



PLATED BREAKFAST

all plated breakfasts include: chilled fresh orange, grapefruit or apple juice & freshly brewed regular & decaffeinated coffee with specialty blend lot 35 teas with milk.

CANADIAN BREAKFAST

\$39

served family style on each table:

just baked breakfast pastries: croissants, danish, muffins
fruit preserves, peanut butter & butter
fresh cut fruit & berries

served plated:

fluffy scrambled eggs
crispy baby creamer potatoes: caramelized onion & herb olive oil, sea salt & black pepper roasted tomato

pre-selected choice of 2:

crispy bacon or pork sausages or country style ham or turkey sausage

THE SWEET START

\$39

individual yogurt / wild berry & house made granola parfaits

griddled cinnamon egg bread french toast: caramelized apple compote, maple syrup

pre-selected choice of 2:

crispy bacon or pork sausages or country style ham or turkey sausage

THE BENNY BREAKFAST

\$42

served family style:

just baked breakfast pastries: croissants, danish pastries, muffins
fruit preserves, peanut butter & butter
fresh cut fruit & berries

served plated:

classic eggs benedict: soft poached local eggs,

canadian back bacon, hollandaise, toasted
english muffin
crispy crushed potatoes: caramelized onion &
herb olive oil, sea salt & black pepper roasted
tomato

BUFFET BREAKFAST

all breakfast buffets include: chilled fresh orange, grapefruit or apple juice, freshly brewed regular & decaffeinated coffee, specialty blend lot 35 teas with milk. minimum 20 guests or \$4.00 per person surcharge will apply. groups under 10 guests may result in additional fees.

QUICK START

\$28

just baked breakfast pastries: croissants, danish, muffins

fruit preserves, peanut butter & butter

individual yogurt; greek, vanilla, strawberry, peach & raspberry

mini bircher muesli parfait; vanilla yogurt, oats and berries

fresh cut fruit & berries

NUTRITIOUS & DELICIOUS

\$36

blueberry oat muffins, carrot & zucchini loaf

broken omelet: sautéed kale, sweet pepper, mushroom & cheddar

individual yogurt; greek, vanilla, strawberry, peach & raspberry

organic steel cut oatmeal: hemp, chia, flax & sunflower seeds, cranberry, raisin, brown sugar 2% milk & almond milk

fresh cut fruit & berries

ROCK START BREAKFAST

\$41

strawberry-mango smoothies

warm pecan caramel cinnamon buns: maple cream cheese frosting

sugar waffle: whipped cream, strawberry compote & maple syrup

broken omelet: roasted mushroom, spinach & goat cheese

turkey sausage hash: sweet potatoes, dinosaur kale, caramelized onions, scallions & roasted bell peppers

fresh cut fruit & berries

CANADIAN BUFFET BREAKFAST

\$39

just baked breakfast pastries: croissants, danish, muffins

toaster station: mount royal bagels, portofino sliced breads, plain and herb whipped cream cheese fruit preserves, peanut butter & butter

fresh cut fruit & berries

cereal, seeds & grains: steel cut oatmeal, house made granola, selection of dry cereals, hemp, chia, flax & sunflower seeds, cranberry, raisin, brown sugar 2% milk & almond milk

fluffy scrambled eggs

caramelized onion & herb roasted baby potatoes

pre-selected choice of 2:

crispy bacon or pork sausages or country style ham or turkey sausage

FAIRMONT EMPRESS BRUNCH

\$80

*minimum of 40 guests or \$4 per person
surcharge will apply, groups under 10 guests
may result in additional fees.*

just baked breakfast pastries: croissants, danish,
muffins
fruit preserves, peanut butter & butter
warm pecan caramel cinnamon buns: maple
cream cheese frosting
fresh fruits & berries

fluffy scrambled eggs
classic eggs benedict: soft poached local eggs,
Canadian back bacon, hollandaise, toasted
English muffin
caramelized onion & herb roasted baby potatoes

pre-selected choice of 3:

crispy bacon or pork sausages or country style
ham or turkey sausage

artisan rolls & butter

Saanichton salad table: organic field greens,
arugula, frisèe, pea shoots, baby gem, alfalfa
sprouts, shaved carrots, radish, baby cucumber,
assorted seeds & nuts, Vancouver Island
cheeses, onions, tomatoes, olives, Empress
honey dressing, balsamic vinaigrette, creamy
green goddess dressing
asparagus salad: crumbled goat cheese, orange
vinaigrette
roasted red & golden beet salad: citrus and dill
dressing

Salish salmon station: hot smoked salmon, cold
smoked salmon, lox, candied salmon, lemon,
capers, onion

live cooking station (chef fees will apply):

AAA Alberta prime rib: mini Yorkshire pudding,
horseradish, mustards, Merlot jus
freshly made Belgian waffles: whipped cream,
orange rosemary maple syrup, hazelnut
ganache, wild berry preserves
buttermilk fried chicken breast

north Pacific ling cod & clam bake: fennel & leek
cream
caramelized onion & thyme roasted potatoes
Empress honey glazed carrots & green beans
steamed & fried Chinese dumplings: sausage
dumplings, siu mai, vegetable dumplings,

barbecue pork sticky buns, spring rolls, shrimp
purses, soy sauce, garlic soy & sweet chili

devil's chocolate truffle cake
wild berry cheesecake
citrus cream caramel
assorted french pastries

CHEF STATIONS

one (1) chef per 50 people required - \$165 per chef (up to 2 hours). each additional hour at \$65 per chef.
minimum of 20 guests

MAPLE PORK BELLY

\$13

baby spinach, harissa poached egg, smoked
tomato hollandaise

BELGIAN WAFFLES

\$8

belgian waffles, maple syrup, whipped cream &
wild berry compote

OMELETTE STATION

\$13

peppers, mushrooms, scallion, tomato, spinach,
ham, baby shrimp, turkey sausage, cheddar,
mozzarella, goat cheese, whole eggs, egg whites

A LA CARTE

HARD BOILED EGG	\$4	FLUFFY SCRAMBLED EGGS	\$6
ROASTED PORK SAUSAGE	\$6	CRISPY BACON	\$6
BREAKFAST HAM	\$6	SLICED BREAKFAST CHEESE	\$6
		cheddar, swiss & havarti	
TURKEY SAUSAGE	\$6	BUTTERMILK PANCAKES	\$7
		maple syrup & wild berry compote	
BELGIAN WAFFLES	\$8	WARM SHAVED HAM & CHEDDAR CROISSANTS	\$7
maple syrup & wild berry compote			
WESTERN STYLE SCRAMBLED EGGS	\$8	BREAKFAST WRAP	\$8
ham, onions, peppers, cheese		scrambled eggs, maple pepper bacon, jack cheese & roasted bell peppers	
EUROPEAN BREAKFAST CHARCUTERIE PLATTER	\$7	TRADITIONAL EGGS BENEDICT	\$8
ham, genoa salami & roasted turkey		Canadian back bacon, hollandaise	
WEST COAST EGGS BENEDICT	\$10	COFFEE AND TEA	\$6
smoked salmon, hollandaise		freshly brewed regular and decaffeinated coffee & lot 35 tea	
YOGI'S AUTHENTIC CHAI TEA	\$7	MILK	\$32 per pitcher
		skim, 2% and chocolate (8 glasses per pitcher)	

SOY OR ALMOND MILK

**\$43 per
pitcher**

(8 glasses per pitcher)

**CHILLED INDIVIDUAL
FRUIT JUICES**

\$6

BREAKFAST SMOOTHIES

**\$58 per
pitcher**

berry-berry or banana (8 glasses per pitcher)

**ASSORTED CHILLED
FRUIT JUICES**

**\$38 per
pitcher**

orange, grapefruit, apple, vegetable cocktail,
cranberry, pineapple, tomato or clamato (8
glasses)



BUFFET LUNCH

buffets include: freshly brewed regular & decaffeinated coffee, lot 35 teas with milk.

A minimum of 20 guests or \$3 per person surcharge will apply. | Groups under 10 guests may result in additional fees.

