

EVENT SERVICES 2025

Fairmont Waterfront offers urban artisanal cuisine, using fresh, locally sourced ingredients – some from our very own rooftop herb garden and bee hives. Created with love by Executive Chef Michael Pagnacco and his talented culinary team.



Fairmont
WATERFRONT

BREAKFAST BUFFETS

All pricing is per person. Minimum 12 guests unless otherwise noted, or add \$6.00 per person.

All breakfast buffets include fresh orange juice, grapefruit juice, cranberry juice, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

GF: GLUTEN FREE
 DF: DAIRY FREE
 NF: NUT FREE
 VG: VEGAN
 V: VEGETARIAN
 P: CONTAINS PORK
 S: CONTAINS SHELLFISH

RISE 'N SHINE!

*Minimum Not Applicable

ASSORTED FRESHLY BAKED PASTRIES

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

WATERFRONT GRANOLA & CEREALS (V)

natural yogurt, berry compote, house granola, 2% milk, oat milk

EARLY BIRD

STEEL CUT OATMEAL (DF, NF, VG)

raisins, walnuts, brown sugar, 2% milk

ASSORTED FRESHLY BAKED PASTRIES

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

SPREADS

fruit preserves, local honey, butter & peanut butter

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

WATERFRONT GRANOLA (V)

natural yogurt, berry compote, house granola

FREE-RANGE SCRAMBLED EGGS (GF, NF)

GOLDEN BREAKFAST POTATOES (GF, NF, V)

SMOKED PORK BACON (GF, DF, NF, P)

CHICKEN APPLE SAUSAGE (NF)

ENHANCE WITH NESPRESSO STATION

\$41

\$50

\$10 / each

UP AND AT 'EM - HEALTHY START

\$53

STEEL CUT OATMEAL (DF, NF, VG)

raisins, walnuts, brown sugar, 2% milk

PORTOFINO TOASTER STATION (DF)

white, multigrain, sourdough pullman loaves

ASSORTED FRESHLY BAKED MUFFINS

FRESH PRESSED JUICE BAR (GF, DF, VG, NF)

mighty green blend, carrot, ginger, orange

SPREADS

fruit preserves, local honey, butter & peanut butter

GRANOLA & YOGURT (V)

waterfront granola, natural yogurt, coconut chia pudding, fresh berries, fruit preserves, dried fruit

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

ZUCCHINI & RICOTTA FRITATTA (GF, NF)

CHICKEN & APPLE SAUSAGE (NF)

HEIRLOOM POTATO HASH (GF, DF, NF, VG)

peppers, spinach & cherry tomatoes

ROASTED MUSHROOMS & ASPARAGUS (GF, DF, NF, VG)

***ADD AVOCADO \$6.00 per person**

Up to 80 people.

Each Nespresso pod will be charged on consumption at the end of the event

BRUNCH BUFFET

All pricing is per person. Minimum 20 guests unless otherwise noted or add \$8.00 per person.

All breakfast & brunch buffets include fresh orange juice, grapefruit juice, cranberry juice, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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LET'S DO BRUNCH!

\$74

ASSORTED FRESHLY BAKED PASTRIES + DOUGHNUTS

BUTTERMILK BISCUITS (NF, V)

honey butter

BAGEL TOASTER STATION (NF, V)

chive cream cheese, crushed avocado, red onion, capers, radish, cucumber, smoked salmon, lemon

FRESH CUT FRUIT + BERRIES (GF, DF, NF, VG)

TOMATO + AVOCADO SALAD (GF, DF, NF, VG)

citrus dressing, puffed grains, herbs

MELON + PROSCIUTTO (GF, DF, NF, P)

honeydew, cantaloupe, citrus, basil

CHILLED PRAWNS (GF, DF, NF, S)

cocktail sauce

FREE-RANGE SCRAMBLED EGGS (GF, NF)

MAPLE GLAZED PORK BELLY (GF, DF, NF, P)

CHICKEN APPLE SAUSAGE (NF)

APPLE CRUMBLE FRENCH TOAST (V)

brioche, apple streusel, maple crème anglaise

BUTTERMILK FRIED CHICKEN (NF)

liege waffle, maple syrup

BENEDICTS: SELECT 1

- TRADITIONAL PORK (NF, P)
- SMOKED SALMON (NF)
- SAUTEED SPINACH & MUSHROOM (NF, V)

BRAISED BEEF SHORTRIB (GF, DF, NF)

onions, mushrooms, carrots, red wine braising jus

SWEET POTATO HASH (GF, DF, NF, VG)

onion, peppers, corn, cilantro, ancho chili, tomato

HOT SMOKED SALMON (GF, DF, NF)

rooftop honey-rosemary glaze

BREAKFAST TACO BAR

\$54

PINEAPPLE AQUA FRESCA (GF, DF, NF, VG)

MEXICAN HORCHATA

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

WARM TORTILLAS (NF, VG)

flour

FREE-RANGE SCRAMBLED EGGS (GF, NF)

SMOKED BRISKET (GF, NF)

GROUND CHORIZO (P, GF, DF, NF)

SMOKED BACON (P, GF, DF, NF)

PEPPERS AND ONIONS (VG, DF, NF)

FAJITA SPICED POTATOES (GF, DF, NF, VG)

CONDIMENTS

picco de gallo (GF, DF, NF, VG)

queso fresco (GF, NF, V)

sour cream (GF, NF, V)

guacamole (GF, DF, VG)

lime wedges

cilantro

salsa roja (GF, DF, NF, VG)

BREAKFAST BUFFET ENHANCEMENTS

Pricing sold as an additional enhancement to the buffet breakfasts. All pricing is per person.

Minimum 20 guests required per station. **Additional pricing will apply if sold separately as reception stations.

OUI CHEF!- Add a Chef attended station | \$150 per chef, per 2 hours, per station.



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EGGS-CUSE ME MR. BENEDICT	\$16
TOASTED ENGLISH MUFFINS, POACHED FREE-RANGE EGGS, HOLLANDAISE SAUCE	
SELECT 1:	
<ul style="list-style-type: none"> ● TRADITIONAL PORK (NF, P) ● SMOKED SALMON (NF) ● SAUTEED SPINACH & MUSHROOM (NF, V) 	
<i>*OUI Chef optional</i>	
LET'S GET CRACKING - EGGS YOUR WAY	\$18
FREE-RANGE EGGS whole eggs, egg whites	
DRESSING salmon, ham, tomato, pepper, scallion, spinach, mushroom	
CHEESE cheddar, feta	
<i>*OUI Chef attended only</i>	
CARVED COUNTRY HAM (GF, DF, NF, P)	\$12
honey dijon bone in ham	
<i>*OUI Chef optional</i>	
STEEL CUT OATMEAL BAR (DF, NF, VG)	\$9
granola, raisins, walnuts, dried fruit, brown sugar, 2% milk	
FRESH PRESSED JUICES (GF, DF, NF, VG)	\$9
SELECT 1:	
<ul style="list-style-type: none"> ● BEET, CARROT, APPLE ● KALE, CELERY, APPLE, CUCUMBER ● CARROT, PINEAPPLE, GINGER 	
PROTEIN SMOOTHIES	\$12
made with vegan protein	
SELECT 1:	
<ul style="list-style-type: none"> ● BERRY BASKET berries, oat milk, cinnamon (GF, DF, NF, VG) ● PEANUT BUTTER CUP peanut butter, almond milk, cocoa (GF, DF, VG) ● GREEN GODDESS avocado, coconut milk, pineapple, spinach (GF, DF, NF, VG) 	
BUBBLES & SPRITZ BAR	\$19 / glass
BUBBLES stella's jay sparkling wine	
APERITIF aperol, st. german	

PLATED BREAKFAST

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All breakfasts include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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FOR THE TABLE | The following items will be provided for all plated breakfasts as listed below:

FRESH JUICE | fresh orange juice, grapefruit juice or cranberry juice

FRESHLY BAKED PASTRY BASKET | assorted breakfast pastries for the table (V)

FRESH sliced seasonal fruit (GF, DF, NF, VG)

SIDE | select **ONE** of the below side options for your full group:

