

Fairmont
EMPRESS

BANQUET
MENUS
2016



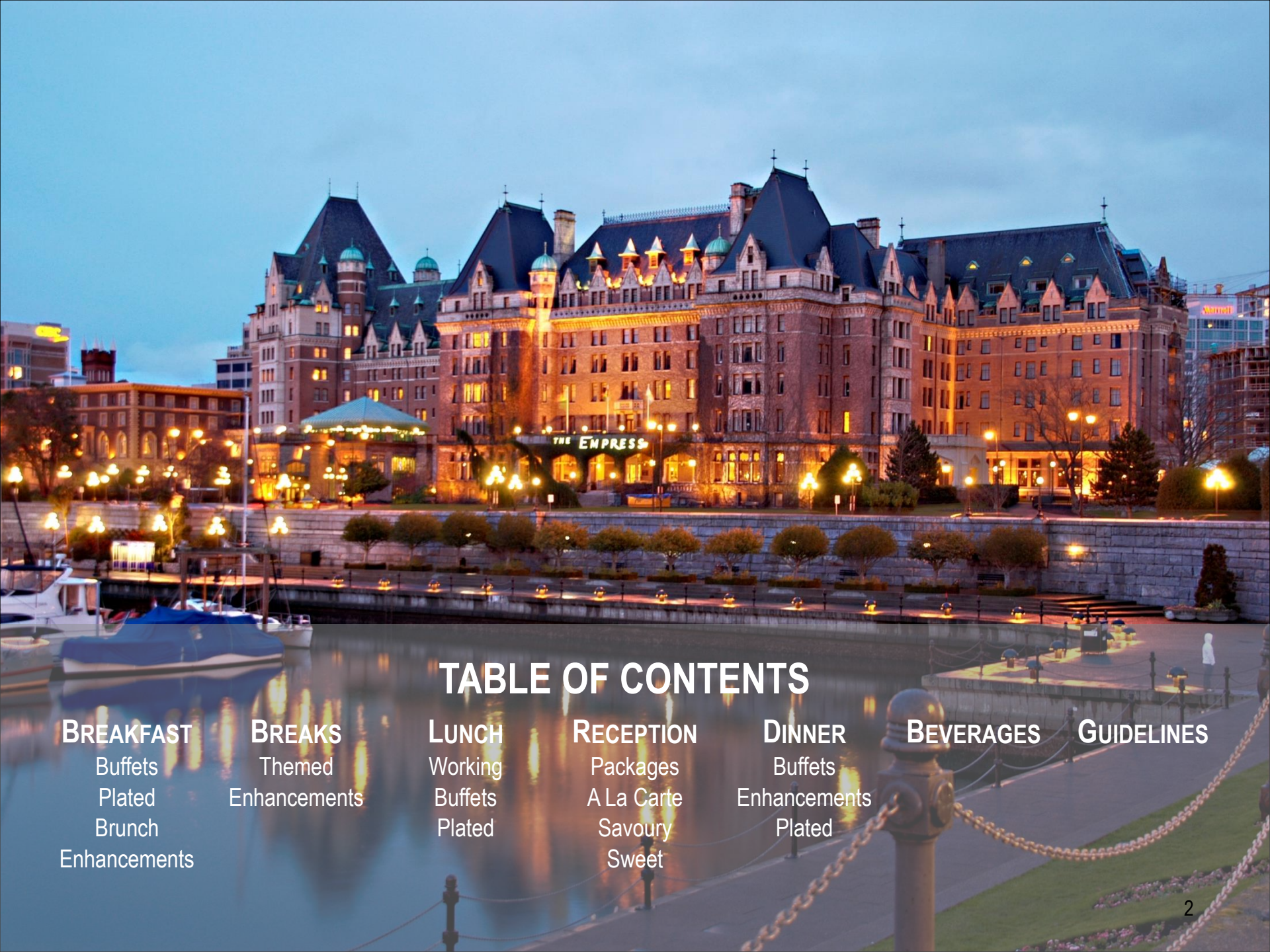


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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Chilled Orange, Grapefruit, Apple Juice
Freshly Baked from the Pastry Shop • *Croissants, Danish Pastries, Muffins*
Fruit Preserves, Marmalade, Honey & Butter
Individual Greek, Vanilla & Stirred Fruit Yogurts
Sliced Fresh Fruit & Berries
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

SUGGESTED ENHANCEMENTS: Fluffy Scrambled Eggs with Fresh Chives

\$27 PER PERSON

\$4 PER PERSON

WILLOW STREAM SPA

(MINIMUM OF 20 GUESTS OR A \$3 SURCHARGE WILL APPLY)

Chilled Orange, Grapefruit, Apple & Pomegranate Juice
Gluten Free Carrot & Ginger Muffins, Banana-Flax Seed Loaf
Fruit Preserves, Marmalade, Honey & Butter
Soft Poached Local Eggs on • *Grilled Zucchini Bell Pepper & Potato Hash*
Organic Quinoa & Steel Cut Oat Porridge • *Honey, Raisins, Sunflower Seeds, Walnuts*
Seeds of Life • *Hemp, Chia & Flax Seeds*
Yogurt, Wild Berry & Housemade Granola Parfaits
Sliced Fresh Fruits & Berries
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$32 PER PERSON

BREAKFAST ON THE RUN "To Go"

Individual Orange, Grapefruit, Apple & Cranberry Juice
Stirred Fruit Yogurt
Shaved Ham & Cheese Croissant (*served cold*)
Lemon-Poppy Seed Muffin *Butter*
Whole Fruit
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$26 PER PERSON



BREAKFAST BUFFETS (CONT'D)

A MINIMUM OF 25 GUESTS OR A \$4.00 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES

THE EXPRESS BREAKFAST BUFFET

\$30 PER PERSON

Chilled Orange, Grapefruit & Apple Juice
Toast your own Plain & Multi Grain Bagels • *Butter, Fruit Preserves & Cream Cheese*
Individual Greek, Vanilla & Stirred Fruit Yogurts
Selection of Whole Fruits
Breakfast Wrap • *Scrambled Eggs, Maple Pepper Bacon, Jack Cheese & Roasted Bell Peppers*
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

THE ROCK STAR BREAKFAST BAR

\$38 PER PERSON

Chilled Orange, Grapefruit & Apple Juice
Wild Berry & Banana Smoothies
Warm Pecan Caramel Cinnamon Buns • *Maple-Cream Frosting*
Banana Bread French Toast • *Whipped Cream & Maple Syrup*
Broken Omelette • *Roasted Mushroom, Spinach & Goat Cheese*
Smoked Beef Bacon Hash • *Shredded Potatoes, Caramelized Onions, Scallions & Roasted Bell Peppers*
Sliced Fresh Fruit & Berries
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