LITTLE ITALY

\$49

vine ripened tomato & baby mozzarella salad:
pickled red onion, cucumber, frisée, black pepper
vinaigrette
arugula & spinach salad: balsamic vinaigrette

antipasto misto: marinated mediterranean
vegetables & olives

gnocchi all'aglio: chopped chili, garlic, italian
parsley, olive oil, cured tomato, parmesan

pollo al forno: oven roasted chicken with lemon,
garlic & parsley
baked ziti pasta alla porro: sautéed leeks, bell
pepper, roasted garlic cream, mozzarella gratin

lemon & garlic steamed rapini

artisanal fresh baked Portofino breads: foccacia,
ciabatta, baguette, roasted garlic peasant loaf

tiramisu venetto

panna cotta: citrus wildberry compote

FAN TAN ALLEY

\$44

hot & sour soup: shiitake mushroom, bamboo

THE SPINNAKER PICNIC

\$43

roasted mushroom soup

kale salad: radish, shaved carrot, pumpkin
seeds, lemon honey dressing
orzo salad: roasted bell pepper, scallion, fresh
herbs & cold pressed olive oil

cold sandwiches

pulled roast chicken: avocado & creamy coleslaw
on a baguette

chef's sandwich: a seasonal selection on
Portofino sourdough bread

finest at sea smoked salmon: roast garlic cream
cheese, fresh dill, watercress, onion, capers on a
bagel

grilled vegetable wrap: zucchini, roasted red
pepper, garlic hummus, feta cheese

assortment of fruit tarts & french pastries

COWICHAN VALLEY

\$47

assorted Portofino rolls & butter

shoot

chinese napa cabbage salad: almonds, ramen noodles, scallion, soy sesame dressings

steamed dim sum: steamed sausage dumpling, siu mai (pork & shrimp), sweet chili sauce, garlic soy sauce

wok fried ginger beef: carrot, scallion, bell pepper, cilantro
shanghai bok choy: fried garlic & toasted sesame

steamed jasmine rice

coconut mousse: mango ginger coulis, almond agar jelly, lychees
fortune cookies

VANCOUVER ISLAND

\$46

assorted portofino rolls & butter

honey roasted butternut squash soup

new potato & chorizo salad: roasted garlic, grainy dijon, verjus aioli dressing
artisanal green salad: shaved carrot, cucumber, radish, sunflower seeds, empress honey dressing

ling cod & clam bake: fennel, leeks, cream
roast pork loin: honey lavender apples, merridale cider jus

whole grain & rice pilaf
steamed & vegetables

Nanaimo bars
Salt Spring Island goat cheese lemon meringue tarts

SAANICHTON MARKET LUNCH

\$53

artisan lettuce: mason street mixed greens, arugula, baby gem, iceberg wedges, frisee, pea shoots, alfalfa sprouts
nuts & seeds: sunflower, pumpkin, sesame, almond, pinenuts, candied pecans
cheeses: blue cheese, chèvre, feta
condiments: carrot, cucumber, onion, grape

potato & leek soup

romaine heart salad: parmesan, brioche crouton, lemon zest, caesar dressing

cedar plank roasted salish salmon: three onion marmalade

braised beef short rib: pearl onion, mushroom & smoked bacon sauté

garlic & herb roasted potatoes
steamed seasonal vegetables

wild berry pot de crème
caramel chocolate brownies

BENGAL CURRY

\$52

tomato shorba soup

chana chaat: chickpea salad with fresh cilantro & lime dressing
kachumber: cucumber salad with yogurt dressing

murgh makhani: tender chicken tikka in a rich tomato gravy
dal makhani: black urad dal in buttery tomato gravy
aloo gobi: Nepali roasted cauliflower curry in a turmeric gravy

basmati rice pilau: spiced basmati rice
grilled naan bread & crisp pompadoms
mango chutney & cucumber riata

gulab jamun: deep fried khoa cheese dumplings in sugar syrup
shahi tukda: Indian bread pudding

JORDAN RIVER CAMPOUT

\$50

yukon gold potato & roasted bell pepper salad: red wine vinaigrette, scallion & tarragon
chopped fresh garden vegetable salad: crisp romaine, tomato, cucumber & peppers, huckleberry vinaigrette
fire grilled mushroom & pork sausages: romesco sauce & arugula

lemon & thyme marinated chicken thigh: grilled

tomato, olives, boiled egg, dried cranberries,
marinated artichoke, mushrooms, capers,
beetroot
dressings: Empress honey, balsamic, creamy
green goddess

proteins (*choose three*):

cedar smoked salmon
pan roasted chicken breast
smoked paprika & lime grilled flank steak
smoked albacore tuna

Saanich blackberry & apple spice cake

lemon, charred tomato salsa
campfire baked beans
fire roasted seasonal vegetables

assorted fresh fruit tarts
build your own smores station

PLATED LUNCH

Please select (1) soup or (1) salad, (1) entrée & (1) dessert. Pricing per course is noted below. | All entrées are served with Portofino rolls & butter & freshly brewed coffee & Fairmont teas

MEAL SERVICE OPTIONS

Pre-Selected Choice Between (2) Entrées | add \$5 to menu price

Day of Choice Between (2) Entrées | add \$12 to menu price

SOUPS

ROASTED MUSHROOM & GARLIC SOUP \$10

sherry thyme cream

TRUFFLE CAULIFLOWER SOUP \$10

chive chantilly

VICTORIA GIN & TOMATO SOUP \$10

whipped Salt Spring Island chèvre, roasted garlic crouton

YUKON GOLD & POTATO LEEK SOUP \$10

smoked bacon, parsley gremolata

ROASTED CARROT & COCONUT HONEY BISQUE \$10

apple cider gastrique

ENTREES

SALADS

ARTISAN GREENS \$11

pickled shallots, cucumber, shaved carrot, grape tomatoes, shaved fennel, Empress honey vinaigrette

ROASTED BEETS \$11

arugula, snow goat's cheese, candied walnuts, citrus vanilla dressing

CAESAR \$11

hearts of romaine, brioche croutons, parmesan, classic caesar dressing

CAPRESE \$11

hothouse tomato, natural pastures mozzarella, fresh basil, balsamic, first press olive oil

WATERCRESS & HAZELNUT \$11

watercress & hazelnut, caerphilly cheese, pickled grapes, watermelon radish & lemon coriander dressing

DESSERTS

GRILLED CHICKEN BLT WEDGE SALAD	\$25	PICOLLI DARK CHOCOLATE TRUFFLE CAKE	\$11
iceberg lettuce, hothouse tomato, crumbled blue cheese, maple pepper bacon, creamy dijon dressing, roasted garlic crouton		cointreau chantilly, raspberry compote	
SEAFOOD COBB SALAD	\$30	OKANAGAN APPLE CHEESECAKE	\$10
poached prawns, hard cooked egg, roasted corn, blue claire, romaine lettuce, avocado lime dressing		hazelnut praline, wild berry compote	
MISO MARINATED PACIFIC COD FILLET	\$31	ZESTY RASPBERRY & GRAND MARNIER CREME BRULEE	\$11
forbidden rice, gai lan, shitake mushroom sauce			
OVEN ROASTED SALMON	\$31	WILD BERRY CHEESECAKE	\$11
olive oil smashed yukon gold potato, roasted bell pepper & fennel dressing		cassis coulis	
HOT SMOKED COHO SALMON	\$33	HAZELNUT MILK CHOCOLATE TORTE	\$11
roasted cauliflower, tomato jam, beurre blanc		sour cherry compote	
MUSTARD CRUSTED PORK MEDALLIONS	\$28	CITRUS WHITE CHOCOLATE RASPBERRY TORTE	\$11
caramelized onion whipped potato, sundried cherry & port jus		blood orange coulis	
HERB ROASTED CHICKEN BREAST	\$28	PASSION FRUIT YOGURT SYMPHONY	\$10
creamy mousseline potato, lemon chicken jus		blackberry coulis	
CITRUS SCENTED ARTIC	\$33	MOCHA MASCARPONE	\$11

CHAR

roasted cauliflower, tarragon butter sauce

ALBERTA BEEF SHORT RIB \$29

smoked cheddar mashed potato, sweet onion jus

GARLIC & CHILI GRILLED CHICKEN \$28

coconut rice, sesame green beans, shiitake miso jus

ROASTED MUSHROOM QUINOA CAKE \$25

cauliflower purée, shaved asparagus ribbons

WHITE BEAN CROQUETTE \$25

sautéed spinach, squash purée, oven cured tomato

MALAI KOFTA \$25

creamy cashew nut gravy, spiced basmati rice

SPINACH & RICOTTA CHEESE CANNELLONI \$25

roast garlic cream tomato sauce

DACQUOISE

hazelnut ganache, strawberry coulis

CALAMANSI MERINGUE TORTE \$11

citrus blueberry compote

CHOCOLATE FUDGE BROWNIE \$11

vanilla bean anglaise, cream chantilly

VEGAN COCONUT & LIME PANNA COTTA \$11

ON THE GO

our breakfast & lunches are ready to go and conveniently packed in a recyclable bag for off site consumption. appropriate condiments are included for your convenience.

