



PLATED BREAKFAST

Prices are based on plated main selection, per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. All plated breakfast are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

<p>Continental 28</p> <p>Homemade Granola Parfait Individual Breakfast Pastry Plate (<i>Croissant, Mini-Muffin, Butter, Preserves</i>) Sliced Fresh Seasonal Fruit and Berries</p>	<p>Canadian 39</p> <p>Scrambled Eggs Smoked Bacon Pork Sausage Links Roasted Fingerling Potatoes with Spring Onions BC Tomatoes Individual Breakfast Pastry Plate (<i>Croissant, Mini-Muffin, Butter and Preserves</i>) Sliced Fresh Seasonal Fruit and Berries</p>
<p>Brioche French Toast 42</p> <p>Brioche French Toast Caramelized Banana, Candied Pecan, Dulce, Berries, Maple Syrup Sliced Fresh Seasonal Fruit and Berries</p>	<p>Mushroom and Cheddar Breakfast Wrap 43</p> <p>Egg, Kale, Mushroom, Cheddar, Salsa, Sour Cream Fingerling Potatoes BC Tomatoes Sliced Fresh Seasonal Fruit and Berries</p>
<p>YVR Eggs Benny 46</p> <p>Canadian Back Bacon, Lemon Hollandaise Fingerling Potatoes BC Tomatoes Sliced Fresh Seasonal Fruit and Berries</p>	

BREAKFAST ENHANCEMENTS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Homemade Granola Parfait Yogurt, Seasonal Fruit	9	Canadian Bacon	8
Pork Sausage	7	Sliced Fresh Seasonal Fruit	10
Whole Fruits	4.5	Individual Assorted Bakery Plate	7
Gluten-free Muffins	6.5	Egg Sandwich English Muffin, Egg, Cheese, Bacon	9

BOXED MEALS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

All meals will be packaged to go. Boxed meals are only available for take-out. Please note that not all the menu items below can be brought through security at the airport. If you will be travelling by flight, discuss your meal options with your Catering representative before placing your order.

Boxed Breakfast To Go

36

Breakfast Sandwich (*select one*):

Ham & Cheese on Artisanal Bread

Tomato & Cheese on Artisanal Bread

Peanut Butter & Jam on Artisanal Bread

Chef's Choice Breakfast Pastry

Seasonal Whole Fruit



THEMED BREAKS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

Cookie Break

24

Home-style Cookies
Chocolate and Strawberry Milks
Truffle Chocolates

Chip Break

23

Potato Chips, Tortilla Chips, Vegetable Chips,
Guacamole, Salsa, French Onion Dip

Mezze Break

24

Hummus, Dolma, Quinoa Tabbouleh, Fattoush,
Marinated Olives, Minted Artichoke, Crisps and
Grilled Bread

SNACKS

All prices are per person, unless otherwise noted, in Canadian funds and subject to an 18% service charge and applicable taxes.

House-baked Power Bars	6	Fairmont's Signature Assorted Cookies priced per dozen	40
Pringles	5	Energy Bar	5
Jumbo Cashews	8	M&Ms Milk Chocolate or Peanut	8
Wild Sweets Artisan Chocolate Bar Award-winning, locally-made, small batch chocolates	8	BBQ Snack Mix	8

BEVERAGES

Coffee and Tea 6.5

Freshly brewed regular and decaffeinated coffees and Fairmont's exclusive Lot 35 teas

Priced per person

Assorted Regular and Diet Soft Drinks 6

Assorted Bottled Juices 5.75

Priced per bottle

Bottled Water 5.5

Priced per bottle

Mineral Water 6

Priced per bottle



WORKING LUNCH

All working lunches include fries or local greens, home-style cookie plus freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

Turkey Clubhouse 37

Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

Jetside Burger 38

House-made Beef Patty, Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic Black Pepper Aioli

Ancient Grains Burger 36

House-made Gluten-Free Vegetarian Patty, Smashed Avocado, Pickle, Lettuce, Roasted Pepper, Aged Cheddar

Chicken Caesar Wrap 37

Chicken Caesar Wrap, Lettuce, Asiago, Croutons, Caesar Dressing

Grilled Vegetable Wrap 37

Grilled Vegetable Wrap, Hummus, Avocado, Lettuce, Cheddar

3 COURSE PLATED LUNCHES

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STARTERS (PRE-SELECT ONE)