BERRY BASKET SMOOTHIE | blueberry, strawberry, banana, oat milk (GF, DF, NF, VG)

GRANOLA PARFAIT | mascarpone yogurt, granola, peach compote, coconut, puffed amaranth, berries (V)

ENTRÉE | select **ONE** of the below plated breakfast entrée options for your full group:

APPLE CRUMBLE FRENCH TOAST (V) \$45
brioche, apple streusel, maple crème anglaise

TRADITIONAL EGGS BENEDICT (NF, P) \$49
warm tomato & watercress salad, breakfast potatoes

SALMON BENEDICT (NF) \$52
cold smoked salmon, chive hollandaise, breakfast potatoes

SHORT RIB HASH (GF, DF, NF) \$49
two poached eggs, sweet potato, onion, peppers, corn, cilantro, ancho chill, tomato

FREE-RANGE SCRAMBLED EGGS (GF, NF) \$48
breakfast potatoes, tomatoes
SELECT 2 PROTEINS:
canadian bacon (GF, DF, NF, P)
pork sausage (GF, DF, NF, P)
smoked bacon (GF, DF, NF, P)
chicken-apple sausage (DF, NF)

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water	\$7 each
Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 / person
Lemonade	\$10 / person
Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 / person
Regular Brewed Coffee & Fairmont Signature Teas	\$8 / person

*Decaffeinated coffee is available upon request

COFFEE BREAKS

All pricing is per person.

All themed coffee breaks include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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GARDEN TEA PARTY

\$42

SCONES

clotted cream, preserves (NF)

TEA PASTRIES

macarons (GF)

opera cake, cheesecake fruit tarts (NF)

FINGER SANDWICHES (CHOOSE 3):

CUCUMBER dill cream cheese (NF, V)

EGG SALAD croissant, free range egg, watercress (NF, V)

CORONATION curried chicken salad (DF)

SMOKED SALMON lemon cream cheese (NF)

HAM & CHEESE smoked pork, house mustard (P)

BEAN 2 BAR

\$26

mocha COFFEE CAKE (NF, V)

chocolate dipped BISCOTTI (V)

espresso MACARON (GF, V)

double chocolate coffee COOKIE (DF, GF)

SPA SENSATION

\$26

SPA WATER

cucumber, lemon, mint

BAKED VANILLA YOGURT

fresh berries, (GF, V)

VEGETABLE CRUDITÉ

hummus (VG)

HOUSE GRANOLA BAR (NF, V)

FRESH SEASONAL CUT FRUIT (GF, DF, VG, NF)

THE GROUSE GRIND

\$25

PEANUT BUTTER & COCONUT PROTEIN BALLS

HOUSE MADE TRAIL MIX (V)

FRESH PRESSED JUICES (GF, DF, NF, VG)

FRESH GREEN MACHINE (GF, DF, NF, VG)

kale, celery, apple, cucumber

MORNING GLORY (GF, DF, NF, VG)

carrot, orange, pineapple, ginger, turmeric

CEREAL SQUARES

\$27

TRADITIONAL RICE CRISPIES (P)

CINNAMON TOAST CRUNCH | white chocolate (P)

ALMOND HONEY NUT CHEERIO | dark chocolate (P)

MILK | chocolate, 2% milk, oat

WHEN LIFE GIVES YOU LEMONS

\$26

ARNOLD PALMER ice tea + lemonade (DF)

lemon SQUARES (NF, V)

lemon poppy seed LOAF (NF, V)

lemon MACARON (GF, V)

lemon YOGURT melon agave (GF, V)

DONUT WORRY – BE HAPPY!

\$26

DOUGHNUTS

apple fritter (V, NF)

maple bacon (P, NF)

honey glazed (V, NF)

sprinkles (V, NF)

FRESH FRUIT SKEWERS (GF, DF, NF, V)

ICED COFFEE

CHOCOLATE MILK

THE CANDY SHOP

\$26

JEBBY BEANS

GUMMIES

LICORICE

CHOCOLATE COVERED ALMONDS

SOUR CANDIES

HALF TIME - HAPPY HOUR

\$32

S&P CHICKENS WINGS

LOADED HOT BAKED NACHOS | salsa, sour cream

MINI CHEESEBURGERS SLIDERS

KETTLE CHIPS | creamy onion dip

A LA CARTE ENHANCEMENTS

All pricing is per person.

Select from a variety of our buffet enhancements to customize your buffet or coffee break.



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SWEET

selection of **HOUSE BAKED PASTRIES** \$9
muffins, danishes, croissant

chef's choice **BAKED SCONES** \$9

house baked **BANANA LOAVES (NF, V)** \$9

house made **GRANOLA BARS (NF, V)** \$8

warm **CINNAMON BUNS (NF, V)** \$9

blueberry ricotta **COFFEE CAKE (NF, V)** \$9

house baked **ASSORTED COOKIES (NF)** \$7

dark chocolate **BROWNIE (NF, V)** \$7

CANDY JARS | gummies & jelly beans (P) \$14

BUTTERMILK BISCUITS | honey butter (V) \$9

SAVOURY

EGG WHITE BITES (GF, NF) \$10

CRUDITÉS assorted dips (GF, NF) \$13

POPPED CORN BAR \$10

buttered (V)

truffle (VG)

caramel corn (V)

MIXED NUTS \$9

TORTILLA CHIPS AND SALSA \$9

KETTLE CHIPS AND CREAMY ONION DIP \$9

NESPRESSO STATION \$10

Each Nespresso pod will be charged on consumption at the end of the event. For UP TO 80 PEOPLE.

CEREALS

house made **GRANOLA BAR (V)** \$9
with dried fruits

bircher muesli (V) \$9

STEEL CUT OATMEAL (NF, VG) \$9

dried fruits, roasted nuts

house made **TRAIL MIX (GF, VG)** \$8

PEANUT BUTTER & COCONUT POWER BALLS (V) \$7

FRUIT

FRUIT SKEWER (GF, NF, V) \$9

waterfront honey & vanilla yogurt

SLICED SEASONAL FRUIT (GF, DF, NF, V) \$13

berries & melons

assorted **WHOLE FRUIT (GF, DF, NF, V)** \$7

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water \$7 each

Selection of Soft Drinks \$6.50 each

Hot Chocolate and Fresh Whipping Cream, Marshmallows \$8 / person

Lemonade \$10 / person

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch) \$10 / person

Regular Brewed Coffee & Fairmont Signature Teas \$8/ person

*Decaffeinated coffee is available upon request

LUNCH BUFFETS

All pricing is per person. **Minimum 20 guests** unless otherwise noted or add \$10.00 per person.
All lunch buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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SANDWICH DELI

\$68

TOMATO BASIL SOUP (GF, DF, NF, VG)
san marzano tomatoes

BABY GEM SALAD (GF, V)
yogurt dressing, toasted pistachio, dill

MEDITERRANEAN QUINOA SALAD (N, V, GF)
chickpeas, tomato, cucumber, onion, feta, olive, pine nuts, lemon dressing

ARUGULA SALAD (GF, V)
macerated cranberries, ricotta salata, toasted pine nuts

SANDWICHES (CHOOSE 4) -

COLD:

HAM + CHEESE (NF, P)
honey ham, house mustard, aioli

SMOKED SALMON BAGEL (NF)
watercress, red onion, capers, tarragon cream cheese, sesame bagel

CHICKPEA CAESAR WRAP (DF, NF, VG)
hummus, romaine lettuce, chickpeas

WARM:

THE ITALIAN (NF, P)
salami, mortadella, coppa, peppers, onions, provolone, gremolata, aioli

CHEESE STEAK SANDWICH
shaved angus beef, onions, peppers, mustard aioli, tilsiter cheese

FALAFEL NAAN (DF, NF, V)
hummus, golden beet relish, garlic-tahini sauce, pickled onions

SMOKED BBQ CHICKEN (DF, NF)
cabbage slaw, onions, pickles, ARC sauce

DESSERTS
dark chocolate brownie (NF, V)
vanilla cream puff (NF)
chai tea cheesecake (V)
sliced seasonal fruit (VG, GF, NF)