BREAKFAST

\$33

stirred yogurt: vanilla, strawberry, peach & raspberry

shaved honey ham & cheddar croissant (served cold)

liege crystallized sugar waffle

hand made granola bar

whole fruit: orange, banana or apple

assorted individual juices: orange, grapefruit, apple & cranberry

LUNCH

\$38

whole fruit: apple or banana
individual bags of miss vickie's potato chips
house-made granola bar
liege waffle

individual bottled juice or water

pre-selected choice of sandwich or wrap
(minimum order of 10 of each selected sandwich or wrap)

pulled roast chicken: avocado & creamy coleslaw on a baguette
slow roasted beef: provolone, leaf lettuce, horseradish mayo on a pretzel bun
ham & brie: grainy mustard, brie, leaf lettuce, dill pickle on a cranberry sourdough
grilled vegetable wrap: zucchini, roasted red pepper, garlic hummus, feta cheese
roasted turkey & havarti: dijonaise on ciabatta



BUFFET DINNER

a surcharge of \$4 per person will apply for groups under 20 guests. all buffets are served with Portofino rolls & butter and freshly brewed regular & decaffeinated coffee, specialty blend lot 35 teas with milk

VANCOUVER ISLAND BUFFET

\$75

SALADS

artisan green salad: shaved carrot, cucumber, radish, sunflower seeds, empress honey dressing
new potato & roasted corn salad: crispy bacon, smoked paprika, arugula, pommery mustard dressing
roasted beet & quinoa: lemon dill dressing
vine ripened tomato & cucumber salad: pickled pearl onions, frisée, black pepper dressing
cold smoked steelhead & Canadian whiskey glazed salmon: capers, onions, lemon

ENTRÉES

braised Vancouver Island beef short rib: pearl onion, mushroom & smoked bacon sauté
Vancouver Island seafood cioppino: salmon, ling cod & Salt Spring Island mussels
herb roasted breast of chicken: lemon thyme jus
spinach & ricotta cannelloni: sautéed mushrooms, roasted garlic tomato sauce
creamy whipped potatoes
steamed & buttered seasonal market vegetables

DESSERTS

devil's chocolate truffle cake
wild berry cheesecake
assorted individual crème brûlée
french pastries

PACIFIC RIM BUFFET

\$90

SALADS

glass noodle salad: edamame beans, bok choy, carrot, red peppers, pickled red onion, peanut dressing
shitake & oyster mushroom salad: sesame rice wine vinaigrette
chinese napa cabbage salad: almonds, ramen noodles, scallion, soy sesame dressing

CHILLED SEAFOOD STATION

sweet soy and sesame salmon
albacore tuna tataki
sake steamed clams and mussels

ENTRÉES

sweet & sour pork: grilled pineapple, scallions, bell peppers
black pepper beef: sesame & scallion
red chili ling cod & prawns: kaffir lime coconut curry
shanghai bok choy: black bean sauce
steamed jasmine rice

DIM SUM STATION

steamed sausage dumplings
pork shao mai
fried gyoza
vegetable spring rolls
sweet chili sauce, sweet soy, garlic soy

warm strawberry rhubarb crisp: vanilla crème
anglaise
fresh fruit & berries

DESSERTS
green tea profiteroles
mango mousse
coconut & pineapple cake

FAIRMONT FAVOURITES **\$96**
BUFFET

(minimum of 50 guests)

SOUP & SALADS

curried squash & coconut soup
artisan greens: pickled shallots, cucumber, grape
tomatoes, shaved fennel, empress honey
vinaigrette
asparagus salad: crumbled goat cheese, orange
vinaigrette
roasted red & golden beet salad: citrus and dill
dressing
roasted mushroom & spinach salad: truffled
balsamic vinaigrette

ANTIPASTO STATION

artisan charcuterie: salt spring island cheeses,
olives, confit artichokes, grilled marinated
peppers

SEAFOOD STATION

smoked salmon: horseradish chantilly
seared albacore tuna: black olive relish
poached prawns: mary rose

ENTRÉES

double smoked bacon wrapped chicken breast:
empress honey glazed heirloom carrots
pan seared beef tenderloin medallions: steamed
& buttered green beans
hot smoked local salmon: maple-rosemary glaze,
grilled fennel
orriquette aglio e olio: confit garlic & chili oil,
preserved lemon, rapini, parmesan cheese
caramelized onion & thyme potato gratin

DESSERTS

cardamom mango pot de crème
gluten-free almond brownie
cassis yogurt domes
pistachio profiteroles
empress honey panna cotta
oreo chocolate chip cheese cake
caramel chocolate devil's fudge cake
warm peach & cherry strussel

CHEF STATIONS

one (1) chef per 50 people required - \$165 per chef (up to 2 hours). each additional hour at \$65 per chef.
selections are based on 2oz. portions

PRIMROSE PROCHETTE

\$350

house-made mustard, pablano relish, confit
onions, mini onion kaisers

serves 30 guests

ROAST TURKEY BREAST

\$225

roast turkey breast, gravy & cranberry sauce

serves 20 guests

ROAST LEG OF LAMB

\$520

natural jus, mint sauce

serves 30 guests

ROAST PRIME RIB OF BEEF

\$520

red wine jus

serves 30 guests

PLATED DINNER

Please select (1) soup, (1) salad, (1) entrée & (1) dessert. Pricing per course is noted below. | All entrées are served with seasonal vegetables, Portofino rolls & butter & freshly brewed coffee & Fairmont teas

MEAL SERVICE OPTIONS

Pre-Selected Choice Between (2) Entrées | add \$5 to menu price

Day of Choice Between (2) Entrées | add \$12 to menu price

SOUPS

**DUNGENESS CRAB
BISQUE** \$11

brandied cream

**THYME ROASTED
MUSHROOM SOUP** \$11

truffle chantilly cream

**CREAMY POTATO & LEEK
SOUP** \$11

fresh thyme

**CURRIED SQUASH &
COCONUT SOUP** \$11

lime & cilantro, tiger prawn dumpling

**CHARRED CARROT &
COCONUT BISQUE** \$11

ginger whipped marscarpone

**SHITAKE MUSHROOM
CHICKEN CONSOMME** \$11

squash agnolotti, fresh herbs

SALADS

ARTISAN GREENS \$13

frisée, red oak, chive marinated grape tomato, shaved carrot, cucumber ribbons, radish, Empress honey dressing

GOLDEN BEET SALAD \$13

roasted beets, chèvre, roasted apple, candied walnuts, frisée, citrus-vanilla vinaigrette

**EMPRESS CAESAR
SALAD** \$13

baby romaine hearts, brioche crouton, shaved grana padano, lemon, creamy caesar dressing

**BABY KALE & ROCKET
GREENS** \$13

roasted squash, toasted pumpkin seeds, pickled red onion, apple cider vinaigrette

CAPRESE SALAD \$13

vine ripened tomato, natural pastures bocconcini, organic fresh basil pesto, frisée, black pepper dressing

**ROMAINE HEART & PEAR
SALAD** \$13

honey spiced poached pear, bleu claire cheese,
spiced pecans, champagne vinaigrette

APPETIZERS

ALBACORE TUNA NICOISE \$19

seared albacore tuna, tomatoes, potatoes,
pickled red onions, green beans, olive, egg,
mustard vinaigrette

EMPRESS CURED SALMON PASTRAMI \$19

pickled shallot & new potato salad, frisée, chive
crème fraiche, toasted rye crumble, orange oil

SPICED SUGAR PUMPKIN CARPACCIO \$19

lavender chevre, chard, toasted hazelnuts & their
oil

DUCK PROSCIUTTO \$21

marinated oyster mushrooms, house-made truffle
brioche, drunken cherries, house made mustard