Signature Mushroom Soup

Truffle Crème, Pickled Shimeji Mushroom

Organic Mixed Greens

Shaved Carrot, Radish, Grape Tomatoes, Herb Vinaigrette

Vine Tomato Salad

Bocconcini, Kale, Olive, Aged Balsamic

MAINS (PRE-SELECT ONE)

Sage & Mustard Chicken Breast

55

Caramelized Onion, Whipped Potato, Green Beans, Natural Jus

Braised Sticky Shortrib

72

Herb Polenta, Heirloom Carrots, Pearl Onion, Gremolata

Grilled Salmon Rice Bowl

65

Baby Corn, Edamame, Miso

Wild Mushroom Ravioli

55

Spinach, Parmesan Crème, Pepper Pecorino, Gremolata

Crispy Tofu Rice Bowl

58

Spicy Chili Sauce, Water Chestnuts, Cashews, Ginger, Edamame

DESSERT

Seasonal Cheesecake

BOXED MEALS

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Boxed Lunch To Go 40

Mixed Greens, Shaved Carrot, Radish, Grape
Tomatoes, Herb Vinaigrette

Wraps (*pre-select one*):

Chicken Caesar Wrap, Croutons, Asiago,

Romaine Lettuce, Caesar Dressing

Grilled Vegetable Wrap, Hummus, Avocado,

Lettuce, Cheddar

Shaved Beef Wrap, Pepper, Shredded Cheese,

Black Pepper Sauce

Whole Seasonal Fruit

Home-style Chocolate Chip Cookie



COLD CANAPES

Canapes are priced per dozen. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

Blue Cheese Stuffed Olives Gin Soaked	52	Candied Walnut Goat Cheese Truffle Fig Center	49
Vietnamese Rice Paper Roll Shrimp, Nam Pla	54	Smoked Salmon Blini, Caviar	56
Prosciutto Wrapped Asparagus Parmesan Wafer, Pesto	52	Compressed Watermelon Feta, Mint	49
Heirloom Tomato Bruschetta Ficelle Crostini	52	Miso Tuna Poke Wasabi, Ginger	54
Mini Crab BLT Brioche Bread	56	Smoked Duck Breast Onion Jam, Rye Crisp	54

HOT CANAPES

Canapes are priced per dozen. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes.

Sesame Chicken Goujons Jalapeno Plum Dip	54	Homemade Vegetable Pakora Coconut Mango Chutney	49
Prime Angus Beef Sliders Aged Cheddar, Crispy Onions, Grainy Mustard Mayonnaise	54	Asparagus Goat Cheese Strudel Black Truffle, Phyllo Pastry	56
Wild Mushroom Tartlet Frisee Salad	52	Duck Confit Croquette Pear Rosemary Jam	54
Mini Dry Aged Beef Taco Guacamole, Tomato Salsa	53	Prosciutto Basil Wrapped Prawn Basil Remoulade	54
Soy Pork and Ginger Meatball Crispy Rice	52	Crab Cakes Lemon Tartar Sauce	56



PLATED DINNER

Prices are based on plated main selection, per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. All plated dinners are accompanied by freshly brewed regular & decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas.

STARTERS (PRE-SELECT ONE)

**Globe Signature
Mushroom Soup**
Truffle Crème, Shimeji Mushrooms

**Salad of Village Farm
Tomatoes**
Basil, Ciabatta Croutons, Mozzarella

**Heart of Romaine Caesar
Salad**
Ficelle Crouton, Anchovy Dressing, Pecorino
Cheese

Local Beet Salad
Cashew Praline, Bitter Greens, Herb Vinaigrette

Heirloom Carrot Soup
Parmesan Foam, Candied Pecans

MAINS (PRE-SELECT ONE)

Pan Seared Steelhead 79
Fingerling Potatoes, Spinach, Sauce Vierge

**Herb Crusted Breast of
Chicken** 78
Green Beans, Farrow Risotto, Chicken Jus

**Braised Alberta Beef
Shortrib** 90
Crispy Polenta, Root Vegetables, Braising Juices

Grilled Filet of Beef 95
Potato Purée, Pearl Onion, Asparagus, King
Oyster Mushroom, Jus

Haida Gwaii Sablefish 90
Bok Choy, Braised Shitake, Black Garlic

Wild Mushroom Cannelloni 75
Pepper Pecorino, Spinach, Grilled Truffle
Ciabatta

Grilled Lentil Steak 77
Potato Purée, Pearl Onion, Asparagus, King
Oyster Mushroom, Mushroom Jus

DESSERTS (PRE-SELECT ONE)