WOK 'N ROLL

\$69

*not suitable for gluten-sensitive guests

SPICY TOFU SOUP (V)
water chestnuts, bamboo shoots, black mushrooms

SPICY CUCUMBER SALAD (GF, DF, NF, VG)
chili, cilantro, sesame, rice vinegar

BLACK KALE SALAD (DF, V)
chinese broccoli, crispy wonton, peanut + soy dressing

SESAME EGGPLANT (DF, VG)
ginger, garlic, soy

VEGETABLE SPRING ROLLS (DF, NF, V)
sweet chili sauce

STEAMED DIM SUM (DF, S, P)
har gao, siu mai

CONDIMENTS
soy, black vinegar

CHICKEN & BLACK BEAN (NF, DF)
fried green onion, soy, black bean

STEAMED JASMINE RICE (DF, GF, NF, VG)

CHOW MEIN (DF, V)
chinese egg noodle, gai lan

STIR FRIED VEGETABLES, TOFU (DF, NF, VG)

DESSERTS
green tea macarons (GF, V)
lychee mouse cake (NF)
mango cheesecake (NF, V)
sliced seasonal fruit (GF, DF, NF, VG)

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CANTINA

\$69

SERRANO & SWEET CORN CHOWDER, LIME CREMA (V)

CHICHARRONS (P)

tajin spice

TORTILLA CHIPS (GF, VG)

guacamole

MEXICAN STREET CORN SALAD (GF, V)

queso fresco, scallion, lime, cilantro

CUERNACAVA CUCUMBER SALAD (VG, NF, GF)

white onion, mexican oregano, chili lime dressing

MIXED GREENS (V)

crispy tortillas, corn, black beans, tomato, cucumbers, chipotle ranch dressing

SOFT TORTILLAS

flour

CONDIMENTS

pico de gallo, guacamole, salsa roja, onion, queso fresco, limes

CHICKEN TINGA (GF, NF, DF)

chipotle pulled chicken & caramelized onions, cilantro

CARNITAS (P, DF, NF)

slow roasted + pulled pork

ACHIOTE ROASTED CAULIFLOWER (VG, GF)

SPANISH TOMATO RICE (VG, DF, GF)

BORRACHO BEANS (GF, VG, NF)

mexican beer,
 smoked bacon *(serve on the side)

DESSERTS

tres leche cake
 churros | dulce de leche, cinnamon ganache (V)
 sliced seasonal fruit (VG, GF, NF)

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WEST COAST MARKET

\$74

SEAFOOD CHOWDER (S, NF)

freshly baked artisan rolls & salted butter

KALE SALAD (GF, V)

fennel, savory granola, white balsamic dressing, ricotta salata

SALMON & FARRO SALAD (DF)

radicchio, fresh dill, lemon dressing

BABY CUCUMBER SALAD (GF, V)

toasted almond, chive, dill, yogurt + olive oil dressing

ROASTED CHICKEN (GF, NF)

thyme and sherry mushroom ragout

HOT SMOKED SALMON (GF, NF)

brown sugar and fennel cure

ROASTED BABY POTATOES (VG, NF, GF)

lemon, garlic, parsley

RIGATONI PASTA (V)

rapini, mushroom, chili, tomato, parsley

MAPLE ROASTED ROOT VEGETABLES (VG)

hazelnut praline

DESSERTS

carrot cake (V)
 traditional opera cake (V)
 maple butter tart (V)
 sliced seasonal fruit (VG, GF, NF)

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MANGIAMO – “LET’S EAT!”

\$73

VEGETABLE MINISTRONE (V, GF)

garlic, beans, onions, celery, carrots & tomatoes

GARLIC AND HERB FOCACCIA (VG)

olive oil, balsamic

TUSCAN GREENS (VG)

radish, fennel, olives, pepperoncini, balsamic vinaigrette

CAPRESE SALAD (GF, V)

heirloom tomatoes, fresh mozzarella, basil pesto

BROCCOLINI CAESAR (GF)

florets, shaved asiago, garlic anchovy dressing

ANTIPASTO (P)

marinated vegetables, pickles, cheeses, charcuterie

ROASTED SALMON (P)

nduja sausage and white bean ragout, confit tomatoes

CHICKEN CACCIATORE (GF, DF)

mushrooms, onion, tomato, peppers

SPINACH & CHEESE CAPPELLETTI (V)

parmesan cream

ITALIAN VEGETABLES (VG)

zucchini, peppers, garlic, onions

DESSERTS

tiramisu

biscotti (DF, V)

lemon ricotta tart (V)

SOUTHERN STYLE SMOKE PIT

\$74

CORNBREAD, SOUTHERN BISCUITS, WHITE BREAD (V)

whipped honey butter

TRADITIONAL COLESLAW (GF, NF, V)

MUSTARD POTATO SALAD (GF, NF, V)

SALAD GREENS (V)

tomato, cucumber, onions, green goddess dressing

MAC & CHEESE (V)

creamy cheddar & breadcrumbs

BARBECUE STYLE BAKED BEANS

crispy onions,
smoky bacon *(serve on the side)

CREAMED CORN (V, GF)

poblano peppers, scallion, queso fresco

SMOKED MEATS (GF, DF)

12 hour oak smoked brisket
barbeque chicken

SAUCES

traditional & carolina gold style mustard

SOUTHERN SWEETS

key lime pie (V)

peach cobbler (NF, V)

fresh watermelon + tajin (VG, GF, NF)

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water

\$7 each

Selection of Soft Drinks

\$6.50 each

Hot Chocolate and Fresh Whipping Cream, Marshmallows

\$8 / person

Lemonade

\$10 / person

Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)

\$10 / person

Regular Brewed Coffee & Fairmont Signature Teas

\$8 / person

*Decaffeinated coffee is available upon request

LUNCH BUFFETS cont.

All pricing is per person. **Minimum 20 guests** unless otherwise noted or add \$10.00 per person.
 All lunch buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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Services & Fees

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FARMERS TABLE SALAD BAR

\$75

ARTISANAL BREADS & CRISPS

BUTTERMILK BISCUITS (V)

honey butter

PICKLED AND MARINATED (GF, V)

artichoke, grilled asparagus, zucchini, cauliflower, cucumbers, turnips, olives

FARRO SALAD (V)

radicchio, zucchini, pickled vegetables, feta, lemon dressing

KALE & QUINOA SALAD (VG, GF)

heirloom radish, fennel, crispy chickpeas, citrus vinaigrette

ROMAINE HEART SALAD (V)

brioche crouton, shaved parmesan, lemon zest, garlic caesar

WEDGE SALAD (GF, NF, V, P)

bacon, chive, radish, tomato, buttermilk dressing

MARINATED BEETROOT SALAD (V)

peppery greens, golden raisins, pistachio pesto

Choose three of the following :

FLANK STEAK with grilled onions

ROASTED FARMCREST CHICKEN BREAST

ROASTED SALMON (NF)

FRIED FALAFEL (VG)

PIE STAND

two types of house baked whole pies, seasonal flavours (V)
 sliced seasonal fruit (VG, GF, NF)

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water	\$7 each
Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 / person
Lemonade	\$10 / person
Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 / person
Regular Brewed Coffee & Fairmont Signature Teas	\$8 / person

*Decaffeinated coffee is available upon request

PLATED LUNCH

All pricing is per person. All plated lunches include bread rolls with salted butter, freshly brewed coffee & Lot 35 teas.
(Decaffeinated coffee is available upon request)

A minimum of 3-courses, including one entrée is required. Kindly select **One** appetizer, entrée & dessert to be served to your guests. For pre-selected entrees, the final entree counts must be provided a minimum of three (3) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name and entree choice.