DINNER SORBET \$6 each

bergamot & mint
granny smith apple & basil
chef's feature seasonal sorbet

ENTREES

ROASTED PEPPER & QUINOA BOWL \$30

sunflower sprouts, cashew cream, kale chips

POTATO & PARSNIP CROQUETTE \$30

carrot pureé, grilled cauliflower, baby kale

GRILLED TOFU POT AU FEU \$30

carrot, zucchini, fennel, aromatic broth

VEGETABLE PAKORA \$30

carrot, zucchini, pea sprouts, tamarind sauce

PAN SEARED OCEANWISE SALMON \$36

yukon potato moussline, lemon cauliflower cream

PAN SEARED LINE CAUGHT WILD PACIFIC SALMON \$39

yukon potato moussline, lemon cauliflower cream

HERB CRUSTED HALIBUT \$37

potato gnocchi, fennel, tomato & saffron

emulsification

SMOKED SABLEFISH **\$41**

crushed white beans, bacon & clam chowder

**MAPLE BRINED
PRIMROSE PORK CHOP** **\$33**

smashed yukon gold & bacon potato, sultana-
pommery mustard jus

**HERB ROASTED BREAST
OF BC FREE RUN
CHICKEN** **\$33**

pepper boursin mash potato, roof top rosemary
jus

**MAPLE BRINED BREAST
OF BC FREE RUN
CHICKEN** **\$37**

lemon arborio risotto, dijon jus

**PAN ROASTED FRASER
VALLEY DUCK BREAST** **\$38**

leek & thyme rosti potato, sundried blueberry jus

**AAA ROASTED BEEF
TENDERLOIN** **\$41**

caramelized onion & havarti potato pavé,
cabernet jus

**MORROCAN SPICE
ROASTED LAMB LOIN** **\$41**

du puy lentil, vegetable pastice, preserved lemon
jus

DESSERTS

**PICOLLI DARK
CHOCOLATE TRUFFLE
CAKE** \$13

grand marnier coulis, raspberry compote

**OKANAGAN APPLE
CHEESECAKE** \$13

hazelnut praline, wild berry compote

**ZESTY RASPBERRY &
GRAND MARNIER CREME
BRULEE** \$13

**WILD BLUEBERRY
CHEESECAKE** \$13

cassis coulis

**HAZELNUT MILK
CHOCOLATE TERRINE** \$13

sour cherry compote

**CITRUS WHITE
CHOCOLATE RASPBERRY
TORTE** \$13

raspberry coulis

**PASSION FRUIT YOGURT
SYMPHONY** \$13

blackberry coulis

**MOCHA MASCARPONE
DACQUOISE** \$13

hazelnut ganache, strawberry coulis

**CITRUS WILD BERRY
SORBET** \$13

almond oat strussel, pistachio biscotti

**ARTISAN BC CHEESE
SELECTION** \$13

tomme d"or, bedis blue, ash ripened
camembert, dried fruits & nuts

**LINDT DARK & WHITE
CHOCOLATE** \$13

**CALAMANSI PASSION
FRUIT MERINGUE** \$17

chocolate truffle dome, raspberry red wine
reduction (dessert duo)

**MALTED MILK
CHOCOLATE POT DE
CREME** \$17

strawberry chocolate devil's slice, blood orange
coulis (dessert duo)

**VEGAN COCONUT & LIME
PANNA COTTA** \$13

fresh berries, cocoa nibs
(*minimum order of 12*)



HOT CANAPES

all hot canapes priced per dozen

BLACK PEPPERED BEEF SKEWERS

\$49

sesame & scallions

CHARRED CORN & WILD RICE FRITTERS

\$47

smoked tomato aioli

CRAB CAKES

\$52

garlic chili aioli

MINI BEEF WELLINGTON

\$51

POTATO & LENTIL SAMOSA

\$47

mango chutney

ROSEMARY MARINATED LAMB CHOPS

\$53

CARAMELIZED SHALLOT & GRUYERE QUICHE

\$49

COCONUT & CASHEW CRUSTED CHICKEN SATAY

\$49

sweet soy glaze

CRISPY VEGETARIAN GYOZA

\$51

sweet chili sauce

PAO DE QUEIJO

\$46

spicy tomato sauce

PRAWN BROCHETTE

\$55

romesco aioli

TRUFFLED MUSHROOM ARANCINI

\$49

roasted garlic & olive tapenade

tomato basil sauce

**VEGETABLE SPRING
ROLLS**

\$44

sweet chili sauce

COLD CANAPES

all cold canapes priced per dozen

NANUK SMOKED SALMON AND POTATO BLINI	\$49	DUNGENESS CRAB AND LEMON SALAD BASKETS	\$50
dill cream cheese, pickled onion, rye crumble		garden chive	
GRILLED PRAWNS AND CUCUMBER LIME SALAD SPOONS	\$50	GRILLED ASPARAGUS, PROSCIUTTO, PECORINO CHEESE	\$49
TUNA TATAKI SPOONS	\$49	CALIFORNIA ROLL	\$49
wakame slaw, soy sesame dressing		chilli soy	
TRUFFLE EGG SALAD	\$49	LEMON COUSCOUS SALAD BASKET	\$49
candied bacon, chives on puff pastry		mint, dried tomato	
CHEVRE TART	\$49	BASIL MARINATED BOCCONCINI & CHERRY TOMATO SKEWER	\$49
poached pear, candied walnuts			
AVOCADO MOUSSE TART	\$49	WHIPPED BOURSIN STUFFED PROFITEROLES	\$49
grapefruit segments, cilantro salad		empress honey drizzle	

RECEPTION PACKAGES

ideal for a group looking for a meet & greet. available for a maximum of (2) hours with a minimum of 50 guests. all pricing per person

PRE-DINNER RECEPTION

\$19

total of 3 pieces per person of canapes and hors d'oeuvres

grilled prawn & cucumber lime salad spoons
chèvre tart: poached pear, candied walnuts
coconut & cashew crusted chicken satay: sweet soy
truffled mushroom arancini: tomato basil sauce

MIX AND MINGLE RECEPTION

\$41

total of 5 pieces per person of canapes and hors d'oeuvres

avocado mousse tart: grapefruit segments, cilantro salad
grilled prawn & cucumber lime salad spoons
coconut & cashew crusted chicken satay: sweet soy glaze
prawn brochette
grilled asparagus: prosciutto, pecorino cheese
warm hazelnut crusted comox brie: toasted crostini, apricot preserve, grapes, hazelnut praline
crisp seasonal vegetable crudités: dip
freshly brewed regular & decaffeinated coffee & lot 35 teas: cream, milk, honey, sugar & sweeteners

EMPRESS RECEPTION

\$89

total of 6 pieces per person of canapes and hors d'oeuvres

CANAPES

whipped boursin stuffed profiteroles: empress honey drizzle smoked salmon potato blini: dill cream cheese, pickled onion, rye crumble rooftop herb crusted lamb lollipops: roasted garlic & olive tapenade crab cakes: garlic chili mayo

LIVE COOKING STATIONS

primrose porchetta: house-made mustard, pablano relish, confit onions, mini onion kaisers
ceviche cocktail bar "shaken & cured!": albacore ceviche, salmon ceviche, scallop ceviche, poached prawns, corn nuts, cilantro, lime, chili, shaken clamato dressing

ARTISANAL CHEESE & CHARCUTERIE STATION

cheese selection: natural & truffle goat, blue claire, caerphilly, island brie accompaniments: empress honey, house-made rainforest bread, walnuts, baguette locally cured & air dried meats:

GULF ISLANDS RECEPTION

\$58

total of 4 pieces per person of canapes and hors d'oeuvres

CANAPES

dungeness crab & lemon salad baskets: garden chive Salt
Spring Island chèvre tart: poached pear, candied walnuts, chives
mini beef wellington
prawn brochette