Seasonal Crème Brulée

Seasonal Cheesecake

Seasonal Fruit



FESTIVE PLATED LUNCH

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Plated Lunch

61

STARTER

Soup of Roasted Butternut Squash, Spiced Pecans, Maple Reduction

ENTREE

Roasted Fraser Valley Turkey
Whipped Yukon Gold Potato
Roasted Heirloom Carrots, Brussel Sprouts,
Haricot Verts
Local Cranberry Relish
Traditional Stuffing, Pan Jus

DESSERT

Pistachio Chocolate Mousse, Cranberry Biscotti

FESTIVE PLATED DINNER

2019 Festive Season menus. Prices are per person. All prices are in Canadian funds and subject to an 18% service charge and applicable taxes. Holiday include freshly baked artisan rolls, gourmet blend of regular and decaffeinated coffee, and Fairmont's exclusive Lot 35 teas.

Festive Plated Dinner 76

STARTER

Roasted Parsnip Soup, Double Smoked Bacon,
Truffle Crème Fraiche

ENTRÉE

Roasted Fraser Valley Turkey
Whipped Yukon Gold Potato
Roasted Heirloom Carrots, Brussel Sprouts,
Haricot Verts
Local Cranberry Relish
Traditional Stuffing, Pan Jus

DESSERT

Mandarin Orange Cheesecake, Rum Ball Praline



WINE

Prices per bottle

SPARKLING WINE, BC

Averill Creek "Charme de l'Île" 74

Vancouver Island, BC

Prosecco-style sparkling wine with a classic Charmat method fizz. Lively palate featuring crisp apple and citrus flavours topped with toasty, nutty notes.

SPARKLING WINE, INTERNATIONAL

Bottega Prosecco 74

Italy

Fresh, delicate, fragrant, and well balanced. Fruity and flowery with scents of apple, white peach, and citrus fruits.

Veuve Clicquot Ponsardin 170

Champagne, France

Dry and full bodied with well-balanced acidity and complex flavors of crisp apple, mineral, citrus and shortbread on the long finish.

Moet et Chandon 170

Brut, Imperial Champagne, France

Aromas of apple, mineral, lemon-lime, and pear. Flavors of apple, citrus, brioche, and light oak followed by a crisp and refreshing finish.

Domaine Chandon Brut Classic 90

California

Signature flavor profile of apple, pear and citrus flavours. Aromas with a hint of spice that leads to

a soft, dry finish.

BEST OF BC WHITE

Mission Hill Fairmont 55
Exclusive Chardonnay

Okanagan, BC

Palate of green apple, fresh pineapple, lime flavours, with a pleasant creaminess present from oak aging.

Burrowing Owl Pinot Gris 70
Okanagan, BC

Intense aromas of pear, honeydew melon and lots of lemon and grapefruit zest. Palate is dry, soft and round textured, balanced by crisp acidity.

Little Engine Chardonnay 83
Okanagan, BC

Subtle oak balanced with bright acidity, orchard fruits and a crisp lingering finish.

Burrowing Owl 90
Chardonnay
Okanagan, BC

Ripe fruit and nicely integrated oak meld together in this modern, restrained Chardonnay.

Joie Farms A Noble Blend 75
Okanagan, BC

Classic blend of Gewurztraminer, Riesling, Pinot Auxerrois, Pinot Blanc and Muscat. Aromatic wine with flavors of lychee, coriander and guava and a grapefruit-fresh finish.

Blasted Church Pinot Gris 69
Okanagan, BC

Orchard fruit, pineapple and citrus with an undercurrent of stone fruit on the nose.

Wild Goose Riesling 60
Okanagan, BC

INTERNATIONAL WHITE

Farmstead by Long 110
Meadow Ranch

Chardonnay

California

Lively textured palate with a refreshingly acid-driven finish.

Mezzacorona Castel 69
Firmian Pinot Grigio
Italy

Crisp fruit flavour with hints of chamomile. Dry and elegant with a delicate acidity.

Cannonball Chardonnay 85
California

Aromas of pineapple, vanilla, and honeysuckle. Delicate melon and citrus flavors with a long, bright finish.

Dog Point Sauvignon 94
Blanc

New Zealand

Notes of lemon grass and passion fruit. Nettley, zingy acidity, plenty of focus and a long, refreshing finish.

Matanzas Creek Winery 75
Sauvignon Blanc
California

Bursting, vibrant aromas and a long finish with salinity and minerality.

Aromas of floral, spice and apricot with flavours of minerality and citrus to follow.