THE CANADIAN BUFFET

\$35 PER PERSON

Chilled Orange, Grapefruit & Apple Juice
Freshly Baked Almond, Chocolate and, Plain Croissants & Muffins
Fruit Preserves, Marmalade, Honey & Butter
Sliced Fresh Fruit & Berries
Selection of Cold Cereal & Steel Cut Oatmeal • *Brown Sugar, Raisins, Sunflower Seeds, Walnuts, Skim Milk*
Fluffy Scrambled Eggs
Caramelized Onion & Crispy Herbed Baby Potatoes
PRE-SELECTED CHOICE OF 2 Roasted Pork Sausage, Crispy Bacon or Baked Breakfast Ham
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners



PLATED BREAKFAST

THE CANADIAN PLATED

\$35 PER PERSON

Chilled Orange, Grapefruit or Apple Juice
Freshly Baked Breakfast Pastries • *Danish, Croissant & Muffins on the table*
Fruit Preserves, Marmalade, Honey & Butter
Sliced Fresh Fruit *on the table*
Fluffy Scrambled Eggs
Caramelized Onion & Herbed Baby Potatoes
Olive Oil, Sea Salt & Black Pepper Roasted Tomato
PRE-SELECTED CHOICE OF 2 Roasted Pork Sausage, Crispy Bacon or Baked Breakfast Ham
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

THE SWEET START PLATED

\$37 PER PERSON

Chilled Orange, Grapefruit or Apple Juice
Yogurt, Wild Berry & House Made Granola Parfaits
Griddled Cinnamon Egg Bread French Toast • *Caramelized Apple Compote, Maple Syrup*
Roasted Turkey Sausage
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

THE BENNY BREAKFAST PLATED

\$38 PER PERSON

Chilled Orange, Grapefruit or Apple Juice
Freshly Baked Breakfast Pastries *Danish, Croissants & Muffins on the table*
Fruit Preserves, Marmalade, Honey & Butter
Sliced Fresh Fruit *on the table*
Classic Eggs Benedict • *Soft Poached Local Eggs, Canadian Back Bacon, Hollandaise, Toasted English Muffin*
Caramelized Onion & Herbed Baby Potatoes
Olive Oil, Sea Salt & Black Pepper Roasted Tomatoes
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners



BRUNCH

A MINIMUM OF 40 GUESTS OR A \$4 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES.

EMPRESS BRUNCH BUFFET

\$54 PER PERSON

Orange, Grapefruit Juice, Apple or Vegetable Cocktail

Freshly Baked Croissants, Danish, Muffins, Banana Bread
Fruit Preserves, Marmalade, Honey & Butter
Warm Pecan Caramel Cinnamon Buns *Maple-Cream Cheese Frosting*
Fresh Sliced Fruits & Berries

Artisan Mixed Greens • *Balsamic Vinaigrette & Buttermilk Dressing*
Antipasto Misto • *Marinated Mediterranean Vegetables & Olives*
Caprese Salad • *Vine Ripened Tomato, Basil, Boconccini Cheese*
European Breakfast Charcuterie Platter • *Ham, Genoa Salami, & Roasted Turkey*
Breakfast Cheeses • *Cheddar, Swiss & Gouda*
Duo of Salmon • *Smoked & Poached Lemon, Red Onion, Capers*

Fluffy Scrambled Eggs
Belgian Waffles • *Maple Syrup & Whipped Cream*
Classic Eggs Benedict • *Soft Poached Local Eggs, Canadian Back Bacon, Hollandaise, Toasted English Muffin*
Caramelized Onion & Herbed Baby Potatoes

Pre-Selected Choice of 2 Crispy Bacon, Roasted Pork Sausage or Baked Country Ham

Casey's Signature Red Wine Braised Beef Short Ribs
Spinach & Ricotta Cannelloni • *Sautéed Mushrooms, Roasted Garlic Tomato Sauce*
Empress Honey Glazed Carrots & Green Beans

Devils Chocolate Truffle Cake
Wild Berry Cheesecake
Citrus Cream Caramel
Assorted French Pastries

Artisan Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners



BREAKFAST MENU ENHANCEMENTS

MUST BE ADDED TO A MENU, CANNOT BE OFFERED INDIVIDUALLY

FOOD

Chilled Hard Boiled Local Eggs	\$3 PER PERSON
Fluffy Scrambled Eggs	\$4 PER PERSON
Roasted Pork Sausage, Crispy Bacon or Baked Breakfast Ham	\$5 PER PERSON
Sliced Breakfast Cheese • <i>Cheddar, Swiss & Gouda</i>	\$5 PER PERSON
Turkey Sausage (Gluten Free)	\$6 PER PERSON
Buttermilk Pancakes • <i>Maple Syrup & Wild Berry Compote</i>	\$6 PER PERSON
Belgian Waffles • <i>Maple Syrup & Wild Berry Compote</i>	\$6 PER PERSON
Warm Shaved Ham & Cheddar Croissants	\$6 EACH
“Western Style” Scrambled Eggs • <i>Ham, Onion, Peppers & Cheese</i>	\$6 PER PERSON
Breakfast Wrap • <i>Scrambled Eggs, Maple Pepper Bacon Jack Cheese & Roasted Bell Peppers</i>	\$6 PER PERSON
European Breakfast Charcuterie Platter <i>Ham, Genoa Salami & Roasted Turkey</i>	\$6 PER PERSON
Tradition Eggs Benedict • <i>Canadian Back Bacon, Hollandaise</i>	\$7 PER PERSON
West Coast Eggs Benedict • <i>Smoked Salmon, Hollandaise</i>	\$9 PER PERSON

BEVERAGE

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas	\$5.50 PER PERSON
Yogi’s Authentic Chai Tea	\$6 PER PERSON
Milk: 2 %, Skim or Chocolate Milk (8 Glasses)	\$20 PER PITCHER
Soy or Almond Milk (8 Glasses)	\$42 PER PITCHER
Breakfast Smoothies • <i>Wild Berry or Banana</i> (8 Glasses)	\$42 PER PITCHER
Chilled Individual Fruit Juices • <i>300 ml</i>	\$5 EACH
Pitcher of Chilled Fruit Juices (8 Glasses) <i>(Orange, Grapefruit, Apple, Vegetable Cocktail, Cranberry, Pineapple, Tomato or Clamato)</i>	\$36 PER PITCHER