THE ISLAND'S CHEESE SELECTION

Salt Spring Island cheese company: natural & truffle chèvre little
Qualicum cheeseworks: blue claire, caerphilly, island brie grapes, empress honey, house-made rainforest bread, walnuts, artisanal portofino breads & baguettes

salish salmon station: hot smoked salmon, cold smoked salmon, salmon lox, candied salmon, lemon, capers, onion, bannock bread, smoked tomato aioli

pickled vegetables, olives, mustards, grapes

chocolate fountain: assorted fresh fruit & banana
bread dipped in rich flowing chocolate freshly
brewed regular & decaffeinated coffee & lot 35
teas

LATE NIGHT CHIPS & DIPS \$13

served after 9:00pm

salt and pepper kennebec potato chips:
caramelized onion dip, red jalapeño & cream
cheese dip
warm fried corn tortilla crisps: pico de gallo,
guacamole, sour cream

LATE NIGHT IN NAPOLI \$19

served after 9:00pm

pepperoni calzone: mozzarella, fresh basil &
roasted san marzano tomato sauce
roasted artichoke calzone: capers, bocconcini,
chili, olive oil
panna e pancetta calzone: parmigiano, pancetta,
ricotta, fresh mozzarella, leek

freshly brewed regular & decaffeinated coffee &
lot 35 teas

LATE NIGHT CHIPS & DIPS \$20

served after 9:00pm

salt and pepper kennebec potato chips:
caramelized onion dip, red jalapeño & cream
cheese dip
warm fried corn tortilla crisps: pico de gallo,
guacamole, sour cream
baked nachos: monterey jack cheese, tomato,
black olive, green onion, jalapeño

THE QUEEN'S RECEPTION \$121

*total of 6 pieces per person of canapes and hors
d'oeuvres*

PASSED CANAPES

truffled devil egg: cowichan valley egg, radish,
chive
cold smoked salmon blini: chevre, pickled shallot
chicken liver parfait: sourdough crostini, rhubarb
chutney
wild mushroom arancini: roasted garlic aioli
sweet soy grilled chicken satay: sorendag crust
mini beef wellington: pesto cream

SIGNATURE SEAFOOD STATION

king crab legs, cold & hot smoked salmon, ahi
tuna ceviche, poached prawns, selected pacific
northwest oysters, verjus mignonette, kimchi
cocktail sauce, lemon wedges & tabasco

SAANICHTON MARKET STATION

local & organic greens: mixed greens, alfalfa
sprouts, pea shoots, popcorn shoots, organic
baby kale & wild arugula
selection of season vegetables
assorted nuts, seeds & dried fruit
mini crudité
empress honey vinaigrette
red wine vinaigrette

LOCAL CHARCUTERIE & CHEESE DISPLAY

select little Qualicum & salt spring island cheeses
whole beast charcuteries best

CHEF ATTENDED CARVED PRIME RIB OF BEEF

slow roasted prime rib of beef: mini yorkshire pudding, red wine jus, horseradish, poblano pepper relish, dijon mustard
buttermilk whipped potatoes

CHEF ATTENDED RISOTTO STATION

arborio risotto served in a half wheel of fermier cheese
toasted pine nuts, confit cherry tomatoes, minced fresh herbs & white wine

DESSERTS

mini empress torte
strawberry passion fruit tart
pistachio éclair
citrus raspberry crème brule
earl grey fruit cake
chocolate truffle lollipops

ENHANCEMENTS

SUSHI & SASHIMI	\$425	SPLIT KING CRAB LEGS	\$450
albacore tuna sashimi: soy, wasabi, pickled ginger local coho sashimi: soy, wasabi, pickled ginger chef's choice of market fresh sushi rolls & nigiri: soy, wasabi, pickled ginger		<i>30 pieces per order</i>	
<i>serves 35 guests</i>			
VANCOUVER ISLAND OYSTERS ON THE HALF SHELL	\$400	VANCOUVER ISLAND CHEESE TROLLEY	\$20 per person
traditional garnish of lemons, horseradish, cocktail sauce, red wine mignonette & tabasco		Salt Spring Island Cheese company: natural & truffle chèvre little qualicum cheeseworks: blue claire, caerphilly, island bries, grapes, empress honey, house-made rainforest bread, walnuts, baguette	
<i>100 pieces</i>			
WHOLE BEAST ARTISANAL CHARCUTERIE & ANTIPASTI PLATTER	\$23 per person	SMALL CRISP SEASONAL VEGETABLE CRUDITES WITH DIP	\$68
smoked, salted & cured: coppa, venetian salami, lamb fuet, duck pâté, n'duja, smoked fraser valley chicken, italian prosciutto, roasted garlic, pickled onions & peppers, marinated olives, cornichon, pommery mustard		<i>serves 15 guests</i>	
MEDIUM CRISP SEASONAL VEGETABLE CRUDITES WITH DIP	\$135	LARGE CRISP SEASONAL VEGETABLE CRUDITES WITH DIP	\$190
<i>serves 30 guests</i>		<i>serves 45 guests</i>	
ASSORTMENT OF QUARTERED SANDWICHES	\$104	FAIRMONT EMPRESS TEA SANDWICHES	\$44 / dozen
<i>1 dozen = 48 quartered sandwiches</i>			
COCKTAIL MIXED NUTS	\$37	HOUSEMADE KENNEBEC POTATO CHIPS & DIP	\$31

serves 10 guests

SMALL SLICED FRUIT & BERRIES **\$72**

serves 10 guests

LARGE SLICED FRUIT & BERRIES **\$215**

serves 30 guests

CHOCOLATE DIPPED STRAWBERRIES **\$56 per dozen**

ASSORTED MINI MACARONS **\$64 per dozen**

raspberry, chocolate, mocha, pistachio, vanilla

CHOCOLATE FOUNTAIN **\$20 per person**

choice of: milk, white or dark chocolate
accompaniments: assorted diced fruits, vanilla pound cake, banana bread & marshmallow dipped in rich flowing chocolate

minimum of 100 guests

DEATH BY CHOCOLATE BUFFET **\$34 per person**

with sweet onion & sour cream dip

serves 15 guests

MEDIUM SLICED FRUIT & BERRIES **\$145**

serves 20 guests

FRENCH PASTRIES **\$70 per dozen**

chocolate éclairs, hazelnut dacquoise, strawberry white chocolate delice, fruit tartlets, linzer square, caramel cremeux tarts

ASSORTED MINI TARTS **\$56 per dozen**

calamansi meringue, strawberry pistachio, mango lychee

ASSORTED VERRINES **\$60 per dozen**

assorted verrines, duo of white & dark chocolate, raspberry yogurt, white chocolate passion fruit

DESSERT BUFFET **\$29 per person**

citrus dark chocolate truffle cake, baked new york style cheesecake, vanilla bean crème brûlée, rice pudding, milk chocolate, caramel pot de crème, passion fruit verrines, individual fresh fruit tarts, warm toffee pudding

minimum of 50 guests

SIGNATURE STATIONS

all signature stations are priced per person

ARTISANAL SAUSAGE STATION **\$18**

locally made mild italian sausage & pork bangers, mini kaisers, charred bell peppers, grilled mushrooms & onions, mustards & aiolis

FISHERMAN'S WHARF **\$28**

cold smoked steelhead & Canadian whiskey glazed salmon, chilled prawns, smoked albacore, candied salmon, cocktail sauce, horseradish, lemon, capers (ocean-wise sustainable seafood)

GOURMET SUNDAE BAR **\$15**

homemade ice cream, toppings, compotes & sauces

minimum of 50 guests

LOS CHURROS STATION **\$17**

chocolate & vanilla churros, spiced chocolate sauce, dulce de leche, empress honey, cinnamon icing sugar

DIM SUM STATION **\$19**

steamed: sausage dumplings, siu mai, vegetable dumplings
fried: spring rolls, shrimp purses, soy sauce, garlic soy, sweet chili

MINATURE FISH & CHIPS **\$20**

beer battered halibut, sea salted kennebec potato chips, lemon, tartar sauce, coleslaw

OLIEBOLLEN STATION (DUTCH DONUTS) **\$17**

assorted dips & sauces

minimum of 50 guests

CHEF STATIONS

one chef per station per 50 guests, \$165.00 for a 2 hour reception. each additional hour is \$65.00 per chef.
reception stations are based on 2 oz portions