Vanessa Vineyards 80

Viognier

Similkameen Valley, BC

Intense nose with jasmine, honeysuckle and rose petals, with a rich palate.

BEST OF BC RED

Mission Hill Fairmont 55

Exclusive Cabernet

Sauvignon Merlot

Okanagan, BC

Aromas of cassis, plum, vanilla, and spicy oak. Flavors of fresh blackberry, spice, and herbs with balanced acidity and medium length finish.

Meyer Pinot Noir 68

Okanagan, BC

Ripe cherry scented fruit generously padded with oak, cloves, smoke and light pine-scented complexity.

Burrowing Owl Merlot 88

Okanagan, BC

Red berry fruit on the nose with paprika, roasted red pepper, stewed plum, black cherry, dark chocolate, violet, and vanilla. The palate features berry fruit with a punch of blackberry, plum, blueberry, and dark chocolate.

Rust Wine Co. 78

Merlot/Cabernet

Okanagan, BC

Aromas of black currant, dark cherry and light toast. The soft and pleasing palate has nicely rounded tannins, with bright plum, vanilla, and cedar.

50th Parallel Estate 125

"Unparalleled" Pinot Noir

Okanagan, BC

INTERNATIONAL RED

Cannonball Cabernet 86

Sauvignon

California

Richly layered with blackberry, cassis, and truffle. Firmly structured with lush tannins and a lingering finish.

Zuccardi Serie A Malbec 67

Argentina

Intense red ripe fruit aromas of prunes and cherries with black pepper and tobacco.

Ancient Peaks Cabernet 90

Sauvignon

California

Complex aromas of both red and dark fruits, with notes of black olives and pencil shavings, toasted oak and tobacco.

Rodney Strong Pinot Noir 83

California

Red raspberry and cherry, full-bodied, robust wine, with notes of baking spice and black tea, and accents of toasted oak and rich vanilla.

Penner-Ash Wine Cellars 115

Pinot Noir

Palate of darker fruit notes supported by hints of dark chocolate and anise seed.

Painted Rock Red Icon 125

Meritage

Okanagan, BC

Rich aromas of blackberry, dark plums, cassis and sweet spices. The palate, with velvety tannins and high acid, offers bold and juicy black fruit layered with pepper, baking spices, vanilla and chocolate.

Oregon

Dark fruited aromas of black plum and raspberry compote give way to earthiness a tea note, dried strawberry and vanilla oak on the palate.

Canvasback by Duckhorn 125

Cabernet Sauvignon

Washington

Generous black cherry, black raspberry, fruit leather, mineral, spice and herb aromas. The fruit flavors are framed by firm, juicy tannins and crisp acidity.

BAR

A complimentary bartender is provided. In the event that consumption falls short of \$500 net revenue per bar, a bartender charge of \$100 per bar will apply. All hosted bars are exclusive of the 10% Provincial Liquor Tax, 5% GST and an 18% service charge.
Prices per drink.

HOSTED BAR

Domestic and Local Craft Beer 8

Import Beer 9

Wine by the Glass – Domestic 10

Wine by the Glass – Imported 12

Premium Tier Spirits 10

Finlandia Vodka
Bacardi White Rum, Bacardi Dark Rum, Captain Morgan Spiced Rum
Beefeater Gin
Sauza Hornitos Plata (Silver) Tequila
Canadian Club Whiskey
Jim Beam Rye
The Famous Grouse Scotch
Martini & Rossi Vermouth

Super Premium Tier Spirits 12

Tito's Handmade Vodka
Plymouth Gin
Bacardi 8 yr. Rum
Casamigos Silver Tequila
Maker's Mark Bourbon
Lot 40 Rye
Chivas Regal Scotch

Liqueurs 12

Assorted Soft Drinks, Juices, Mineral Water 6

Non-Alcoholic Beer 7

Luxury Tier Spirits 15

Belvedere Vodka

The Botanist Gin

Bacardi Gran Reserva 10 yr. Rum

Casamigos Anejo Tequila

Woodford Reserve Bourbon Whiskey

Knob Creek Rye

The Macallan Double Cask 12 yr. Scotch



TERMS AND CONDITIONS

Menu prices are quoted in Canadian Funds and are subject to change without notice; final menu prices are guaranteed no more than 30 days prior to an event.

Boxes, Packages, Freight, and Storage

Fairmont Vancouver Airport is pleased to receive and aid in the handling of boxes and packages. Please prearrange any shipments directly with your Catering Representative. Due to limited storage facilities, we are unable to accept shipments any earlier than 2 days prior to your event. Please coordinate the pick-up of items immediately following your event.