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SOUPS

CURRIED SWEET POTATO (VG)
coconut milk, cilantro oil

MUSHROOM SOUP (GF)
cognac chive cream

ROASTED ROMA TOMATO (GF, NF)
basil oil, chantilly cream

POTATO AND LEEK (GF, NF)
crème fraîche, chive oil

SALADS

TUSCAN GREENS SALAD (VG, GF, NF)
heirloom radish, chickpea hummus, baby fennel, crispy chickpeas & citrus vinaigrette

HEIRLOOM TOMATO & MOZZARELLA (V, GF)
basil pesto, pine nuts, arugula, aged balsamic & olive oil

ROMAINE HEART SALAD (V)
brioche crouton, shaved parmesan, lemon zest, garlic caesar

CLASSIC ICEBERG SALAD (GF, NF, V, P)
bacon, chive, radish, tomato, buttermilk dressing

MARINATED BEETROOT (V)
peppery greens, house made lemon ricotta, golden raisins, pistachio pesto

DESSERTS

DARK CHOCOLATE CHEESECAKE (V)
hazelnut praline

TRADITIONAL TIRAMISU (V, P)
kahlua, cocoa nibs

PASSION FRUIT TART (V)
toasted coconut cream, sour candied citrus

STRAWBERRY SHORTCAKE (V)
vanilla bean sponge, strawberry cream, basil

CAFÉ AU LAIT PAVE (V)
café au lait moussé, coffee syrup, hazelnut feuilletine crisps

APPLE CRUMBLE TART (V)
caramel sauce, maple chantilly, candied almonds

ADDITIONAL BEVERAGES

Assorted Bottled Juices and Mineral Water	\$7 each
Selection of Soft Drinks	\$6.50 each
Hot Chocolate and Fresh Whipping Cream, Marshmallows	\$8 / person
Lemonade	\$10 / person
Iced Tea (Unsweetened, Mango Black, Hibiscus Revive, Bella Coola Punch)	\$10 / person

MAIN COURSES – FROM THE RANGE

	3- course	4-course
FARMCREST CHICKEN BREAST (GF, NF) whipped potato, eggplant caponata, chicken jus	\$72	\$86
HARISSA CHICKEN BREAST (DF, NF) broccolini, glazed carrot, tomato couscous	\$72	\$86

MAIN COURSES - FROM THE RANCH

GRILLED FLAT IRON STEAK (GF, NF) whipped potatoes, carrots, roasted shallot jus	\$86	\$97
BRAISED BEEF SHORT RIB (GF, NF) chive potato purée, chimichurri, braised shallot jus	\$82	\$93
LASAGNA BOLOGNESE spinach, ricotta, pomodoro, basil grana padano	\$76	\$88

MAIN COURSES - FROM THE SEA

ROASTED STEELHEAD (GF, NF) squash caponata, braised leeks, confit fingerling potatoes	\$72	\$86
ROASTED LING COD (GF) saffron leek risotto, broccolini, sauce vierge	\$76	\$88

MAIN COURSES - FROM THE GARDEN

CHICKPEA FALAFEL (DF, NF, VG) red pepper and walnut purée, grilled vegetables	\$68	\$78
MILANESE RISOTTO (GF) saffron, parmesan reggiano, sage salsa verde	\$68	\$78
POTATO GNOCCHI (VG) tomato sauce, squash, kale, watercress, parmesan	\$68	\$78
FARRO RISOTTO (VG) artichoke caponata, fried and roasted sunchoke	\$68	\$78
ORECCHIETTE PASTA (V) vegan sausage, rapini, oyster mushroom, zucchini, ricotta salata	\$68	\$78

RECEPTIONS

All canapes are priced per dozen. A minimum of 3 dozen per selection is required.



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COLD CANAPES

WHIPPED GOAT CHEESE PROFRITEROLES (V) local chevre, local honey, cracked black pepper	\$65
FRIED PANISSE (GF, VG) hummus, celery, hazelnut	\$65
BUTTERNUT SQUASH CAPONATA (V, DF) crostini, fried sage	\$65
SMOKED SALMON BLINI smoked salmon, cream cheese, cucumber, dill	\$72
DUCK RILLETTE (DF) cherry mostarda	\$69
ALBACORE TUNA TARTAR (GF) cucumber, chili, scallion, sesame, shiso	\$72
ONION & MUSHROOM TARTINE (V) flakey puff pastry, pecorino	\$65
TRUFFLE DEVILLED EGGS (GF, V) chive and crème fraîche	\$65
MAIN LOBSTER ROLL brioche bun	\$85
DUNGENES CRAB VOL AU VENT	\$85
FOIE GRAS GANACHE TART apricot preserves	\$85
SALMON RILETTES pretzel crostini, pickled shallot, everything bagel seasoning	\$65

HOT CANAPES

VEGETARIAN SPRING ROLLS (VG) nam prik sauce	\$60
BACON WRAPPED SCALLOP (S, GF, P) lemon maple glaze	\$70
INDONESIAN CHICKEN SATAY peanut sauce, coconut seroendeng	\$72
WAGYU BEEF SLIDER ARC sauce, onions, pickles, cheddar, brioche	\$72
GLAZED PORK BELLY (GF, P) blackberry maple glaze	\$72
LAMB KOFTA (GF) mint raita	\$72
POTATO SAMOSA (V) mint chutney	\$65
TEMPURA PRAWNS (DF) toasted sesame mayo	\$70
KFC (VG) korean fried cauliflower *(placed or stationed only)	\$65
TOMATO & MOZZARELLA ARANCINI (V)	\$65
BBQ DUCK SPRINGROLL ginger garlic hoisin	\$65
BEEF TENDERLOIN SKEWERS (GF) creamy chimichurri	\$96
CARAMELIZED ONION & BRIE TARLET (V)	\$65
POTATO & CHORIZO CROQUETTES (P) saffron aioli	\$72

RECEPTION STATIONS

All pricing is per person. Minimum 40 guests are required for reception stations. Should the final guest count fall below 40, the price per guest will increase by 15%.

OUI CHEF! - Chef-attended station options | \$150 per chef, per 2 hours, per station



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ALL THAT AND DIM SUM \$42

STEAMED & FRIED

har gow (S), shu mai (S,P), chicken wontons, vegetable spring rolls (VG)

CONDIMENTS

sweet chili sauce, black vinegar, soy sauce, chili oil

CHARCUTERIE & SALUMI (P) \$39

selection of local artisanal charcuterie

CONDIMENTS

mustards, pickled vegetables and artisan breads

SAY CHEESE! (V) \$39

selection of local and international artisanal cheeses

CONDIMENTS

mustard fruits, brandied apricots, port wine figs, house jams and artisan breads

SERIOUS SLIDERS \$42

choose 3 slider selections | 3 sliders per person

FALAFEL (V)

pickles, garlic sauce, golden beetroot relish, brioche

BEEF SHORT RIB

caramelized onions, gruyère, brioche

GLAZED PORK BELLY (P, DF)

gochujang, toasted sesame, kimchi

BEER BATTERED COD

tartar sauce, coleslaw, brioche

CHIPOTLE CHICKEN TORTA

pico de gallo, cabbage, queso, cilantro lime crema

LATE NIGHT FOODIE \$39

BUTTERMILK FRIED CHICKEN

spiced maple dip, pickles

FALAFEL SLIDERS (V)

pickles, garlic sauce, golden beetroot relish, brioche

SALAMI CALZONE (P)

pepperoni, salami, mozzarella, basil tomato sauce

VEGGIE CALZONE (V)

spinach, artichoke, ricotta, mozzarella

POKE MARTINI BAR \$38

OUI CHEF! - Chef-attended station

MARINATED POKE

salmon (S), tuna (S), watermelon (VG)

CONDIMENTS

radish, cucumber, cilantro, edamame, scallions, kimchi, wakame, mango, sriracha mayo, wonton crisps, seasoned sushi rice

MEDITERANEAN MEZZE STATIONS (V) \$36

SPREADS

hummus, babaganoush, muhammara, beetroot relish

CONDIMENTS

warm falafel, marinated feta, fresh cut vegetables, marinated olives, pickled turnips, turmeric cauliflower, spicy cucumber

BREADS

flatbreads, pita chips, lavash

OCEAN WISE SEAFOOD BAR (S, GF, DF) \$52

CHILLED

crab legs, albacore tuna, poached prawns, grilled octopus

CONDIMENTS

cocktail sauce, mary rose, tabasco, citrus wedges, lemon, lime

*ENHANCED with SHUCKED WEST COAST OYSTERS \$48 / dozen
black pepper mignonette, horseradish