ALBERTA BEEF STRIP LOIN

**\$475 per
order**

mini onion kaiser buns, red wine jus, poblano
relish, horseradish, dijon & english mustard

serves 30 guests

MASHED POTATO BAR

**\$18 per
person**

chorizo sausage sofrito, black pepper beef, wild
mushroom ragout, sour cream, scallions, smokey
'hickory sticks'

add OceanWise prawns \$6

minimum order of 40 guests

OYSTER SHUCKER

**\$400 per
order**

Vancouver Island oysters on the half shell,
traditional garnish of lemons, horseradish,
cocktail sauce, red wine mignonette & tabasco

100 pieces

ROASTED BONE IN PONDEROSA HIP OF ALBERTA BEEF

**\$1800 per
order**

mini onion kaiser buns, red wine jus, poblano
relish, horseradish, dijon & english mustard

serves 200 guests

S'MORES STATION

**\$15 per
person**

graham crackers, marshmallows, milk chocolate

maximum of 100 guests

CEVICHE COCKTAIL BAR "SHAKEN & CURED"

**\$25 per
person**

albacore ceviche, salmon ceviche, scallop
ceviche, poached prawns, corn nuts, cilantro,
lime, chili, shaken clamato dressing

OCEANWISE PRAWN FLAMBEE

**\$500 per
order**

pernod, garlic, tomato

100 pieces

RAMEN BAR

**\$20 per
person**

noodles, shredded pork, bok choy, shitake
mushroom, prawns, egg, nori, rich pork broth
with siracha, sesame oil, soy sauce

DESSERT CREPE STATION

**\$18 per
person**

flambéed vanilla crêpes in suzette sauce, fruit
fillings, whipping cream & dessert sauces



THEMED BREAKS

all themed breaks include: freshly brewed coffee: espresso, lattes, cappucino and decaffeinated coffee, lot 35 teas and milk. all themed breaks are priced per person.

TEA AT THE EMPRESS

\$23

freshly baked world famous raisin scones
 empress clotted cream & strawberry preserves
 lot 35 loose leaf tea selection
 cream, milk, sugar, honey & lemon

minimum of 10 guests

THE ISLAND CHEESE SELECTION

\$25

Salt Spring Island cheese company: natural & truffle chèvre
 little qualicum cheeseworks: blue claire, island brie, caerphilly
 grapes, empress honey, walnuts, artisanal Portofino breads & baguette
 martinellis sparkling fruit juice
 freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
 lot 35 tea selection
 cream, milk, honey, sugar & sweeteners

WEST COAST PERFECT PARFAIT

\$20

guests may choose between building their own perfect parfait or Chef's layered parfait
 house-made granola & almond streusel
 vanilla & Greek yogurt
 wild berry compote, honey, west coast trail mix:
 fresh berries
 freshly brewed coffees: espresso, lattes, cappuccino & decaffeinated
 lot 35 loose leaf tea selection cream, milk, honey, sugar & sweeteners

NATURALLY REFRESHED

\$25

infused filtered water bar: lemon-lime, cucumber, cranberry
 house-made fresh juices & smoothies
 mini yogurt & coulis jars
 fresh berries & fruit kebabs
 homemade granola bars
 selection of Lot 35 herbal teas
 freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
 lot 35 tea selection
 cream, milk, honey, sugar & sweeteners

CHOC-A-HOLIC

\$22

LOS CHURROS

\$20

assorted chocolate desserts: chocolate macarons, pecan caramel brownie, cocoa nib biscotti, chocolate mousse cups
chocolate milk & empress hot chocolate: whipped cream, chocolate shavings & marshmallows
chocolate marshmallow cookie pie (wagon wheel cookie)
freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
lot 35 tea selection
cream, milk, honey, sugar & sweeteners

DONUT WORRY - BE HAPPY **\$21**

assorted specialty donuts: chocolate long john's, maple cinnamon swirl, old fashioned & dulce de leche hazelnut croquant donut
chilled milk: white 2%, skim, & chocolate milk
freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
lot 35 leaf tea selection cream, milk, honey, sugar & sweeteners

minimum of 25 guests

LEMONADE STAND **\$21**

compressed watermelon lollipop: basil, feta
old-fashioned blended lemonade
pink lemonade: garden lavender
empress blend iced lemon tea with simple syrup sweetener

minimum of 25 guests

WEST COAST TRAIL MIX **\$21**

blend your own trail mix:
nuts & seeds: almonds, cashews, pistachios, hazelnuts, peanuts, sunflower seeds
dried fruit: cranberries, blueberries, cherries, apricots, apples
sweet nibs: chocolate chips, white chocolate chips, smarties, coconut chips
freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
lot 35 tea selection
cream, milk, honey, sugar & sweeteners

chocolate & vanilla churros: spiced chocolate sauce, dulce de leche, empress honey
chilled milk: 2%, skim, & chocolate milk
freshly brewed coffees: espresso, lattes, cappuccino, & decaffeinated
lot 35 tea selection
cream, milk, honey, sugar & sweeteners

minimum of 25 guests

MORNING RECHARGE SMOOTHIE BAR **\$22**

vancouver island kale aid: kale, apple, lemon, ginger, spinach
electrolyte me up: coconut milk, mango, banana, pineapple
freshly brewed coffees: espresso, lattes, cappuccino & decaffeinated
lot 35 tea selection
cream, milk, honey, sugar & sweeteners

SODA POP AND CANDY SHOP **\$20**

assorted candies: M&M's, Gummy Bears, Gummy Worms, red & black licorice, Jelly Beans, Nibs
assorted candy bars
Phillip's root beer, jones sodas

A LA CARTE

COFFEE AND TEA	\$6	GLUTEN FREE ALMOND BISCOTTI	\$63 per dozen
freshly brewed regular and decaffeinated coffee & lot 35 tea			
DELUXE COOKIES	\$63 per dozen	GLUTEN FREE CHOCOLATE CHIP COOKIES	\$63 per dozen
chocolate chip, white chocolate macadamia, oatmeal raisin, double chocolate			
BREAKFAST LOAVES	\$63 per dozen	GLUTEN FREE BREAKFAST LOAVES	\$75 per dozen
lemon poppy seed, orange cranberry, carrot zucchini, banana bread		morning glory, lemon poppy seed	
BANANA BREAD	\$63 per dozen	GLUTEN FREE BANANA WALNUT MUFFINS	\$75 per dozen
PATISSERIE BREAKFAST PASTRIES	\$63 per dozen	DELUXE DESSERT SQUARES	\$66 per dozen
freshly baked croissants, danish pastries, muffins, warm cinnamon buns		Nanaimo bars, almond cinnamon squares, lemon raspberry squares, chocolate brownies	
GLUTEN FREE ALMOND FUDGE BROWNIES	\$63 per dozen	MINI FRUIT YOGURT	\$6 each
WHOLE FRESH FRUIT	\$40 per dozen	FRUIT KEBABS	\$8 each
		minted yogurt	
FRESH FRUIT & BERRIES	\$9 per person	FRESHLY BREWED COFFEE	\$8 per person
		lattes, espresso, cappuccinos, decaffeinated coffee, loose leaf teas	
REGULAR AND DIET SOFT	\$6 each	INDIVIDUAL FRUIT JUICE	\$6 each

DRINKS

**ASSORTED BOTTLED
WATER**

\$6 each

**LOCAL PHILLIPS ROOT
BEER**

\$7 each

RED BULL

\$7 each

**FRESHLY BREWED NON-
SWEETENED ICED TEA**

**\$38 per
pitcher**

lemon wedges (8 glasses)

ASSORTED FRUIT JUICES

**\$38 per
pitcher**

**SEASONAL FRUIT
SMOOTHIES**

**\$58 per
pitcher**

choice of orange, grapefruit, apple, vegetable
cocktail, cranberry, tomato or clamato

(8 glasses)



BAR PACKAGES

minimum sales of \$500.00/bar or labour charge of \$35.00/hour for a minimum of 4 hours applies

DELUXE HOST BAR

glass of wine \$12
bottled local beer \$7
1 oz liquor \$9 (Finlandia, Beefeater, Bacardi,
Jack Daniels, Famous Grouse, Canadian Club,
Hornitos)
1 oz liqueurs \$10
martinis (24 hours notice required) \$13
soft drinks & juice \$4

PREMIUM HOST BAR

glass of wine \$14.5
bottled local beer \$7
1 oz liquor \$11.5 (Stolichnaya, Empress Gin,
Makers Mark, JW Black, Crown Royal, Patron)
1 oz liqueurs \$ 10
martinis (24 hours notice required) \$13
soft drinks & juices \$4

