olive Oil & Champagne Vinegar

Gem Baby Greens, Minted Orange Segments, Dried Cherries, and Crumbled Goat Cheese, and Toasted Pistachio, Ginger Dressing

Caesar Salad, Artisan Romaine, Parmesan Crisps, Hand-Torn Roasted Garlic Crouton, Classic Caesar Dressing

Mizuna & Red Leaf Salad, Wasabi Spiked Sesame Dressing, Furikake Spice, Cucumber, Yuzu Tofu Cream

SOUP

Crème du Barry (Cauliflower), Smoked Salmon, Dill Fronds, Crème Fraîche

Wild Mushroom Velouté, Truffle Vol-Au-Vents Crouton, Chives

Tomato Consommé, Tomato Coins, Lemon Olive Oil

APPETIZERS

Coconut Lime Tuna Poke with Toasted Coconut, Scallions, Sesame, Taro Chips | Add 9 per guest

Fig and Goat Cheese Tart, Micro Greens, Balsamic Glaze | Add 8 per guest

Lobster Raviolo in Cognac Sauce, Chive Oil, Sherry Reduction | Add 11 per guest

Steak Bites in Tomato Agrodolce, Cucumber Caviar | Add 9 per guest

Taiwanese Popcorn Chicken, Fried Basil, Toasted Cashews | Add 8 per guest

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PLATED DINNER

MAIN | *Maximum of three*

Crispy-Skinned True Cod, Cipollini and Shrimp Hash, Tomato Summer Savory Salad, Lemon Vodka Sauce | *99 per guest*

Sweet Herb Crusted Salmon, Crispy New Potatoes, Summer Vegetable Fricassee, Citrus Parsley Sauce | *98 per guest*

Fennel Pollen Seared Scallops, Braised Leeks, Parsley and Baby Kale Salad, Purple Potato Disks, Crispy Garlic, Vanilla Beurre Blanc | *102 per guest*

Thyme Roasted Chicken Supreme, Bavarian Potato Salad, Braised Red Cabbage, Maple Glazed Greens, Caper Beurre Blanc | *96 per guest*

Roasted Chicken Breast, Chive & Chevre Polenta, Caramelized Apple Chutney, Citron Rapini, Pomegranate Jus | *96 per guest*

Seared Duck Breast, Garlic Wilted Kale, Carrot Purée, Crispy Leeks, Cherry Port Barbecue Sauce | *98 per guest*

Truffle Crusted Filet Mignon, Red Onion Jam, Scallion and Mushroom Ragout, Haricots Verts, Potato Purée, Truffle Jus | *107 per guest*

Steak Au Poivre, Szechuan Pepper-Crusted New York Strip Steak, Dauphinoise Potato, Gai Lan, Sauce Bordelaise | *105 per guest*

Cider Brined Pork Chop, Creamy Roast Garlic Polenta, Crispy Brussels Sprouts, Sautéed Collard Greens, Pan Reduction & Braised Apples | *97 per guest*

Lamb Lollipops, Lamb Rack with Herb Crust, Pepper Jus, Minted Cous Cous, Spiced Eggplant & Green Chickpeas | *98 per guest*

Red Wine Braised Short Rib of Beef, Heirloom Carrots, Salsa Verde, Cauliflower Purée, Cabernet Jus | *103 per guest*

Truffle Mushroom & Vegetable Tart, Caramelized Onion, Truffle Potatoes, Grilled King Mushrooms, Cashew Yogurt, Pea Vine, Salsa Verde (Vegan, Gluten Free) | *91 per guest*

Celeriac Fritter Steaks, Crispy Cauliflower, Green Chickpeas, Cashew Creamed Grits, Greens, Mushroom Gravy (Vegan, Gluten Free) | *91 per guest*

Fellington's Strudel, Honey & Cumin Glazed Field Roast, Duxelles Mushroom Salad, Roasted Squash, Saffron Infused Peperonata, Spicy Garlic Oil (Vegan, Gluten Free) | *91 per guest*

DYNAMIC DUOS

Filet Mignon and Jumbo Shrimp | *110 per guest*
Seared Beef Tenderloin, Saffron Grilled Jumbo Shrimp, Spring Onions, Mizuna and Citrus Dressing, Roasted Brussels Sprouts with Goat Horn Peppers and Lime, Yukon Gold Mash, Demi-Glace

Pork Tenderloin and Sea Scallops | *105 per guest*
Roasted Pork Tenderloin, Bourbon Apple-Glazed Bacon-Wrapped Sea Scallops, Molasses Honey, Spiced Apple and Potato Hash, Roasted Radishes

Chicken Breast and King Salmon | *102 per guest*
Bone-In Range Chicken Breast, Thyme Jus, Citrus Maple-Glazed King Salmon, Micro Greens, Corn Risotto, Asparagus, Chive Beurre Blanc