CHEF ATTENDED STATIONS

CHEF FEES WILL APPLY

Belgian Waffles • <i>Maple Syrup, Whipped Cream & Wild Berry Compote</i>	\$9 PER PERSON
Omelette Station • <i>Maximum of 80 guests</i>	\$12 PER PERSON
<i>Peppers, Mushrooms, Scallion, Tomato, Spinach, Ham, Baby Shrimp</i>	
<i>Turkey Sausage, Cheddar, Mozzarella, Goat Cheese, Whole Eggs, Egg Whites</i>	
Chef to Attend Station (2 hours) • <i>1 Chef per 50 guests</i>	\$165 PER CHEF
Chef to Attend Station (Additional Hour(s)) • <i>1 Chef per 50 guests</i>	\$65 PER CHEF

BREAKS





THEMED BREAKS

A MINIMUM OF 25 GUESTS OR A \$4.00 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES

HIP TO BE SQUARE

Nanaimo Bars, House-made Granola Bars, Raspberry Crumble, Lemon Squares
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$11 PER PERSON

FRESH FROM THE OVEN

Orange-Cranberry, Banana, Lemon-Poppy Seed & Carrot-Zucchini Breads
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$10 PER PERSON

COOKIE TIME

Selection of Freshly Baked Cookies
Giant Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut,
Vanilla Short Bread, Assorted French Macaroons
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$11 PER PERSON

WEST COAST PERFECT PARFAIT

(MAXIMUM OF 100 GUESTS)

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
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee and Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$15 PER PERSON

WILLOW STREAM SPA

Infused Filtered Water Bar • *Lemon-Lime, Cucumber, Cranberry*
Individual Greek, Vanilla & Stirred Fruit Yogurts
Homemade Granola Bars
Selection of Fairmont Wellness Teas • *Tranquility, Energy, Equilibrium & Antioxidant*

\$15 PER PERSON

ADD: Glaceau Vitamin Water

\$6 EACH



CHOC – AHOLIC

Chocolate Macaroons
Pecan Caramel Brownie
Cocoa Nib Biscotti
Hot Chocolate with Whipped Cream, Chocolate Shavings & Marshmallow
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$16 PER PERSON

NOT SO GUILTY PLEASURE (GLUTEN FREE)

Passion Fruit Lamington
Citrus Short Bread Cookie
Bite Sized Chocolate Fudge Brownie
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$18 PER PERSON

LA FROMAGERIE

Warm Hazelnut Crusted Brie • *Wild Berry Compote*
Salt Spring Island Cheeses • *Bedis Blue, Tomme d'Or and Chevré*
Grapes, Empress Honey, Carrs Water Crackers, Walnuts, Baguette
Martinelli's Sparkling Fruit Juice
Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

\$18 PER PERSON

TEA AT THE EMPRESS

Freshly Baked World Famous Raisin Scones
Empress Cream & Strawberry Preserves
Vanilla Shortbread
Fairmont Signature Steeped Teas • *Empress Blend, Jasmine & Earl Grey*
Milk, Sugar, Honey & Lemon

\$20 PER PERSON



ALL DAY NESPRESSO BEVERAGES

Self Service Coffee Machine for Espresso, Cappuccinos & Lattes

\$20 PER PERSON

GLUTEN FREE COFFEE BREAK ENHANCEMENTS

Chocolate Chip Cookies
Almond Biscotti
Almond Fudge Brownies
Banana Bread
Morning Glory, Lemon Poppy-Seed, Banana Walnut Muffins

\$60 PER DOZEN

\$60 PER DOZEN

\$60 PER DOZEN

\$60 PER DOZEN

\$72 PER DOZEN



COFFEE BREAK ENHANCEMENTS

FOOD

Individual Greek, Vanilla & Stirred Fruit Yogurts	\$5 EACH
Whole Fresh Fruit	\$36 PER DOZEN
Fruit Kebabs • <i>Minted Yogurt</i>	\$55 PER DOZEN
Assorted Breakfast Breads	\$60 PER DOZEN
<i>Freshly Baked Croissants, Danish Pastries, Muffins & Banana Bread</i>	
Warm Cinnamon Buns	\$60 PER DOZEN
Raisin Scones • <i>Empress Cream & Strawberry Preserves</i>	\$60 PER DOZEN
Assorted Loaves	\$60 PER DOZEN
<i>Lemon Poppy Seed, Orange Cranberry or Carrot Zucchini</i>	
Homemade Honey Raisin or Maple Cranberry Granola Bars	\$60 PER DOZEN
Freshly Baked Cookies	\$60 PER DOZEN
Chocolate Dipped Biscotti	\$60 PER DOZEN
Chocolate Dipped Strawberries	\$60 PER DOZEN
Assorted Squares	\$60 PER DOZEN
<i>Nanaimo Bars, Almond Cinnamon Squares, Lemon Raspberry Square</i>	
Assorted Gourmet Ice Cream Bars	\$60 PER DOZEN
Assorted French Pastries	\$68 PER DOZEN
<i>Lemon Meringue Tarts, Pistachio Profiteroles, Strawberry Chocolate Tarts,</i>	
<i>Raspberry Linzer Square, Espresso Chocolate Cups</i>	
Fresh Sliced Fruits & Berries	
Small (Serves 10)	\$100 PER ORDER
Medium (Serves 20)	\$200 PER ORDER
Large (Serves 30)	\$300 PER ORDER

BEVERAGE

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Fairmont Teas	\$5.50 PER PERSON
Cream, Milk, Honey, Sugar & Sweeteners	
Regular & Diet Soft Drinks, 355 ml	\$5.00 EACH
Individual Fruit Juices, 300 ml	\$5.00 EACH
Assorted Bottled Water, 355 ml	\$5.00 EACH
Assorted Glaceau Vitamin Water, 591ml	\$6.00 EACH
Gatorade Sports Drinks, 591 ml	\$6.00 EACH
Red Bull	\$6.00 EACH
Freshly Brewed Non-Sweetened Iced Tea, with lemon wedges (8 Glasses)	\$36 PER PITCHER
Lemonade or Fruit Punch (8 Glasses)	\$36 PER PITCHER
Assorted Juices(8 Glasses)	\$36 PER PITCHER
<i>Choice of Orange, Grapefruit, Apple, Vegetable Cocktail, Cranberry, Tomato or Clamato</i>	
Seasonal Fruit Smoothie (8 Glasses)	\$42 PER PITCHER

LUNCH





WORKING LUNCH BUFFETS

AVAILABLE 11:30-14:30 ON THE CORRESPONDING DAY OF THE WEEK. IF AN ALTERNATE MENU IS SELECTED A \$3.00 PER PERSON SURCHARGE APPLIES. A MINIMUM OF 20 GUESTS OR A \$3.00 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES.