*Add a chef attendant station | \$150 per chef, per 2 hours, per station

SWEET TOOTH

SELECT 3 @ \$23 | SELECT 5 @ \$33 | SELECT 7 @ \$38

passionfruit meringue tarts (V)

traditional opera cake (V)

assorted macarons (GF, V)

flourless black forest brownie (GF, V)

seasonal pâte de fruit (VG, DF, GF)

stone fruit frangipane (V)

sea salted chocolate caramel tart (V)

white chocolate passion fruit pot du crème (V, GF)

toasted hazelnut cream puff (V)

espresso white chocolate custard tart (V)

sticky toffee pudding (V)

PASTA BAR \$38

OUI CHEF! - Chef-attended station

DURUM PASTAS

orecchiette | italian sausage, rapini parmesan cream (P)

radiator | tomato vodka sauce, parmesan cheese (V)

GARNISH

basil pesto, sauteed mushrooms, garlic prawns (S), parmesan cheese, olive oil, black pepper, chili flakes

RETRO MARTINI BAR – \$38

AKA - MASHED POTATO BAR

OUI CHEF! - Chef-attended station

BUTTERMILK & CHIVE MASHED POTATOES (V)

GARNISH

garlic chili prawns (S), creamed mushrooms (V), beef bourguignon (P)

SEASONAL TASTING STATIONS

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SPRING THROUGH SUMMER

*Chef-attended station | \$150 per chef, per 2 hours, per station applies

HEIRLOOM TOMATO OLIVE OIL TASTING (V, GF) **\$39**

VARIETIES OF SEASONAL TOMATOES

displayed and prepared by the chef to enjoy with a variety of FINE OLIVE OILS AND BALSAMIC VINEGARS fresh mozzarella and Vancouver Island sea salt

AUTUMN THROUGH WINTER

*Chef-attended station | \$150 per chef, per 2 hours, per station applies

FORAGED MUSHROOM RISOTTO **\$39**

VARIETIES OF SEASONAL WILD MUSHROOMS & CARNAROLI RICE risotto prepared by the chef and finished with PARMIGIANO-REGGIANO AND FINE ITALIAN OLIVE OIL

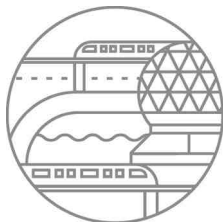
PARMESAN WHEEL \$600 additional per wheel / station

present and serve the risotto out of a whole parmesan wheel

DINNER BUFFETS

All pricing is per person. **Minimum 40 guests required** or add \$15 per person.

All dinner buffets include freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request.



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WEST COAST PROVISIONS

FRESHLY BAKED ARTISAN ROLLS (V)
salted butter

FRASER VALLEY BUTTERNUT SQUASH SOUP (GF)
maple roasted squash, nutmeg cream

HEIRLOOM TOMATO & MOZZARELLA (GF, V)
basil pistou, red onion, pumpkin seeds, black pepper dressing

GRILLED ZUCCHINI SALAD (GF, V)
crispy chickpeas, fresh herbs, feta cheese, olive oil dressing

BELGIAN ENDIVE SALAD (GF)
orange, fennel, sour cream dressing, puffed grains

SALMON FARRO SALAD (NF, DF)
radicchio, fresh dill, lemon dressing

CHARCUTERIE AND BC CHEESES (P)
preserves, crackers and flatbread

OCEAN WISE SEAFOOD (S, GF)
CHILLED
crab legs, albacore tuna, poached prawns, grilled octopus

CONDIMENTS
cocktail sauce, marie rose, tobasco, citrus wedges, lemon, lime

SLOW ROASTED BEEF STRIPLOIN (GF, NF, DF)
roasted shallots jus

ROASTED CHICKEN BREAST (GF, NF)
thyme and mushroom ragout

HERB BAKED SALMON (GF, DF, NF)
chimichurri, citrus, charred broccolini

MUSHROOM RAVIOLI (V)
roasted BC mushrooms, parmesan cream sauce

ROASTED FINGERLING POTATOES (GF, NF, DF, VG)
lemon, confit garlic, herbs

ROASTED ROOT VEGETABLES (VG, NF)
carrots, turnip, sunchokes

DESSERTS
caramelized pear **FRANGIPANE TART (V)**
honey ricotta **CHEESECAKE (V,)**
chocolate **TRUFFLE CAKE (P)**
cherry + pistachio **PANNA COTTA (GF, P)**
assorted **MACARONS (GF, V)**
FRESH CUT FRUIT (VG, GF, NF)

\$142 TRATTORIA

GARLIC BREAD (V)
confit garlic & parmesan butter

ROASTED ROMA TOMATO SOUP (V, GF, NF)
basil, olive oil, cracked pepper

CAESAR SALAD (NF)
croutons, shaved parmesan, creamy caesar dressing

CAPRESE SALAD (GF, NF, V)
fresh mozzarella, basil, arugula, balsamic & olive oil

SALMON FARRO SALAD (NF, DF)
radicchio, fresh dill, lemon dressing

CHILLED SEAFOOD SALAD (S, GF, DF)
marinated shrimp, calamari, garlic, celery, lemon, parsley

CHARCUTERIE (DF, P)
locally sourced assorted charcuterie, mustard, pickled vegetables

CHICKEN SALTIMBOCCA (GF, DF, P)
prosciutto, sage, chianti jus

BRAISED BEEF SHORTRIB (GF, DF, NF)
gremolata

CREAMY POLENTA (GF, V)
mascarpone, parmesan cheese

SEMOLINA PASTA (P, NF)
italian sausage, rapini, tomato, chili, parmesan

PASTA E CECI (VG)
fusilli pasta, chickpea ragu, roasted zucchini

CAPONATA (GF, DF, VG)
roasted eggplant, peppers, caper, tomato sauce

DESSERTS
orange ricotta **CANNOLI (V)**
lemon **TARTS (V, NF)**
vanilla anise **PANNA COTTA (GF, P)**
TIRAMISU (P)
FRESH CUT FRUIT (VG, GF, NF)

\$132

DINNER BUFFETS cont.

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SOUTH ASIAN

- GREEN MOONG SALAD (VG, GF)**
cucumber, orange, red onion, tomato
- PAPADI AND CRISPY POTATO CHAAT (VG)**
ratlami sev, mint
- CHICKPEA CHAAT (VG)**
cucumber, tomato, toasted seeds, lemon vinaigrette

CONDIMENTS

boondi raita, papadam, pickles

- CAULIFLOWER & KALE PAKORA (VG)**
smoked tomato chutney

- VEGETABLE SAMOSA (VG)**
tamarind chutney

- ROGAN JOSH**
braised lamb with onions and chili

- MURGH KORMA**
chicken simmered with onions, yogurt and cashews

- SHAHI PANEER (VG)**
creamy cardamom, cashew and tomato gravy

- ALOO GOBI (VG, GF)**
cauliflower, potato, cumin and turmeric

- GOAN PRAWN CURRY (S)**
coconut and turmeric curry

- SAFFRON RICE (VG, GF, NF)**

- GARLIC NAAN (NF)**

DESSERTS

- GULAB jamun (V)**
chai spiced CHEESECAKE (V)
- RAS malai (V, GF)**
fresh sliced **FRUIT & BERRIES (VG, NF, GF)**

\$135

CANADIAN STEAKHOUSE

\$145

- POTATO + LEEK SOUP (V, GF, NF)**
- WEDGE SALAD (V, NF)**
baby iceberg, red onion, maple glazed lardons, soft boiled egg, buttermilk dressing
- CLASSIC CAESAR (V, NF)**
romaine, creamy garlic dressing, parmesan, crouton
- CHARRED ASPARAGUS (GF, DF, V)**
toasted almonds, extra virgin olive oil, lemon
- PRAWN COCKTAIL (S, GF)**
poached tiger prawns, cocktail sauce, marie rose, lemon wedges
- TUSCAN RIGATONI (V)**
sundried tomato, wild mushroom, confit garlic, arugula, parmesan cream
- GRILLED ANGUS STEAKS | striploin, ribeye (GF, DF, NF)**
sauces | BBQ, shallot jus, black pepper hollandaise
Enhanced with:
*OUI CHEF - add a chef attendant station | \$150 per chef, per 2 hours, per station
- GARLIC BUTTERED PRAWNS (GF, NF)**
chili lemons, garlic butter
- HOT SMOKED SALMON (GF, DF, NF)**
sauce vierge
- CAULIFLOWER GRATIN (NF)**
mornay sauce
- WHIPPED POTATO (GF, NF)**
creamy yukon gold mashed potato
- BROCCOLINI (VG, DF, GF)**
caper salsa verde
- DESSERTS**
lemon **MERINGUE (NF, V)**
chocolate **DECADENCE CAKE (P)**
sticky **TOFFEE PUDDING (V)**
chocolate **ECLAIRS (NF, V)**
fresh sliced **FRUIT & BERRIES (VG, GF)**
- CREPE STATION**
grand marnier chantilly, wild berry compote, caramelized apples, almond crumble, chocolate sauce, caramel sauce

DINNER BUFFETS cont.