SWEET

Chocolate Terrine, Berries, Raspberry Coulis, Nut Brittle (Vegan / Gluten Free / Dairy Free)

Passion Fruit Mango Cake, Roasted Pineapple Compote, Pineapple Meringue Shards, Crushed Coconut Tuile

Strawberry Shortcake Bundt, Macerated Strawberries, Vanilla Whip Cream, Mint Gel

Chocolate Ganache Tart, Salted Caramel Chantilly, Cocoa Nub Crunch



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BUFFET DINNER

All Dinner Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee & Lot 35 Assorted Teas

If Less Than 50 People, a \$15.00 per guest Fee Will Apply

Maximum Two Hour Service Time for Displays, Buffets and Stations

LITTLE ITALY | 130 per guest

Italian Wedding Soup

Handpicked Tangled Greens, Basil, Balsamic Vinaigrette

Hearts of Romaine, Sourdough Croutons

Parmesan Cheese, Cherry Tomatoes,
Bagna Cauda Vinaigrette

Tuscan Salad ~ Chopped Romaine, Tomato, Basil,
Red Onion, Olives, Peppers, Cucumbers,
White Balsamic Vinaigrette

Italian Tuna, Legumes, Olives, Capers, Green Beans,
Arugula, Lemon Dressing

Marinated Tuscan Vegetables with Ricotta,
Green Chili Oil

Marinated Chilled Seafood

Sliced Cured Italian Meats and Cheeses

Spinach and Ricotta Stuffed Tortellini,
Citrus Spiked Rosé Sauce

Truffle Crusted Chicken Breast,
Mushroom Marsala Sauce

Cioppino ~ Salmon, Calamari, Mussels, Shrimp,
Saffron Broth

Beef Striploin Medallions, Balsamic Onions
Lemon Rosemary Roasted New Potatoes

Medley of Roasted Vegetables

Classic Tiramisu Cake

Chocolate Swirl Cheese Cake

Assorted Biscotti

Sliced Fruit

PNW ROAD TRIP | 125 per guest

Walla Walla Onion Soup, Oregon Blue Cheese Crouton

Farro and Roasted Carrot Salad

Grilled Scallion & Dill Potato Salad

Raw Root Vegetable Coleslaw

Coastal Cheeses and Puget Sound Cured Meats

Peel and Eat Shrimp with Spicy Cocktail Sauce

Marinated Penn Cove Mussels

Smoked Salmon, Rye, Traditional Garnishes

Manicotti in a Spicy Tomato Sauce

Roast Chicken Breast, Mushroom and Kale,
Forest Mushroom Jus

Black Pepper Crusted Beef Striploin Medallions,
Syrah Reduction

King Salmon Coulibiac Stuffed with Wild Rice Pilaf
and Creamed Spinach

Roasted Garlic Pomme Purée

Buttered Carrots and Beans

Chocolate Pecan Pie

Apple Crumble with Crème Anglaise

Sliced Fruit and Berry Platter

Biscotti



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BUFFET DINNER

THE WORLD IS YOURS | 155 per guest

Minimum 100 guests

Marinated Tuscan Vegetables, Yogurt and Green Chili Oil
Frutti Di Mare
Tomato Bocconcini Salad
Ricotta and Spinach Tortellini in Vodka Sauce
with Sweet Peas, Roasted Peppers
"Pollo Cacciatore" ~ Chicken Stew with Tomato,
Mushroom and Black Olives in Peperonata Sauce
Tiramisu
Biscotti

Lo Mein Beef Salad, Fermented Black Bean Sauce
Steamed Dim Sum
Pork Pot Stickers, Ponzu
Crisp Fried Vegetable Spring Rolls, Chili Soy Dip
Beef and Gai Lan Stir Fry, Oyster Sauce
Lemongrass Sautéed Baby Bok Choy, Sesame Seeds
Steamed Jasmine Rice
Fresh Seasonal Fruit Salad, Lychee and Coconut Milk
Mango Mouse Cake

Greek Village Salad
Eggplant Spread and Hummus Dip, Pita Bread
Chicken Souvlaki Skewers, Tzatziki Sauce
Herb & Olive Oil Poached Salmon
Eggplant Moussaka
Roasted Green Beans, Pine Nuts, Tomatoes, Oregano Oil
Mini Greek Baklava

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Wedding Packages

LOVE | 175 per person

Selection of Four Butler Passed Hors D'Oeuvres
Four-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Three-Course Plated Dinner
Coffee and Specialty Tea Service
Custom Wedding Cake



HONOR | 210 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with Guest's
Choice of Entrée at the Dinner Table
Coffee and Specialty Tea Service
Custom Wedding Cake