MONDAY | THE ITALIAN

\$40 PER PERSON

Roasted Roma Tomato & Basil Soup

Caprese Salad • *Vine Ripened Tomato, Bocconcini, Olive Oil Cracked Pepper Dressing*

Arugula & Spinach Salad • *Balsamic Vinaigrette*

Antipasto Misto • *Marinated Mediterranean Vegetables & Olives*

Pollo Al Forno • *Oven Roasted Lemon, Garlic, Parsley Chicken*

Baked Ziti Alla Porro • *Sauteed Leeks, Bell Pepper, Roasted Garlic Cream, Mozzarella Gratin*

Lemon & Garlic Steamed Rapini

Focaccia Bread

Tiramisu Venetto

Panna Cotta • *Citrus Wildberry Compote*

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas

Cream, Milk, Honey, Sugar & Sweeteners

TUESDAY | THE SPINNAKER

\$40 PER PERSON

Toasted Barley & Mushroom Soup

Kale Salad • *Radish, Shaved Carrot, Pumpkin Seeds, Lemon Honey Dressing*

Macaroni Salad • *Spring Onion, Celery, Creamy Dijonnaise*

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 Cranberry Sourdough*

Grilled Vegetable • *Zucchini, Roasted Red Pepper, Garlic Hummus, Feta Cheese on a Wrap*

Assortment of Fruit Tarts & French Pastries

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas

Cream, Milk, Honey, Sugar & Sweeteners



WEDNESDAY | BEACON HILL PARK BBQ

\$40 PER PERSON

Corn Chowder
Quinoa Salad • *Dill Yogurt Dressing*
Classic Coleslaw

Mixed Grill BBQ Chicken & Sausage
Roasted Creamer Potato • *Sour Cream & Spring Onion*
Creamy Cauliflower White Cheddar Gratin

Spiced Apple & Cherry Cobbler • *Maple Syrup, Vanilla Bean Anglaise*

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

THURSDAY | FAN TAN ALLEY

\$40 PER PERSON

Sweet Corn Sesame Soup
Chinese Napa Cabbage Salad • *Almonds, Ramen Noodles, Scallion, Soy Sesame Dressing*

Steamed Dim Sum • *Har Gau, Siu Mai (pork & shrimp), Sweet Chili Sauce, Soy Sauce*
Wok Fried Ginger Beef • *Sweet Soy Glazed Carrots, Scallions & Chili Peppers*
Shanghai Bok Choy • *Black Bean Sauce*
Steamed Jasmine Rice

Coconut Mousse • *Mango Ginger Coulis, Almond Agar Jelly, Lychees*
Fortune Cookies

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners



FRIDAY | TGIF

\$40 PER PERSON

Potato & Leek Soup

Artisan Greens • *Pickled Shallots, Cucumber, Grape Tomatoes, Shaved Fennel, Empress Honey Vinaigrette*

Cedar Planked Salmon • *Three Onion Marmalade*

Braised Beef Short Rib • *Pearl Onion, Mushroom & Smoked Bacon Sauté*

Garlic & Herb Roasted Potatoes

Steamed Seasonal Vegetables

Wildberry Pot de Crème & Caramel Chocolate Brownies

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas

Cream, Milk, Honey, Sugar & Sweeteners

SATURDAY | NEW YORK DELI

\$40 PER PERSON

Manhattan Clam Chowder

Pearl Couscous & Pickled Cucumber Salad • *Lemon Dressing*

Caesar Salad • *Parmesan Cheese, Brioche Crouton, Caesar Dressing*

Pastrami • *Sauerkraut, Emmenthal, Gherkins, Thousand Island Dressing on Rye*

Smoked Salmon • *Roast Garlic Cream Cheese, Fresh Dill, Watercress, Onion, Capers on a Bagel*

Vine Ripened Tomato & Mozzarella Cheese • *Basil Pesto Mayo on Focaccia*

Roasted Turkey & Havarti • *Dijonaise on Ciabatta*

New York Style Cheese Cake & Citrus Strawberry Meringue

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas

Cream, Milk, Honey, Sugar & Sweeteners



SUNDAY | VANCOUVER ISLAND

\$40 PER PERSON

Honey Roasted Butternut Squash Soup

New Potato & Roasted Corn Salad • *Crispy Bacon, Smoked Paprika, Arugula, Pommery Mustard Dressing*

Artisan Greens • *Pickled Shallots, Cucumber, Grape Tomatoes, Shaved Fennel, Empress Honey Vinaigrette*

Pacific Snapper • *Charred Fennel & Tomato Broth*

Roast Pork Loin • *Maple Glazed Apples, Pommery Mustard Jus*

Whole Grain & Rice Pilaf

Steamed and Buttered Vegetables

Nanaimo Bars

Salt Spring Island Goat Cheese Lemon Meringue Tarts

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Fairmont Teas

Cream, Milk, Honey, Sugar & Sweeteners

BAGGED LUNCH

\$34 PER PERSON

AS PART OF FAIRMONT'S COMMITMENT TO ENVIRONMENT STEWARDSHIP BAGGED LUNCHES ARE PRESENTED IN A RE-USEABLE CONTAINER

Whole Fruit • *Apple or Banana*

Individual Bags of Miss Vicky's Potato Chips

House Made Granola Bar

Double Chocolate Chunk Cookies

Individual Bottled Juice or Water

Pre-Selected Choice of Sandwich or Wrap • *A Minimum Order of 10 of Each Selected Sandwich or Wrap Will Apply*

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 • *Zucchini, Roasted Red Pepper, Garlic Hummus, Feta Cheese on a Wrap*

Roasted Turkey & Havarti • *Dijonaise on Ciabatta*



LUNCH BUFFETS

A MINIMUM OF 20 GUESTS OR A \$3.00 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES.