CASH BAR

glass of wine \$13
bottled local beer \$8
1 oz liquor \$10.5 (Finlandia, Beefeater, Bacardi,
Jack Daniels, Famous Grouse, Canadian Club,
Hornitos)
1 oz liqueurs \$ 11.5
martinis (24 hours notice required) \$15
soft drinks & juices \$4.5

SIGNATURE COCKTAILS

pre-select 2. maximum of 150 guests

EMPRESS 75

\$18

Empress 1908 gin, St. Germain, sparkling wine, lemon & grapefruit

SPARKLING COLLINS ROYALE

\$18

vodka, mint, cucumber, lemon, simple syrup, sparkling wine

FAIRMONT OLD FASHIONED

\$16

bourbon, black barrel rum, angostura bitters

GRAPEFRUIT DELIGHT

\$16

bacardi superior rum, grapefruit, fresh mint, simple syrup

RIGHT WORD

\$16

fresh lime, gin, Lillet Blanc, St. Germain

OCEAN SPRAY

\$16

gin, mint, cucumber, lime, pineapple juice, simple syrup, tonic

WINE

subject to availability

*please allow four weeks for delivery

INTERNATIONAL RED WINE

mcwilliams hanwood estate, shiraz/malbec,
Australia \$60*
santa rita estate series, cabernet sauvignon,
Chile \$70
alamos, cabernet sauvignon, Argentina \$75
tinto negro, malbec, Argentina \$75
cannonball, cabernet sauvignon, California \$105

INTERNATIONAL WHITE WINE

alamos, chardonnay, Argentina \$70
santa rita estate series, sauvignon blanc, Chile
\$70
invivo awatere, sauvignon blanc, New Zealand
\$75
cannonball, chardonnay, California \$100
domaine ferret pouilly-fuisse, France \$155*

SPARKLING WINE

bottega prosecco, Italy \$60
moet et chandon, brut imperial champagne,
France \$170
veuve clicquot brut reims, champagne, France
\$180

BEST OF BRITISH COLUMBIA RED WINES

mission hill, cabernet sauvignon/merlot \$60
prospect rocky ledge, merlot \$65
burrowing owl, merlot \$80
meyer, pinot noir \$90
mt boucherie, merlot \$90
quails' gate, cabernet sauvignon \$99
le vieux retouchen, cabernet sauvignon/syrah
\$155

BEST OF BRITISH COLUMBIA WHITE WINES

mission hill, chardonnay \$60
tinhorn creek, chardonnay/sauvignon blanc \$65
prospect mount parker, sauvignon blanc \$65
prospect ogopogo lair, pinot grigio \$70
quails' gate, chardonnay \$75
blasted church, pinot gris \$80
tantalus, riesling \$85

DINNER BUFFET

Menus are available for events held in the Bengal Room

BENGAL ROOM

\$75

please choose two starters, two curries and two vegetarian dishes

tomato shorba soup

chana chaat: chickpea salad with fresh cilantro & lime dressing

kachumber: cucumber salad with yogurt dressing

aloo tiki: seared potato & onion cakes

murgh makhani: tender chicken tikka in a rich tomato gravy

lamb roganjosh: lamb simmered in a spicy

cinnamon forward curry sauce

pork vindaloo: a tangy & hot pork curry dish

dal makhani: black urad dal in buttery tomato gravy

green lentil dal: green lentils slowly infused with cardamom, ginger and turmeric

aloo gobi: nepali roasted cauliflower curry in a turmeric gravy

curried mixed vegetables: mild curry sauce with green peas, cauliflower & carrots

basmati rice pilau: spiced basmati rice

grilled naan bread & crisp pompadoms

mango chutney & cucumber riata

gulab jamun: deep fried khoa cheese dumplings in sugar syrup

shahi tukda: indian bread pudding

freshly brewed regular & decaffeinated coffee &

lot 35 teas: cream, milk, honey, sugar & sweeteners

BENGAL HERITAGE

\$80

a selection of favorites from the early days of the empress hotel updated and modernized for the 21st and served family style.

radishes & green onions
crisp watermelon radishes & sous vide lipstick
radishes. fresh spring onions, upland cress,
caramelized sweet cipollini onions & red wine
thyme vinaigrette

grilled vegetable & charcuterie antipasto platter
local charcuterie selection, grilled seasonal
vegetables, olives & white anchovy

crab louie
poached dungeness crab legs, avocado lime
dressing, smoked hardboiled egg, heirloom
tomatoes & crisp butter lettuce

scored & broiled whole local snapper
snapper amandine, served whole & accompanied
with citrus cauliflower cream, fresh nasturtium &
blistered cherry tomatoes.

slow roasted chicken
garlic, rosemary & lemon stuffed – served with
grilled mushrooms & bacon. lemon pan sauce.

lamb loin portugaise
parmesan breaded roasted lamb loin, smoked
paprika jus, wilted spinach, roasted turnip.

thyme roasted potato & parsnip pavé
roasted garlic tossed green beans
charred fennel, heirloom carrots

raspberry cream pudding
caramelized pear pie
the empress cake

NOEL PLATED DINNER

Please select (1) soup, (1) salad, (1) entrée & (1) dessert. Pricing per course is noted below. | All entrées are served with seasonal vegetables, Portofino rolls & butter & freshly brewed coffee & Fairmont teas

MEAL SERVICE OPTIONS

Pre-Selected Choice Between (2) Entrées | add \$5 to menu price

Day of Choice Between (2) Entrées | add \$12 to menu price (only available with 4 course menu)

Soups

**ROASTED BUTTERNUT
SQUASH BISQUE** \$12

nutmeg cream

**CLASSIC WINTERY SPLIT
PEA & HAM** \$12

cipollini pesto

PARSNIP & PEAR SOUP \$12

lime zest, dehydrated apple

mash, lemon zested broccolini, savory fennel
cream

AAA ROASTED BEEF **\$47**
TENDERLOIN

caramelized onion & brussel sprouts, truffle &
grana padano crushed crispy fingerling potato,
balsamic jus

POTATO & PARSNIP **\$35**
CROQUETTE

sage carrot pure, roasted butternut squash, baby
kale

EGGNOG CHEESECAKE **\$15**

apple cranberry sauce

GINGERBREAD SPICED **\$15**
CREME BRULEE

hazelnut crusted gingerbread fingers

BUFFET DINNER

a surcharge of \$4 per person will apply for groups under 20 guests. all buffets are served with Portofino rolls & butter and freshly brewed regular & decaffeinated coffee, specialty blend lot 35 teas with milk

TRADITIONAL HOLIDAY BUFFET

\$80

a minimum of 25 guests required or a \$4 per person surcharge will apply

CHILLED

artisanal mixed greens, shaved carrots, pickled beets, baby tomato, champagne vinaigrette chorizo & orzo salad, basil, caramelized red onion, bell pepper, pecorino, sherry dressing roasted butternut squash & cranberry salad, sherry vinaigrette, fresh sage, candied pecans & pear

purple beet & arugula, toasted sunflower seeds, spiced granny smith apple pomegranate chevre, lemon & ras vinaigrette

empress caesar salad, crisp romaine hearts, brioche croutons, shaved parmesan, creamy dressing

smoked & cured seafood, maple glazed salmon, smoked salmon, candied Haida Gwaii salmon, smoked trout, onions, capers, lemons

ENTRÉE

herb brined breast & leg of turkey, apple & sourdough stuffing, pan gravy

alberta beef bourguignon, roasted cippolini, caramelized mushrooms, bordeaux jus rock cod and clam bake, white bean & bacon cream, charred corn & baby potatoes sweet potato & basil beet ravioli, roasted parsnip & fennel "cream", watercress

spiced red cabbage, maple roasted carrots & rutabaga

smoked cheddar whipped potatoes

DESSERT

warm Christmas pudding, bourbon & tonka bean sauce

black forest yule log, mascarpone and vanilla cream

cranberry & black currant sherry trifle

gingerbread spiced crème brûlée

festive mince pies

eggnog cheesecake, apple cranberry compote

assorted festive cookies and stollen platters

JUBILEE DINNER BUFFET

\$96

a minimum of 40 guests required

CHILLED

artisanal mixed greens, shaved carrots, pickled beets, baby tomato, champagne vinaigrette roasted butternut squash & cranberry salad, sherry vinaigrette, fresh sage, candied pecans & pear

purple beet & arugula, sunflower seed praline, spiced granny smith apple pomegranate chevre, lemon & ras vinaigrette

toasted farro & pine nut salad, confit cherry tomato, charred scallion, kafir

empress caesar salad, crisp romaine hearts, brioche croutons, shaved parmesan, creamy dressing

charred french bean & watercress salad, charred beans, truffle aioli, roasted garlic, grilled oyster mushroom & brioche cruton