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ASIA PACIFIC

\$138

SUNDUBU JIGAE

spicy tofu soup

RADISH + CUCUMBER SALAD (DF)

soy pickled radish spicy soy dressing

RICE NOODLE SALAD (DF)

peppers, onion, toasted peanuts, sweet chili dressing

GEM LETTUCE SALAD (DF)

apple, kimchi toasted sesame + green onion dressing

SUSHI & NIGIRI

california roll, dynamite roll, yam tempura roll, salmon nigiri, tuna nigiri

CONDIMENTS

soy sauce, wasabi, pickled ginger

HOT BUFFET

ROASTED CAULIFLOWER (VG)

chili glazed, toasted sesame

TAIWANESE CABBAGE (P, DF)

smoked bacon, chinese cabbage, gai lan, doban djan

MISO CURED STEELHEAD (GF)

yuzu kosho beurre blanc, turnip

LEMONGRASS CHICKEN (GF, DF)

GOCHUJANG GLAZED PORK RIB (P, DF)

STEAMED RICE (VG)

CONDIMENTS

kimchi, carrot daikon pickle, gochujang cucumber, green onion salsa, cilantro

DESSERTS

fresh **BERRY TARTS (V)**

green tea **MACARONS (GF, V)**

mango **CHEESECAKE (V)**

sesame **BALLS (V)**

lychee **MOUSSE CAKE**

BUFFET ENHANCEMENTS dinner

Pricing sold as an additional enhancement to any dinner buffets. **Minimum 40 guests required** per station.

All pricing is per person unless otherwise indicated on the menu item .

Additional chef attendant fee applies of \$150 per chef may apply, per 2 hours, per station.

**Additional pricing will apply if sold separately as reception stations.



Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

An additional 10% PST applies to all alcohol.

Rates and fees are subject to change without notice.

GF: GLUTEN FREE

DF: DAIRY FREE

NF: NUT FREE

VG: VEGAN

V: VEGETARIAN

P: CONTAINS PORK

S: CONTAINS SHELLFISH

ARTISINAL CHARCUTERIE (DF, P) cured meats, assorted pickles, mustard, olives and baguette	\$24
ASSORTED SUSHI & MAKI ROLLS (S, NF) 3pcs per person GARNISH pickled ginger, wasabi, soy sauce	\$22
ROASTED PRIME RIB (GF, NF, DF) lemon garlic broccolini, chimichurri, natural jus *Chef-attended	\$32
PORCHETTA ROAST (GF, NF, DF, P) mustard, salsa verde *Chef-attended	\$28
OYSTER BAR (S, GF, NF, DF) fresh shucked west coast oysters mignonette, fresh horseradish, tabasco, citrus wedges	\$48 PER DOZEN
BUTTERFLIED LEG OF LAMB (GF, NF, DF) marinated & grilled leg of lamb sour cream whipped potatoes, honey roasted carrots *Chef-attended	\$28
SMOKED BABY BACK RIBS (GF, NF, DF) maple bourbon bbq sauce, stir fried napa cabbage *Chef-attended	\$26
LOCAL AND INTERNATIONAL CHEESE PLATTER (V) local house made preserves, honey, baguette and crackers	\$22

PLATED DINNER

A minimum of 3-courses, including one entrée is required. For a 3-course menu, select (1) soup/salad + (1) entrée + (1) dessert. For a 4-course menu, select (1) soup + (1) salad + (1) entrée + (1) dessert. A choice of up to 3 pre-selected entrées is available (one of which is a vegetarian option)—the final entree counts must be provided a minimum of five (5) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name + entree choice. All dinners include bread rolls and butter, freshly brewed coffee & Lot 35 teas. Decaffeinated coffee is available upon request. Pricing is per person.

Allergies : All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event. Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

SOUPS

DUNGENESS CRAB BISQUE (S)
cognac cream, brioche crouton

CHARRED CARROT SOUP (VG,)
parsley and pumpkin seed pistou

ROASTED MUSHROOM SOUP (GF, NF)
cognac cream

CURRIED SWEET POTATO (VG)
coconut milk, cilantro oil

TOMATO & GIN (V)
roasted garlic cream

CAULIFLOWER VELOUTE (V, P)
candied bacon and chive gremolata

SALADS

BABY GEM SALAD (V, GF)
yogurt dressing, toasted pistachio, lemon dill

HEIRLOOM TOMATO & FIOR DI LATTE (V)
arugula, basil, aged balsamic & olive oil

ROMAINE HEART SALAD (V)
brioche crouton, shaved grana padano, lemon zest, garlic caesar dressing

BELGIAN ENDIVE (V)
pistachio crema, savory granola, herbs, white balsamic dressing

BURRATA & BEETROOT (V)
marinated beetroot, golden raisins, pistachio pesto, peppery greens

POACHED PEAR & ARUGULA (V)
ricotta salata, toasted walnuts, aged balsamic and olive oil

KALE & QUINOA (V, GF)
radish, fennel, savoury granola, roasted shallot and thyme dressing

APPETIZER ENHANCEMENT

Valid on 4-course menus only. Replace the soup or salad course with one of the following enhanced appetizers +\$15

DUCK PROSCIUTTO (GF)
apple, pistachio, baby turnip, golden raisin

POTATO GNOCCHI (VG)
duck ragu, ricotta salata, peas, herbs

BEEF CARPACCIO (GF)
black pepper, pickled shallot, fried capers, aioli, truffled pecorino

CAVATELLI
handmade pasta, italian sausage, rapini, mushrooms, pecorino romano

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NF: NUT FREE

VG: VEGAN

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P: CONTAINS PORK

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ENTRÉE COURSE *The highest menu price will apply for "choice-of-entrée" meals.

Services & Fees: A taxable 23% surcharge and 5% GST will apply. An additional 10% PST applies to alcohol. Rates and fees are subject to change without notice.