MIDDLE EASTERN DELIGHT

\$40 PER PERSON

Shorbat Adas • *Yellow Lentil Soup*

Fattoush Salad • *Crisp Romaine, Cucumber, Radish, Tomatoes, Onion, Fried Pita Croutons, Herb Vinaigrette*
Feta & Mint Couscous Salad

Chicken Tagine • *Apricots, Almonds, Parsley*

Roasted Leg Of Lamb • *Tamarind Sauce*

Aromatic Basmati Rice • *Raisins, Cinnamon, Star Anise*

Vegetable Tagine • *Cumin Roasted Carrots, Potato, Pearl Onions & Stewed Tomato*

Pistachio Baklava

Muhallabia

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners

SOUTHWESTERN BUFFET

\$40 PER PERSON

Spicy Tomato - Cilantro Soup

Chopped Salad • *Tomato, Roasted Corn, Black Beans, Cheddar & Sundried Tomato Dressing*

New Potato Salad • *Bacon, Roasted Red Peppers & Frisée*

Build Your Own Fajita

Southwestern Seasoned & Sautéed Chicken & Beef

Vegetarian Chili

Spicy Black Beans & Rice

Warm Flour Tortilla, Lettuce, Salsa Fresca, Guacamole & Cheese

Churros • *Spiced Chocolate Sauce*

Pastel De Tres Leches • *Three Milk Cake*

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners



EMPRESS BENGAL BUFFET

\$43 PER PERSON

Tomato Shorba Soup
Chana Chaat • *Chickpea Salad with Fresh Cilantro & Lime Dressing*
Kachumber • *Cucumber Salad with Yogurt Dressing*

Bengal Signature Butter Chicken • *Tender Chicken Tikka in a Rich Tomato Gravy*
Kashmiri Lamb Curry • *Northern Indian Lamb Rogan Josh Curry*
Dal Makhani • *Black Urad Dal in Buttery Tomato Gravy*
Basmati Rice Pilau
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 Royal Cup Coffee, Yogi's Chai Tea
Cream, Milk, Honey, Sugar & Sweeteners

EMPRESS LUNCH BUFFET

\$46 PER PERSON

Market Inspired Soup • *Chef Crafted*
Artisan Greens • *Pickled Shallots, Cucumber, Grape Tomatoes, Shaved Carrot, Champagne Vinaigrette*
Spinach Salad • *Sundried Cranberry, Walnut, Blue Cheese Dressing*
New Potato & Roasted Corn Salad • *Crispy Bacon, Smoked Paprika, Argulula, Pommery Mustard Dressing*
Vine Ripened Tomato & Young Mozzarella Salad • *Frisée, Cucumber Ribbons, Black Pepper Dressing*

Smoked Pacific Salmon • *Lemons, Capers, Red Onion & Dark Rye*

Lemon & Thyme Roasted Breast Of Chicken • *Shiraz Jus*
Oven Roasted Salmon • *Cauliflower Cream*
Spinach & Ricotta Cannelloni • *Sautéed Mushrooms, Roasted Garlic Tomato Sauce*

Olive Oil Smashed Yukon Gold Potatoes
Steamed & Buttered Market Vegetables

Devils Chocolate Truffle Cake, Wild Berry Cheesecake, Citrus Cream Caramel,
& Assorted French Pastries

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee and Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners



PLATED LUNCHES

PLEASE SELECT (1) SOUP OR SALAD, (1) ENTRÉE & (1) DESSERT. PRICING IS NOTED BELOW.

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES, ROLLS & BUTTER & FRESHLY BREWED ROYAL CUP COFFEE & FAIRMONT TEAS

SOUPS

\$9 EACH

Roasted Parsnip & Mushroom Soup • *Sherry & Thyme Cream*

Truffle Cauliflower Soup • *Chive Chantilly*

Roasted Tomato & Fennel Soup • *Soft Whipped Goat Cheese*

Yukon Gold Potato & Leek Soup • *Smoked Bacon Parsley Gremolata*

Roasted Carrot & Juniper Bisque • *Apple Cider Gastrique*

SALADS

\$10 EACH

Artisan Greens • *Pickled Shallots, Cucumber, Grape Tomatoes, Shaved Fennel, Empress Honey Vinaigrette*

Roasted Beet • *Arugula, Snow Goat's Cheese, Candied Hazelnuts, Citrus Vanilla Dressing*

Heart of Romaine • *Brioche Croutons, Parmesan, Classic Caesar Dressing*

Caprese • *Hothouse Tomato, Natural Pastures Mozzarella, Fresh Basil, Balsamic, First Press Olive Oil*

Spinach & Frisée • *Spinach, Feta, Toasted Walnuts, Sundried Cranberries, Champagne Vinaigrette*

ENTRÉES

Grilled Chicken BLT Wedge • *Iceberg Lettuce, Hothouse Tomato,*

Crumbled Blue Cheese, Maple Pepper Bacon, Creamy Dijon Dressing

\$24 EACH

Bengal Maharaja Salad • *Chilled Prawns, Candied Salmon, Hard Boiled Egg,*

Crisp Lettuce, Spiced Almonds, Lemon Dressing

\$25 EACH

Miso Marinated Pacific Snapper • *Coconut Jasmine Rice, Shitake Mushroom Sauce*

\$23 EACH

Oven Roasted Salmon • *Olive Oil Smashed Yukon Gold Potato,*

Roasted Bell Pepper & Fennel Dressing

\$24 EACH

Mustard Crusted Pork Medallions • *Caramelized Onion Whipped Potato, Sundried Cherry & Port Jus*

\$24 EACH

Herb Roasted Chicken Breast • *Creamy Mouseline Potato, Lemon Chicken Jus*

\$25 EACH

Citrus Scented Arctic Char • *Toasted Pearl Couscous, Tarragon Butter Sauce*

\$25 EACH

Alberta Beef Short Rib • *Smoked Cheddar Mashed Potato, Sweet Onion Jus*

\$26 EACH

Breaded Eggplant Cannelloni • *Parmesan Polenta, Tomato Basil Sauce*

\$28 EACH

Roasted Mushroom Quinoa • *Cauliflower Puree, Lemon Grilled Kale*

\$28 EACH

White Bean Croquette • *Sautéed Spinach, Squash Puree, Oven Cured Tomato*

\$28 EACH

Malai Kofta • *Creamy Cashew Nut Gravy, Spiced Basmati Rice*

\$28 EACH

Spinach & Ricotta Cheese Cannelloni • *Roast Garlic Cream Tomato Sauce*

\$28 EACH



DESSERTS

\$10 EACH

Piccoli Dark Chocolate Truffle Cake • *Coitreau Chantilly, Raspberry Compote*
Okanagan Apple Cheesecake • *Hazelnut Praline, Wild Berry Compote*
Zesty Raspberry & Grand Marnier Crème Brule (*Gluten Free*)
Wild Blueberry Cheesecake • *Cassis Coulis*
Hazelnut Milk Chocolate Torte • *Sour Cherry Compote*
Citrus White Chocolate Raspberry Torte • *Blood Orange Coulis (Gluten Free)*
Passion Fruit Yogurt Symphony • *Blackberry Coulis*
Mocha Mascarpone Dacquoise • *Hazelnut Ganache, Strawberry Coulis (Gluten Free)*
Calamansi Meringue Tart • *Citrus Blueberry Compote*
Chocolate Fudge Brownie • *Vanilla Bean Anglaise, Cream Chantilly (Gluten Free)*