CHERISH | 235 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Super Premium Bar Service
to Include Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with
Guest's Choice of Entrée at the Dinner Table
Coffee and Specialty Tea Service
Selection of One Butler Passed Late Night Snack
Custom Wedding Cake

All Packages Require a Minimum of 100 Guests
and Include*

Complimentary changing rooms for each
wedding party for the Entire Wedding Day

Menu Tasting for up to Four Guests

Complimentary Overnight Accommodations
for the Bride and Groom on the
Wedding Night ~ Room, Tax, and Valet Parking

Five Complimentary Valet Parking Passes
on the Wedding Day

Exclusive use of Hotel for wedding photography

Wedding Night Amenity of Champagne,
Strawberries, and Personalized Gift
for the Newlyweds

Elegant Banquet Seating and Tables

Floor-Length Linens with
Coordinated Dinner Napkins

Five Clear Votive Candle Holders
with White Candles per Table

Silver Table Number Holders and Cards

Personalized Printed Menus

Customized Dance Floor



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Some items may be unavailable due to climate & a comparable product will be substituted should this occur. Hotel does not serve shots of liquor at events.

Custom beverage requests will be priced separately.

Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing. Maximum three options for tableside wine.

Changing from one bar type to another will require a pause in service for a minimum of 30 minutes. See your Event Manager for questions or details.

\$250 per Bartender & Cocktail Server Fees (additional fees after 5hrs). One bartender needed for every 75 guests. Maximum 3 Options for Tableside Wine.

A 25% surcharge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed surcharge to non-managerial service staff.

BAR TIERS

SPIRIT CATEGORY	PREMIUM	SUPER PREMIUM	LUXURY
Vodka	Finlandia	Tito's Handmade	Absolut Elyx & Belvedere
Gin	Beefeater	Malfy Gin	The Botanist
Rum	Bacardi Superior	Bacardi Superior or Bacardi 8yr. (additional for aged)	Bacardi Superior or Bacardi Gran Reserva 10yr. (additional for aged)
Tequila	Hornitos Plata Silver	Casamigos Silver or Reposado	Casamigos Silver, Reposado, or Anejo
Bourbon/Whiskey	Jack Daniels Whiskey	Maker's Mark Bourbon	Woodford Reserve Bourbon
Rye	Jim Beam Rye	Templeton Rye	Knob Creek Rye
Scotch	The Famous Grouse	Chivas Regal	Glenfiddich 12yr.
Vermouth	Niolly Prat	Niolly Prat	Noilly Prat
Liqueurs	Kahlua, Grand Marnier, Cointreau, Aperol, Campari, Amaretto	Kahlua, Grand Marnier, Cointreau, Aperol, Campari, Amaretto	Kahlua, Grand Marnier, Cointreau, Aperol, Campari, Amaretto

PACKAGE PRICING:

Price Based per Person. Each Bar Package Includes Classic Cocktails, House Beer, House Wine, & Non-Alcoholic Beverages (*Zero-Proof Cocktails Not Included).

PREMIUM TIER:

Starting at \$41 for 2 hours; additional \$15 per hour up to 5 hours. Consumption pricing \$14 per cocktail.

SUPER PREMIUM TIER:

Starting at \$47 for 2 hours; additional \$20 per hour up to 5 hours. Consumption pricing \$17 per cocktail.

LUXURY TIER:

Starting at \$55 for 2 hours; additional \$25 per hour up to 5 hours. Consumption pricing \$19 per cocktail.



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BEVERAGE ENHANCEMENTS

CLASSIC COCKTAILS

14/17/19 *Based on Beverage Tier Selected

APEROL SPRITZ

Aperol, Soda, Prosecco, Orange

PALOMA

Blanco Tequila, Grapefruit Juice, Sugar, Soda

OLD FASHIONED

Bourbon, Bitters, Sugar

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Cold Brew

MOSCOW MULE

Vodka, Lime, Ginger Beer

BRUNCH BAR

MIMOSA | 14

Orange or Grapefruit

BLOODY MARY

14/17/19 *Based on Beverage Tier Selected

Vodka or Gin, House-made Bloody Mary Mix, Salt, Garnishes

ZERO-PROOF COCKTAILS

IN THE GARDEN | 12 each

Seedlip Garden, Honey, Lemon, Mint Tea

TEMPERANCE COLLINS | 12 each

Seedlip Spice, Giffard Aperitif, Grapefruit Juice, Soda

CUSTOM COCKTAILS

Our Team of Mixologists Will Curate Tailor-Made Cocktails Exclusive To Your Event.