	3-course	4-course		3-course	4-course		3-cours	4-course
CITRUS BRINED CHICKEN (GF, NF) tarragon whipped potato, asparagus, brown butter chicken jus	\$104	\$118	CHICKPEA FALAFEL (DF, NF, VG) red pepper and walnut purée, grilled vegetables	\$87	\$99	ROASTED DUCK BREAST (GF, NF) creamy polenta, roasted parsnip, cherry jus, red pepper, and walnut purée, grilled vegetables	\$124	\$136
FARMCREST FARMS CHICKEN BREAST (GF, NF) potato and celeriac mousseline, foraged mushrooms, asparagus, albufera sauce	\$120	\$132	ROASTED CAULIFLOWER STEAK (V) butter bean purée, roasted shallots, chimichurri	\$87	\$99			
ROASTED STEELHEAD (NF) farro risotto, braised fennel, asparagus, lemon-caper beurre blanc	\$104	\$118	SMOKED RED LENTILS (V) crispy fried squash, cauliflower, sultanas, chermoula	\$87	\$99	DESSERT COURSE		
PACIFIC LING COD (NF) sweet corn, leek, potato, crab bisque	\$108	\$120	CHIANTI BRAISED BEEF SHORT RIB (GF, NF) chive mashed potatoes, smoked bacon, mushrooms, cipollini onion	\$114	\$128	CITRUS GATEAUX (NF, P) lemon curd, ginger streusel, honey meringue		
ROASTED SABLE FISH (GF, NF) smoked cod brandade, cauliflower purée, sauce vierge	\$132	\$142	SMOKED ROASTED BEEF TENDERLOIN (GF, NF) potato pavé, braised shallots, caramelized onion jus	\$124	\$136	EXPRESSIONS OF CHOCOLATE (V) blackout chocolate cake, caramelized white chocolate cream, ganache		
POTATO GNOCCHI (VG) cashew tomato cream, squash, kale, watercress	\$87	\$99	STEAK & LOBSTER (GF, S, NF) herb roasted beef fillet, butter poached lobster tail, crème fraiche potato mousseline, lobster bordelaise sauce	\$142	\$154	LONDON FOG CHEESECAKE (P) caramelized honey, blueberry citrus compote		
FARRO RISOTTO (VG) artichoke caponata, fried and roasted sunchokes	\$68	\$78	ROASTED LAMB LOIN (GF, DF) confit potato, roasted eggplant, pickled mustard jus	\$114	\$128	CAFÉ AU LAIT PAVÉ (V) café au lait chocolate mousse, hazelnut feuilletine crisp		
CAVATELLI PASTA (V) vegan sausage, rapini, oyster mushroom, zucchini, ricotta	\$90	\$102	BIRKSHIRE PORK CHOP (GF, P, NF) colcannon potatoes, grainy mustard jus	\$110	\$122	CARMELIA GIANDUJA BAR (P) valrhona caramel, hazelnut praline, raspberry		
						MANGO WHITE CHOCOLATE MOUSE CAKE coconut crème fraîche, mint		

WINE

*Subject to change based on supply/availability

All pricing is per bottle. Items denoted with ** must be ordered two weeks prior to the event



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Services & Fees

A taxable 23% surcharge and 5% GST tax will apply.

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Rates and fees are subject to change without notice.

BRITISH COLUMBIA WHITE WINES

Jackson Triggs Reserve, Chardonnay, BC VQA	\$60
Quails Gate, Chardonnay, BC VQA	\$76
Five Vineyards, Chardonnay, BC VQA	\$70
Burrowing Owl, Chardonnay, BC VQA	\$95
Saintly, Sauvignon Blanc, BC VQA	\$80
Jackson Triggs Reserve, Sauvignon Blanc, BC VQA	\$60
Inniskillin, Pinot Grigio, BC VQA	\$62
Blasted Church, Pinot Gris, BC VQA	\$76

INTERNATIONAL WHITE WINES

Ruffino, Orvieto Classico DOC (Italy)	\$65
Oyster Bay, Sauvignon Blanc (New Zealand)	\$74
Santa Rita 120, Sauvignon Blanc (Chile)	\$64
Cannonball, Chardonnay (USA, California)	\$99
Murphy Goode, Chardonnay (USA, California)	\$75
Mezzacorona Castel Firmian, Pinot Grigio (Italy)	\$76*
Louis Bernard, Côtes du Rhône Blanc (France)	\$74
Louis Jadot, Chablis (Burgundy, France)	\$119

CHAMPAGNE AND SPARKLING WINES

Moët & Chandon Brut Imperial, Champagne (France)	\$185
Veuve Clicquot, Champagne (France)	\$190
Sumac Ridge – 'Stellers Jay Brut', BC VQA (BC)	\$92
Casa Bottega, Prosecco (Italy)	\$80

BRITISH COLUMBIA ROSE

Narrative Rose, Fairmont 'Many Hands' Blend	\$65
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BRITISH COLUMBIA RED WINES

Monte Creek Ranch, Pinot Noir, BC VQA	\$82
Okanagan Crush Pad, Narrative Red, BC VQA	\$72
Five Vineyards, Cabernet Merlot, BC VQA	\$72
Jackson Triggs Reserve, Cabernet Sauvignon, BC VQA	\$60
Quails Gate, Cabernet Sauvignon, BC VQA	\$86
Blasted Church, Cabernet Franc, BC VQA	\$97
Burrowing Owl Estate Winery, Merlot, BC VQA	\$99
Phantom Creek Estates, Petite Cuvée, BC VQA	\$95

INTERNATIONAL RED WINES

Cannonball, Cabernet Sauvignon (USA)	\$105
Santa Rita 120, Cabernet Sauvignon (Chile)	\$64
Ruffino, Chianti DOCG (Italy)	\$65
Hacienda Lopez de Haro, Tempranillo (Rioja, Spain)	\$82
Louis Bernard, Côtes du Rhône, Village Grenache (France)	\$74
Santa Julia Reserva, Malbec (Argentina)	\$70
Villa Antinori, Toscana (Italy)	\$120
Barossa, Shiraz (Australia)	\$72

BAR & BEVERAGES

All beverage charges will be based on the listed price on consumption, per each beverage and must be provided by Fairmont Waterfront. Outside wine, beer or liquor is not permitted under any circumstance. Beverage consumption exceeding \$500 per bar, based on a two hour time period, will have any applicable labour fees waived

THE FUNDAMENTAL BAR

All event bars start with the following standard offerings

PREMIUM TIER SPIRITS	12 per 1oz
tito's handmade vodka	
beefeater gin	
bacardi silver & dark rum	
sauza hornitos silver tequila	
canadian club whiskey	
jim beam rye	
the famous grouse blended scotch	
martini & rossi vermouth	

MICROBREW & DOMESTIC BEER	11 each
parallel 49 craft lager	
stanley park hazy pale ale	
stanley park trail hopper IPA	
bud light	
Parallel 49 pilsner	

IMPORTED BEER	12 each
stella, corona	

CIDERS & COOLERS	12 each
lonetree ciders	
lolo fizz	

WINE BY THE GLASS (per 5oz)	
BC VQA house white	12 /glass
BC VQA house red	12 /glass

MOCKTAILS & MORE | Max 2 selections.

*Prepared by the gallon / served by the glass at the bar. One gallon serves approximately 25 people

WATERMELON REFRESH	250 /gal
watermelon, lime, cranberry juice, sprite	
VIRGIN HONEY BASIL COLLINS	250 /gal
honey syrup, lime juice, soda, fresh basil	
LEMON LIME BITTERS	250 /gal
lime cordial, angostura bitters, sprite	

TOP SHELF ENHANCEMENTS

Elevate your spirit offerings with enhanced substitutions

SUPER PREMIUM SPIRITS	14 per 1oz
kettle one	
bombay sapphire	
bacardi 8 year old gold rum	
casamigos blanco tequila	
maker's mark bourbon	
lot 40 rye	
chivas regal blended scotch	
martini & rossi vermouth	

LUXURY TIER SPIRITS	16 per 1oz
belvedere vodka	
the botanist gin	
bacardi gran reserva 10 year old black rum	
tequila don julio blanco	
woodford reserve bourbon	
knob creek rye	
the macallan double cask 12 yr	
martini & rossi vermouth	

EXTRAS

LIQUEURS (per 1oz)	
grand marnier, baileys irish cream	12 per 1oz
kahlua, port, amaretto, drambuie, hennessy V5 cognac	14 per 1oz
BUBBLY (per btl)	
moet & chandon	185 per btl
veuve clicquot	190 per btl

PUNCH BY THE GALLON*	
liquor punch (vodka or rum)	275/gal
sparkling wine punch	275 /gal
red or white sangria	275/gal
non-alcoholic fruit punch	225 /gal

ADDITIONAL BEVERAGE OPTIONS

*select up to 2/ minimum 50ppl

SPARKLING WINE COCKTAILS	
KIR ROYALE	16
black currant liquor, sparkling wine	
WATERFRONT 75	20
beefeater gin, fresh lemon juice, fairmont waterfront rooftop honey brut champagne	
ROSEMARY SPARKLER	18
vodka, honey syrup, sparkling wine fresh rosemary sprig	
APEROL SPRITZ	15
prosecco, aperol, club soda, orange	
BLACK VELVET	15
sparkling wine, stout	

SIGNATURE COCKTAILS & MARTINIS

*select up to 2/ minimum 50ppl

WAYWARD MULE (2oz)	20
vodka, krupnik, ginger beer, lime juice, mint	
NEGRONI (2 1/4 oz)	24
beefeater gin, carpano antica, campari	
VESPER (2 1/2 oz)	23
gin, vodka, lillet, lemon peel	
LAVENDER LEMON DROP (2oz)	20
vodka, triple sec, lemon juice, mini lavender garnish	
THE BEES KNEES (2oz)	20
gin, honey, lemon juice, orange juice, orange garnish	
THE ASTOR (2oz)	20
vodka, campari, grapefruit juice	

EVENT SERVICES



CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of 100% percent of the estimated food and beverage revenue and room rental. Functions cancelled outside of 90 days will be subject to a cancellation fee, as outlined in the event contract. All cancellations must be submitted in writing.