RECEPTION





RECEPTION PACKAGES

IDEAL FOR A GROUP LOOKING FOR A MEET & GREET. AVAILABLE FOR A MAXIMUM OF (2) HOURS WITH A MINIMUM OF 50 GUESTS

LATE NIGHT SNACK RECEPTION

\$30 PER PERSON

(TOTAL OF 6 PIECES/PERSON)

Antipasto Platter • *Grilled Vegetables, Cured Meats, Cheese & Olives*

Pizza Station

Cajun Chicken, Bell Pepper, Roasted Onion, Jack Cheese

Pepperoni, Mozzarella Cheese

Grilled Vegetable, Pesto, Feta Cheese

Tortilla Chips • *Guacamole, Tomato Salsa & Sour Cream*

Old Time Freshly Popped Corn Station

Assorted Squares

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

MIX & MINGLE RECEPTION

\$38 PER PERSON

(TOTAL OF 6 PIECES/ PERSON)

Hummus • *Oven Dried Tomato, Olive & Toasted Crustini*

Tempura Prawns • *Wasabi Aioli*

Coconut & Cashew Crusted Chicken Satay • *Sweet Soy Dipping Sauce*

Crisp Seasonal Vegetable Crudités • Dip

Phyllo Wrapped Truffle Baked Camembert • *Baguette, Crackers, Apple Chutney, Grapes, Spiced Nuts(1 per 50 guests)*

Assorted Squares

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners



VICTORIA RECEPTION

(TOTAL OF 6 PIECES/ PERSON)

\$45 PER PERSON

Grilled Prawn & Cucumber Lime Salad Spoons
Whipped Boursin Stuffed Profiteroles • *Empress Honey Drizzle*
Black Peppered Beef Skewers • *Sesame & Scallion*
Vegetable Spring Rolls • *Sweet Chili*

Grilled Vegetable Antipasto Platter • *Assorted Domestic & Imported Cheeses, Crackers, Baguette & Fruit*

*Chef Attended Mashed Potato Martini Bar • *Prawn Thermidor, Butter Chicken, Black Pepper Beef & Wild Mushroom Ragout*

Assorted French Pastries

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

EMPRESS RECEPTION

(TOTAL OF 8 PIECES/ PERSON)

\$85 PER PERSON

Goat Chevre Tart • *Candied Walnut*
Truffled Mushroom Arancini • *Tomato Basil Sauce*
Crab Cakes • *Garlic Chili Mayo*
Coconut & Cashew Crusted Chicken Satay • *Sweet Soy Dipping Sauce*

Sushi Station • *Assortment Sushi Rolls, Maki & Nigri*
Citrus Poached Prawns • *Marie Rose & Cocktail Sauce*
Sliced Smoked Salmon • *Toasted Rye Crustini, Onion, Capers & Cream Cheese*

*Chef Attended Mashed Potato Martini Bar • *Prawn Thermidor, Butter Chicken, Black Pepper Beef & Wild Mushroom Ragout*

*Chef Attended Pepper Crusted Top Round Sirloin • *Roast Garlic & Green Peppercorn Sauce, Mini Onion Kaiser Buns*

Assorted Dim Sum Station, Steamed & Fried • *Traditional Condiments of Sweet Chili & Soy Sauce*
Assorted Domestic & Imported Cheeses • *Crackers, Baguette & Fruit Garnish*

Chocolate Fountain • *Assorted Fresh Fruit & Banana Bread Dipped in Rich Flowing Chocolate*

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Fairmont Teas
Cream, Milk, Honey, Sugar & Sweeteners

*1 CHEF PER 50 PEOPLE REQUIRED - \$165 PER CHEF (UP TO 2 HOURS). EACH ADDITIONAL HOUR AT \$65 PER CHEF



A LA CARTE HORS D'OUERVES & CANAPÉS

COLD SELECTION

Smoked Salmon Roulade • <i>Dill Cream Cheese, Rye Toast</i>	\$46 PER DOZEN
Dungeness Crab & Lemon Salad Coronets • <i>Garden Chive</i>	\$46 PER DOZEN
Grilled Prawn & Cucumber Lime Salad Spoons	\$46 PER DOZEN
Grilled Asparagus • <i>Prosciutto, Pecorino Cheese</i>	\$46 PER DOZEN
Tuna Tataki Spoons • <i>Wakame Slaw, Soy Sesame Dressing</i>	\$46 PER DOZEN
California Roll • <i>Chili Soy</i>	\$46 PER DOZEN
Truffle Egg Salad • <i>Candied Bacon, Chives on Puff Pastry</i>	\$46 PER DOZEN

VEGETARIAN COLD SELECTION

Lemon Couscous Salad Coronet • <i>Mint, Dried Tomato</i>	\$46 PER DOZEN
Goat Chevre Tart • <i>Poached Pear, Candied Walnuts</i>	\$46 PER DOZEN
Basil Marinated Bocconcini & Cherry Tomato Skewer	\$46 PER DOZEN
Avocado Mousse Tart • <i>Grapefruit Segments, Cilantro Salad</i>	\$46 PER DOZEN
Whipped Boursin Stuffed Profiteroles • <i>Empress Honey Drizzle</i>	\$46 PER DOZEN
Hummus • <i>Oven Dried Tomato, Olive, Toasted Crustini</i>	\$46 PER DOZEN