CHILLED SEAFOOD

smoked salmon, candied Haida Gwaii salmon, smoked trout, poached prawns, dungeness crab legs

onions, capers, lemon, cocktail sauce

ENTRÉE

herb brined breast & leg of turkey, apple & sourdough stuffing, pan gravy

braised beef short ribs, pearl onion, mushroom & smoked bacon sauté

seared pacific salmon, honey & red verjus glaze, citrus broccolini

apple cider brined pork loin, lavender apple chutney, spiced red cabbage

sweet potato & basil beet ravioli, roasted parsnip & fennel "cream", watercress

festive spice roasted root vegetables

buttermilk, scallion & grainy dijon whipped potatoes

DESSERT

warm Christmas pudding, brandy custard sauce

black forest yule log, mascarpone and vanilla cream

holiday brioche beignets

gingerbread spiced crème brûlée
festive mince pies
eggnog cheesecake, apple cranberry compote
rum soaked fruit cake
assorted festive cookies and stollen platters
sliced fresh fruit & berries

FESTIVE RECEPTION PACKAGES

DASHER RECEPTION

\$33

minimum of 15 guests. 6 pieces/portions per person

cold hors d'oeuvres – passed
spiced pumpkin tart, caramelized red onion
nanuk smoked salmon & potato blini, dill cream
cheese, pickled onion

hot hors d'oeuvres – passed
turkey pie bites, sage cranberry preserve
petite tourtiere, beet puree
venison sausage roll, raisin mahogany bbq sauce
whipped boursin stuffed profiteroles, empress
honey

BLITZEN RECEPTION

\$70

minimum of 25 guests. 4 pieces/ portions in total per person

cold hors d'oeuvres – passed
spiced pumpkin tart, caramelized red onion
nanuk smoked salmon & potato blini, dill cream
cheese, pickled onion

hot hors d'oeuvres – passed
petite tourtiere, beet puree
turkey pie bites, sage cranberry preserve
whipped boursin stuffed profiteroles, empress
honey
venison sausage roll, raisin mahogany bbq sauce

chef's selection of artisanal cheese
blue, brie, goat, aged cheddar, baguette crisps,
fruit preserves, candied walnuts

artisanal charcuterie
smoked, salted & cured, coppa, venetian salami,
lonza, bavarian ham, italian prosciutto

antipasti station
confit peppers & garlic, marinated artichoke,
roasted mushrooms, grilled zucchini, olives,
cornichon, pommery mustard

DONNER RECEPTION

\$50

minimum of 15 guests required. 6 pieces/portions per person

artisanal charcuterie
smoked, salted & cured, coppa, venetian salami,
lonza, bavarian ham, italian prosciutto
antipasti station
confit peppers & garlic, marinated artichoke,
roasted mushrooms, grilled zucchini, olives,
cornichon, pommery mustard
chef's selection of artisanal cheese
blue, brie, goat, aged cheddar, baguette crisps,
fruit preserves, candied walnuts
festive mince pies & rum soaked fruit cake

add for \$6 per person

cardamom, peppita, & cranberry baked brie
spiced nuts, apple chutney, festive lavash

SAINT NICHOLAS

\$98

minimum of 40 guests. 9 pieces/ portions in total per person

cold hors d'oeuvres – passed
spiced pumpkin tart, caramelized red onion
grilled prawn, wilted kale, sunflower & cranberry
salad

hot hors d'oeuvres – passed
petite tourtiere, beet puree
turkey pie bites, sage cranberry preserve
whipped boursin stuffed profiteroles, empress
honey
venison sausage roll, raisin mahogany bbq sauce

vancouver island cheese trolley
salt spring island cheese company: natural and
truffle chevre, blue juliette
natural pastures cheese: comox bries, aged
farmhouse
grapes, empress honey, artisanal portofino
bakery breads & crisps, walnuts

artisanal charcuterie
smoked, salted & cured, venetian salami, lonza,
bavarian ham, prosciutto, smoked chicken
rillettes

festive mashed potato martini bar
smoked aged cheddar whipped potatoes
sourdough stuffing
tender stewed turkey in pan dripping gravy
alberta beef bourguignon
vegan parsnip cream & charred butternut squash
ragout
double smoked bacon, crispy fried onions,
cranberry sauce
one (1) chef per 50 people required

add for \$2 per person

vegan olive oil smashed new potato

dessert

caramelized white chocolate and bourbon
whiskey verrine, maple pecans, pear and vanilla
assorted festive cookies and stollen

**1 chef per 50 people required – \$165 per chef
(up to 2 hours). each additional hour at \$65 per
chef*

antipasti station
confit peppers & garlic, marinated artichoke,
roasted mushrooms, grilled zucchini, olives,
cornichon, pommery mustard

chilled seafood
smoked & candied salish salmon, poached
prawns, red onion, rainforest crackers, cocktail
sauce, capers & lemon

carved alberta beef striploin
mini onion kaiser buns, red wine jus, red beet
chutney, horseradish, dijon & english mustard
one (1) chef per 50 people required

yuletide white chocolate fountain
panettone, marshmallow, double chocolate
cookies, holiday brioche beignet, strawberries &
fruits

**1 chef per 50 people required – \$165 per chef
(up to 2 hours). each additional hour at \$65 per
chef*

MEAL SERVICE OPTIONS

MENU & WINE SELECTION

As part of Fairmont's commitment to environmental stewardship, our menus contain locally sourced, organic or sustainable items wherever possible. Fairmont is further committed to your health & well-being by preparing all cuisine without artificial trans-fat.

Menu & wine selections must be arranged at least **thirty (30)** days prior to your function date. Late orders may be subject to surcharges.

All food & beverage served within the hotel must be provided by The Fairmont Empress with the exception of wedding cakes (service fees may apply). In accordance with Health & Safety Regulations The Fairmont Empress also prohibits guests from removing any food & beverage products after a function.

ALLERGIES

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons & the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests & the nature of their food allergies, you shall indemnify & hold us forever harmless from, & against, any & all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defence of such liability or claim of liability.

EVENT GUARANTEES

The Fairmont Empress requires an approximate number of guests attending your event **fourteen (14)** days prior. A final guaranteed number of confirmed attendees is required **three (3)** business days prior. The confirmed guarantee may be increased up to 24 hours prior to the event upon approval of the Chef.

For meal functions under 300 guests the hotel will prepare & set 5% above the guaranteed number of guests.

For meal functions over 300 guests the hotel will prepare & set 3% above the guaranteed number of guests.

You will be charged the guarantee or actual number of guests served, whichever is greater. The percentage of over-set meals will be a vegetarian alternative meal. If the number of requests for vegetarian meals exceeds this number you will be charged for the number of extra vegetarian meals served. Additionally, in the event the actual number of meals prepared is greater than the pre-determined over-set a surcharge of \$5 additional meal produced will apply.

For events that require on-going ticket sales on site a final guarantee of guests will be confirmed **24 hours** prior. Ticket sales should cease at this time.

REGAL SERVICE

\$12 per person

À LA CARTE ENTRÉES

The Fairmont Empress is pleased to offer Regal Service for dinner events of up to 120 guests. Your choice of a four-course dinner menu

CROWN SERVICE

\$5 per person

PRE-SELECTED CHOICE ENTRÉES

Our Crown Service is available for dinners of up to 200 guests. A menu selection offering a choice of two entrées will be presented to guests in advance of the event date. The number of each

offering guests a choice of two entrées. Menus will be printed for your guests & service staff will take guests' orders prior to the service of the first course.

entrée must be confirmed to your Conference Services & Catering Manager three (3) business days prior to the event.