**Pre-Selected Quantities Must Be Ordered, Minimum 50 Each per Event*

18+ Each

BEER | 8 each

HOUSE SELECTION

Elysian IPA

Stella

Heineken

Bud Light

TASTE OF THE PNW *add-on | 11 each

Holy Mountain, Black Beer, Dark Ale

Holy Mountain, White Lodge Wit

Stoup, Citra IPA

Stoup, Mosaic Pale Ale

Stoup, Pilsner



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BEVERAGE • BEVERAGE AND WINE SERVICE

WINE

**Priced Per Bottle. Charged on Consumption.*

**Extended Wine Selections Available. Quantities & Price May Vary.*

HOUSE WINE

Cava Brut, Cune, Penedes, ESP	52
Chardonnay, Chateau St. Michelle, Columbia Valley, WA	52
Pinot Gris, Chateau St. Michelle, Columbia Valley, WA	52
Cabernet Sauvignon, Chateau St. Michelle, Columbia Valley, WA	52

SPARKLING WINE

Brut Sparkling, Chandon, California, US	75
Brut Champagne, Moët & Chandon, FR	140
Brut Champagne, Veuve Clicquot, FR	155

WHITE WINE

Chardonnay, Angeline, CA	60
Chardonnay, Cakebread Cellars, Napa Valley, CA	140
Pinot Gris, Foris, Rogue Valley, OR	52
Sauvignon Blanc, Angeline, CA	60
Sauvignon Blanc, Pascal Jolivet 'Attitude', Loire, FR	70
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	72
Sauvignon Blanc/Semillon, DeLille Cellars, Columbia Valley, WA	110

RED WINE

Cabernet Sauvignon, Angeline, CA	60
Cabernet Sauvignon, Amavi Cellars, Walla Walla, WA	64
Cabernet Sauvignon, Martin Ray 'Synthesis', Napa Valley, CA	104
Cabernet Sauvignon, Woodward Canyon 'Artist Series #28', WA	135
Pinot Noir, Angeline, CA	60
Pinot Noir, Panther Creek, Willamette Valley, OR	72
Pinot Noir, Rex Hill, Willamette Valley, OR	125
Merlot Blend, DeLille Cellars 'D2', Columbia Valley, WA	88
Malbec, Alta Vista Estate, Mendoza, AR	52



FAIRMONT OLYMPIC

BANQUET MENU 2023

Breakfast

Break

Lunch

Reception

Dinner

Wedding

Beverage

Some items may be unavailable due to climate & a comparable product will be substituted should this occur. Hotel does not serve shots of liquor at events.

Custom beverage requests will be priced separately.

Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing. Maximum three options for tableside wine.

Changing from one bar type to another will require a pause in service for a minimum of 30 minutes. See your Event Manager for questions or details.

\$250 per Bartender & Cocktail Server Fees (additional fees after 5hrs). One bartender needed for every 75 guests. Maximum 3 Options for Tableside Wine.

A 25% surcharge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed surcharge to non-managerial service staff.

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.

Our menus are subject to change and ingredients may vary based on seasonality or availability.

All pricing is guaranteed ninety (90) days prior to your event date. Thereupon prices might change based on commodities market.

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel.

In order for Hotel to deliver on Group's expectations for a successful Event, it is critical for Group to provide timely and complete information to the Hotel. So that the Hotel may make appropriate plans for purchasing and preparing product, as well as properly scheduling staff, the following mandatory timeline relates to final menus and program meal functions:

Banquet event orders (BEO's) will be signed by Group no later than 14 days prior to arrival. We require final guarantee of the final number of guests for all catered functions to be submitted five (5) business days prior to arrival. This will be considered a minimum guarantee and is not subject to reduction. Should we not receive this final guarantee, the original contracted attendance will be charged as the minimum.

Hotel does not serve shots of liquor at events.

Custom beverage requests will be priced separately.

Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing.

Maximum three options for tableside wine.

Changing bar types will require a pause in service for a minimum of 30 minutes.

See your Event Manager for questions or details.

GUARANTEES

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), five (5) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 5% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability after this time.

If for any reason the notice of the final guaranteed number of attendees is late, then the expected number of attendees for the applicable catered food function will be used for billing purposes. Further, the menu offering for attendees in excess of the expected number of attendees may be based on availability of product and may be different from the selected menu. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food to the final guaranteed number of attendees, and will not guarantee setting the room for more than 5% above the final guaranteed number of attendees.

ADDITIONAL CHARGES

Reset Fee - All changes in space set-up within 3 days of your event will result in a minimum \$500.00 reset fee.

Labor Charge for Attended Stations ~ \$150.00 per Attendant up to (2) Hours. Each Additional Hour at \$65 per Hour.

1 Chef Attendant Required per (75) Guests

\$250 per Bartender & Cocktail Server Fees (additional fees after 5hrs). One bartender required per (75) guests.

\$150 per Beverage Attendant (additional fees after 5hrs). One bartender required per (75) guests.

A 25% surcharge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax.

Fairmont distributes 65% of the computed surcharge to non-managerial service staff.

All food and beverage functions are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's non-supervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account.