HOT SELECTION

Pao de Queijo • <i>Brazilian Cheese Fritters</i>	\$46 PER DOZEN
Maple Glazed Bacon Wrapped Scallops	\$46 PER DOZEN
Coconut & Cashew Crusted Chicken Satay • <i>Sweet Soy Dipping Sauce</i>	\$46 PER DOZEN
Black Peppered Beef Skewers • <i>Sesame, & Scallions</i>	\$46 PER DOZEN
Mini Beef Wellington	\$48 PER DOZEN
Lamb Kofta • <i>Medjoul Date Glaze</i>	\$48 PER DOZEN
Crab Cakes • <i>Garlic Chili Aioli</i>	\$48 PER DOZEN
Crispy Shrimp Wontons • <i>Sweet Chili Sauce</i>	\$48 PER DOZEN
Tempura Prawns • <i>Wasabi Mayonaise</i>	\$50 PER DOZEN
Rosemary Marinated Lamb Chops • <i>Roasted Garlic & Olive Tapenade</i>	\$50 PER DOZEN

VEGETARIAN HOT SELECTION

Potato & Lentil Samosa • <i>Mango Chutney</i>	\$44 PER DOZEN
Zucchini-Corn Fritters • <i>Chipotle Aioli</i>	\$44 PER DOZEN
Caramelized Shallot & Gruyere Quiche	\$44 PER DOZEN
Vegetable Spring Rolls • <i>Sweet Chili Sauce</i>	\$44 PER DOZEN
Spinach & Feta Spanakopita	\$44 PER DOZEN
Truffled Mushroom Arancini • <i>Tomato Basil Sauce</i>	\$46 PER DOZEN



SAVOURY STATIONS

Vegetable Antipasto Platter (Serves 30) <i>Grilled Vegetables, Marinated Mini Bocconcini, Olives, Pickles</i>	\$200 PER PLATTER
Charcuterie Platter (Serves 30) <i>Artisanal Cured & Air Dried Meats, Pickled Vegetables, Olives</i>	\$300 PER PLATTER
Chilled Prawns (100 Pieces) <i>Cocktail Sauce, Horseradish & Lemon</i>	\$400 PER ORDER
Sliced Pacific Smoked Salmon (Serves 30) <i>Dark Rye, Shaved Onion, Capers</i>	\$220 PER ORDER
Split King Crab Legs (30 Pieces)	\$450 PER ORDER
Vancouver Island Oysters On A Half Shell (100 Pieces) <i>Traditional Garnish of Lemons, Cocktail Sauce, Red Wine Mignonette & Tabasco</i>	\$380 PER PLATTER
Assorted Breads & Dips (Serves 40) <i>Olive Tapenade, Spinach Dip, Hummus</i> <i>Naan, Tortilla, Popadoms</i> ADD: <i>Crab Dip</i>	\$180 PER ORDER \$50 PER ORDER
Assorted Domestic & Imported Cheeses • <i>Crackers, Baguette & Fruit</i>	
Small (Serves 10)	\$100 PER ORDER
Medium (Serves 30)	\$300 PER ORDER
Large (Serves 60)	\$600 PER ORDER
Crisp Seasonal Vegetable Crudités • <i>Dip</i>	
Small (Serves 15)	\$65 PER ORDER
Medium (Serves 30)	\$130 PER ORDER
Large (Serves 45)	\$185 PER ORDER
Assortment of Quartered Sandwiches (1 Dozen Is 48 Quarters)	\$100 PER DOZEN
The Fairmont Empress Tea Sandwiches	\$42 PER DOZEN
Pizza Station (16"pizzas - 6 Slices) • <i>Cajun Chicken, Pepperoni, Vegetable</i>	\$26 PER PIZZA
Dim Sum • <i>Har Gau, Siu Mai, Sweet Chili & Soy Sauce</i>	\$46 PER DOZEN
Miniature Fish & Chips • <i>Tartar Sauce (Serves 30)</i>	\$200 PER ORDER
Tortilla Chips • <i>Tomato Salsa, Sour Cream & Guacamole (Serves 30)</i>	\$180 EACH
Cocktail Mixed Nuts (450 Grams)	\$35 EACH
Potato Chips (454 Grams)	\$16 EACH



CHEF ATTENDED SAVOURY 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.

Salmon Wellington (Serves 20) <i>Mushroom Duxelle & Spinach, Wrapped in Puff Pastry, Béarnaise Sauce</i>	\$200 PER ORDER
Roasted Double Turkey Breast (Serves 30) <i>Herb & Sundried Cranberry Mini Kaisers, Dijon Mayo</i>	\$225 PER ORDER
Jumbo Shrimp Flambé (100 Pieces) <i>Pernod, Garlic, Tomato</i>	\$400 PER ORDER
Alberta Beef Wellington (Serves 25) <i>Natural Jus & Béarnaise Sauce</i>	\$450 PER ORDER
Herb & Dijon Crusted Beef Top Round Sirloin Au Jus (Serves 35) <i>Onion Buns, Horseradish, Dijon & English Mustard</i>	\$500 PER ORDER
Rack Of Lamb (100 Chops/ Pieces) <i>Dijon Demi-glace</i>	\$520 PER ORDER
Baron Of Beef (Serves 120) <i>Mini Onion Kaiser Buns, Roast Garlic & Green Peppercorn Sauce, Shaved Onions & Mustards</i>	\$750 PER ORDER
Mashed Potato Martini Bar (Minimum 40 Guests) <i>Prawn Thermidor, Butter Chicken, Black Pepper Beef & Wild Mushroom Ragout</i>	\$16 PER PERSON
Poutine Station (Minimum 40 Guests) <i>Hand Cut Potato Wedges, Gravy, Mushroom Gravy, Butter Chicken, Bacon Bits, Cheese Curds, Cheddar Cheese, Green Onions, Sour Cream ADD Short Ribs - \$3.00 Per Person</i>	\$16 PER PERSON
Risotto Station (Minimum 40 Guests) <i>Mushrooms, Seasonal Vegetables, Fresh Herbs, Cheeses & Oils</i>	\$18 PER PERSON
Artisan Charcuterie & Cheese Station (Minimum 30 Guests) <i>Cured & Air Dried Meats & Cheeses Sliced To Order Dried Fruit, Nuts, Fruit Compotes, Grapes & Assorted Crackers & Breads</i>	\$18 PER PERSON



SWEET STATIONS

Sliced Fruit & Berries

Small (Serves 10)	\$100 PER ORDER
Medium (Serves 20)	\$200 PER ORDER
Large (Serves 30)	\$300 PER ORDER

French Pastries

Chocolate Éclairs, Hazelnut Dacquoise, Strawberry White Chocolate Delice, Fruit Tartlets, Linzer Square, Caramel Cremeux Tarts