SERVICE CHARGES & TAXES

All food and beverage functions are subject to a mandatory 23% surcharge, which consist of 13.75% gratuity and 9.25% administration fee. The surcharge is subject to 5% GST.

Government taxes are applicable as follows:

Food & Beverage	= 5% GST
Sugary Carbonated Bev	= 5% GST + 7% PST
Beer/Wine/Alcohol	= 5% GST + 10% Liquor Tax
Miscellaneous	= 5% GST
Audio Visual	= 5% GST & 7% PST
Labour Charge	= 5% GST
Service Charge	= 5% GST

FOOD AND BEVERAGE

Outside food and beverage is not permitted at Fairmont Waterfront, with exception of wedding cakes, for which a service charge will apply.

All alcoholic beverages must be purchased by the Hotel through the B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

Menu prices and room rental prices are subject to change.

Food/beverage may not be removed from the contracted function space.

MENUS & DIETARY REQUIREMENTS

One set menu is required for all guests. Dietary substitutes may be made with prior request by the event contact, based on allergies and/or dietary restrictions. Fairmont Waterfront requests that all allergies and dietary restrictions are made in writing and each guests' first and last name are provided as well as their specific allergy/restriction. Substitution requests made during an event will be accommodated to the best of our ability and subject to a service charge.

FUNCTION GUARANTEES

Final guarantees must be provided to the Hotel by noon (12:00pm) three (3) **business days prior** to the event date. The Hotel will prepare for 5% above the guaranteed number to a maximum of thirty (30) guests, space permitting. If a guarantee (GTE) 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.

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

SOCAN

All live and taped entertainment / music is subject to the SOCAN (Society of Composer, Authors and Music Publishers of Canada) fee and is charged at applicable rates, plus GST based on the size of the room (not the number of attendees).

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Refer to the event contract as it relates to the deposit schedule for your specific event. The final estimated balance is due one week or five (5) business days prior, along with your final guarantee. Hotel requires a credit card on file for guarantee. Payment may be made by certified bank draft or cheque, cash (wire transfer) or credit card.

FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Hotel thirty (30) days prior to each function, after which time Fairmont Waterfront will allow a maximum attrition of 20%. Should the numbers be reduced by more than 20%, a surcharge of 50% of the estimated food and beverage will apply on the difference.

VENDORS

All vendors working at Fairmont Waterfront, on behalf of your event, must be certified, licensed, insured and adhere to all of Fairmont Waterfront policies and procedures. Proof of vendor insurance may be requested by Fairmont Waterfront at any time. All event décor and shipments must arrive via the hotel loading bay, and not via the hotel lobby. Please ask your Event Sales Manager for instructions to the loading bay at Fairmont Waterfront.

SINGLE USE PLASTIC POLICY

Fairmont Waterfront is aligned with Accor Hotel's vision to ban single-use plastics. As such, **the following items are discouraged from meetings and events: balloons, confetti/glitter, vinyl wrap for dance floors.** In keeping with Fairmont Waterfront's commitment to sustainability, we require that any waste is 100% removed from the hotel premise and disposed of off-site. A cleaning/disposal fee of \$750.00 will apply for any non-recyclable/small particulate materials left at the venue.

CLEANING FEE

It is the responsibility of the Group/event contact to ensure the function space is left in the same condition as it was provided. All boxes, packing materials and debris from event set-up or take-down must be removed and properly disposed of by the Group. Fairmont Waterfront may levy an additional cleaning/recycling fee for any waste deemed excessive and/or labor-intensive to clean up after an event.

Allergies

All allergy and dietary restrictions must be submitted in writing along with each guests' first & last name 3-business days prior to event.

Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

Services & Fees

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EVENT SERVICES cont.

TELEPHONES

House phone (one)	Comp
Speaker phone	\$50/day
Polycom phone (VIA ENCORE)	\$200 /day
Direct in dial (DID) line	\$200/line

*DID line requests must be arranged two (2) weeks prior to your event

*Local, long distance & toll free calls will be charged at current hotel rates

INTERNET (VIA ENCORE)

Wireless (<i>per each user</i>)	\$18/day
Wired (<i>per each connection</i>)	\$170/day

AUDIO/VISUAL (VIA ENCORE)

Internet access, microphones, sound equipment, videotape units, and a full range of other AV equipment is available through Encore at additional charge. Contact your Catering Representative or Encore directly at (604) 691-1882.

A Third Party Supplier fee will be charged (*per meeting room*) if using an outside supplier.

SIGNAGE & AFFIXING OF ITEMS

Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

Fairmont Waterfront does not permit any articles to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.

To ensure the safety of all guests and staffing, cords, cables, carpets and other potential tripping hazards must be properly taped/fastened to the floor, using gaffer's tape.

SMOKING POLICY

All function rooms, foyers and patios are designated as non-smoking areas in accordance with the City of Vancouver By-Laws.

LABOUR RATES

Bartender fee if consumption is under \$500 (within a 2 hour time period) \$160/bar

Cashier for Cash Bar (*min. 4-hours*) \$40/hr.

Chef Carver/Cooking Station (*one Chef per 100 guests*) \$150/chef

Hosted Coat Check (*4-hr min, per attendant*) \$40/hr.

Cash Coat Check \$2/coat

Breakfast, Lunch & Dinner (*for groups under 20 guests*) \$150/day

Canadian Statutory Holidays (*minimum \$360*):
 *Meetings, breakfasts, lunch & receptions \$10/person
 *Dinner \$15/person

Revisions to contracted setup after room is set \$40/hr.

Cleaning Fee (*see Catering Information*) \$250

SOCAN Fee (*see Catering Information*) \$31.31-\$266.21

Box Handling fee (*see Catering Information*) \$5+

Security (*min. 4-hours*) \$55/hr.

Events with persons under 19 years of age must have one security officer per 50 guests, for the duration of the event. Hotel is not responsible for articles left unattended in function rooms

BOXES/PACKAGES/FREIGHT/STORAGE

Package handling (up to 5 boxes within 72-hrs of event) No charge

Package handling (over 5 boxes) \$5/box

Pallet storage (per pallet) \$75/day

Room delivery \$5/package

Assistance with your boxes, packages, or freight \$45/hr./staff

Due to limited storage on property we are unable to accept shipments any earlier than three (3) days before your event. All deliveries must be properly labelled, in the following format:

GROUP NAME
 GROUP CONTACT
 HOTEL CONTACT
 # OF BOXES (i.e.: 1 of 2)
 EVENT DATE

Deliveries must be made between 8:00 AM and 4:00 PM, Monday-Friday to Hotel's Receiving/Loading Dock. Hotel will not accept deliveries at the front door. Hotel will not receive C.O.D. shipments and is not responsible for items left behind. Groups must coordinate the pickup of items immediately following the event; Hotel is not responsible for damage to, or loss of, any articles left on the premises during or after an event.

Canada Customs & Revenue Agency (604) 775-5379
 Davidson & Sons (Customs Broker)(604) 681-5132
 FedEx (604) 691-1866
 Receiving (8:00am-4:30pm, Monday -Friday (604) 691-1849

DEPARTING PARCELS—Client is responsible for packing of their own boxes, completing all forms associated with their parcels and arranging courier services. Hotel can assist by providing packing tape, way bills, custom declarations and empty boxes that are available in house, however will not complete forms on client's behalf or **contact courier**.