**All deliveries must be properly labeled with the name of the group, the group contact, hotel contact, number of boxes, function room name and date of your event. Deliveries must be made to our Receiving/Loading dock at the following address:
Fairmont Vancouver Airport,
3311 North Service Road,
Richmond BC, V7B 1X9**

Should you require assistance with your boxes, packages or freight, a handling fee will be levied of \$7.50 per box for transportation within the hotel. The Hotel will not receive or sign for C.O.D. shipments.

Fairmont Vancouver Airport is not responsible for damage to, or loss of, any articles on the premises during or following an event.

Food and Beverage

Outside food and non-alcoholic and alcoholic beverages are not permitted to be brought into function rooms. All food and beverage served in function rooms must be provided by Fairmont Vancouver Airport, with the exception of Wedding Cakes, for which a cake cutting/serving fee will apply.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Liquor service is permitted from 11:00am and 1:00am (12:00am on Sundays and holidays). We reserve the right to refuse beverage service to individuals in accordance with "Serving it Right" and BCLB safe service regulations.

Guarantees

We require the guaranteed number of guests attending the function in writing a minimum of 72 hours in advance of the event. This will be considered the minimum guarantee and may not be reduced. We will be prepared to set up to 5% above the guaranteed number of events for up to 200 persons and 2% for events with 200 persons or more. In the event that a guaranteed number has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

Security

Any events for persons under the age of 19 years must have 1 security officer per 100 guests, one of which must be female, for the duration of the event.

Signage and Décor

Signage may only be displayed directly outside your designed meeting/function room. We reserve the right to remove any

Labour Charges

- Bartender: A complimentary bartender is provided for event bars. In the event that consumption falls short of \$500 net revenue per bar, a charge of \$100 per bar will apply
- Bar Cashier: \$25 per hour, per cashier (4 hour minimum)
- Chef-attended cooking/carving stations: \$80 per Chef (2 hour minimum)
- Changes to Room Setup on day of event which differ from those pre-arranged with the Catering Representative in advance of the event: \$40 per hour (4 hour minimum)

Service Charge and Taxes

All food and beverage functions are subject to a mandatory 18% service charge, of which 70% is a gratuity that is distributed to the Hotel's servers and, as appropriate, other staff, and the remaining 30% is retained (and not distributed as wages, a tip or gratuity to the Hotel's employees) entirely by the Hotel. The surcharge is subject to 5% percent federal tax, which may change from time to time without notice. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory service charge will be posted to your Master Account.

Food and beverage, meeting and function room rental, in-house audio-visual services and service charges are subject to the following taxes:

Goods & Services Tax (GST) 5%

Provincial Liquor Tax 10%

Provincial Sales Tax (PST) 7%

Service Charge (taxable) 18%

Food and Beverage (non-alcoholic) 5% (GST)

Beverage (alcoholic) 15% (GST + Liquor Tax)

Meeting & Function Room Rental 5% (GST)

In-House Audio -Visual 12% (GST + PST)

Please note that all of the above service charges, taxes, fees, levies and/or assessments may change without notice.

SOCAN and Re:Sound Fees for Music

The public performance of recorded music in conjunction with events such as receptions,

displayed material that is deemed unsightly, untidy, or not of a professional nature. We do not permit any article(s) to be fastened to hotel property. The use of tacks, tape, nails, screws, bolts or any other item that may cause damage to floors, walls, ceilings, or hotel property is prohibited. The organizer is responsible for any damage by their invited guests or independent contractors during the time the premises are under their control.

conventions, exhibitions, or other similar events may be subject to certain legally mandated tariffs (which may change from time to time) based on capacity of the function room and the event activities.

SOCAN www.socan.ca (Tariff 8 – Music licensing fee collected for the Society of Composers, Authors and Music Publishers of Canada)

Re:Sound www.resound.ca (Tariff 5 – Royalties collected for Public Performance of Sound Recordings) fees. Fees collected are licensing fees and/or distributed as royalties to the original artist, and do not represent any revenue for the Hotel. Current fees are as follows:

Room Capacity 1-100 guests:

Events with Dancing: \$44.13 SOCAN + \$18.51

Re:Sound

Events without Dancing: \$22.06 SOCAN + \$9.25

Re:Sound

Room Capacity 101-300 guests:

Events with Dancing: \$63.49 SOCAN + \$26.63

Re:Sound

Events without Dancing: \$31.72 + \$13.30

Re:Sound