Assorted Chocolate Truffles	\$54 PER DOZEN
Chocolate Dipped Strawberries	\$54 PER DOZEN
Chocolate Dipped Biscotti	\$54 PER DOZEN
Assorted Verrines (Serves 30)	\$260 PER ORDER
<i>Duo of White & Dark Chocolate, Raspberry Yoghurt, White Chocolate Passion Fruit</i>	

Chocolate Fountain (Minimum of 100 Guests)

Assorted Diced Fruits, Vanilla Pound Cake, Banana Bread & Marshmallow Dipped in Rich Flowing Chocolate. Choice of milk, white or dark chocolate

\$18 PER PERSON

Dessert Buffet (Minimum of 50 Guests)

Citrus Dark Chocolate Truffle Cake, Baked New York Style Cheesecake, Vanilla Bean Crème Brûlée, Rice Pudding, Milk Chocolate Caramel Pot De Crème, White Chocolate Passion Fruit Verrines, Individual Fresh Fruit Tarts, Warm Toffee Pudding,

\$27 PER PERSON

Death by Chocolate Buffet (Minimum of 50 Guests)

*Chocolate Truffle Cake, Blackforest Gateau, Chocolate Ganache Tart
Passion Fruit White Chocolate Mousse Verrines,
Chocolate Croquembouche, Raspberry White Chocolate Mousse In Chocolate Cups
Gluten-free Chocolate Fudge Brownies, Chocolate Strawberry Tart, Milk Chocolate Pot De Crème
Chocolate Dipped Strawberries & Assorted Truffles*

\$32 PER PERSON

CHEF ATTENDED SWEET STATIONS

ONE (1) CHEF PER 50 PEOPLE REQUIRED - \$165 PER CHEF (UP TO 2 HOURS). EACH ADDITIONAL HOUR AT \$65 PER CHEF.

Oliebollen Station Dutch Doughnuts (Minimum of 50 Guests)
Golden Fried Doughnuts, with Assorted Dips & Sauces

\$12 PER PERSON

Gourmet Sundae Bar (Minimum of 50 Guests)
Home-made Ice Cream, Toppings, Compotes & Sauces

\$14 PER PERSON

Dessert Crêpe Station

Flambéed Vanilla Crepes In Suzette Sauce, Fruit Fillings, Whipping Cream & Dessert Sauces

\$16 PER PERSON

DINNER





DINNER BUFFETS

A MINIMUM OF 20 GUESTS OR A \$3.00 PER PERSON SURCHARGE WILL APPLY. GROUPS UNDER 10 GUESTS MAY RESULT IN ADDITIONAL FEES

TASTE OF INDIA BUFFET

\$64 PER PERSON

Tomato Shorba Soup

Chana Chaat • *Chickpea Salad*

Aloo Chaat • *Potato Salad*

Samundri Salad • *Seafood Salad*

Kachumber • *Cucumber Salad with Yogurt Dressing*

Boondi Raita

Potato Samosa • *Mint Chutney*

Butter Chicken • *Tender Chicken Tikka in Creamy Tomato Gravy*

Kashmiri Lamb Curry • *Lamb Rogan Josh Curry*

Dal Makhani • *Black Urad Dal in Rich Tomato Gravy*

Cumin and Green Pea Pulao • *Cumin and Green Pea, Basmati Rice*

Grilled Naan, Pappadam

Mango Chutney, Lemon Wedges, Cucumber Raita

Gulab Jamun • *Deep Fried Khoa Cheese Dumplings In Sugar Syrup*

Shahi Tukda • *Indian Bread Pudding*

Kesar Rasmalai

Cardamom Pot de Crème

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee, Yogi's Chai Tea

Cream, Milk, Honey, Sugar & Sweeteners



VANCOUVER ISLAND BUFFET

\$70 PER PERSON

Artisanal Greens • *Pickled Onion, Cucumber, Grape Tomato, Shaved Carrot, Pumpkin Seeds, Champagne Vinaigrette*
New Potato & Roasted Corn Salad • *Crispy Bacon, Smoked Paprika, Arugula, Pommery Mustard Dressing*
Beet & Quinoa Salad • *Dill Yogurt Dressing*
Vine Ripened Tomato & Cucumber Salad • *Pickled Pearl Onions, Frisée, Black Pepper Dressing*

Trio of Salmon: Poached, Smoked & Candied • *Shaved Onions, Capers, Lemons*

Braised Vancouver Island Beef Short Rib • *Pearl Onion, Mushroom & Smoked Bacon Sauté*
Vancouver Island Seafood Cioppino • *Salmon, Snapper & 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

Devils Chocolate Truffle Cake
Wild Berry Cheesecake
Assorted Individual Crème Brûlée
French Pastries
Warm Strawberry Rhubarb Crisp • *Vanilla Anglaise*
Fresh Fruit & Berries

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners



PACIFIC RIM BUFFET

\$86 PER PERSON

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

HOT DISHES

Sweet & Sour Pork • *Grilled Pineapple, Scallions, Bell Peppers*
Black Pepper Beef • *Sesame & Scallion*
Red Chili Snapper & Prawns • *Kaffir Lime Coconut Curry*
Shanghai Bok Choy • *Black Bean Sauce*
Steamed Jasmine Rice

DIM SUM STATION

Steamed Prawn Hargao , Pork Shao Mai
Fried Prawn Wontons, Vegetable Spring Rolls
Sweet Chili Sauce, Sweet Soy

DESSERTS

Green Tea Profiteroles
Mango Mousse
Coconut & Pineapple Cake

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners



FAIRMONT FAVOURITES

\$90 PER PERSON

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

Artisanal 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 • *Marie Rose*

HOT ENTREES

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*
Orchiette 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 Yoghurt Domes, Pistachio Profiteroles
Empress Honey Panna Cotta, Oreo Chocolate Chip Cheese Cake, Caramel Chocolate Devils Fudge Cake
Warm Peach and Cherry Gluten-free Strussel

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Royal Cup Coffee & Assorted Teas
Cream, Milk, Honey, Sugar & Sweeteners



CHEF ATTENDED DINNER BUFFET ENHANCEMENTS

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.

Pacific Salmon Wellington • <i>Béarnaise</i> (Serves 20)	\$200 PER ORDER
Roasted Honey Mustard Glazed Ham • <i>Assorted Mustards</i> (Serves 30)	\$210 PER ORDER
Roast Turkey Breast • <i>Gravy & Cranberry Sauce</i> (Serves 30)	\$225 PER ORDER
Cumin Roasted Pork Loin • <i>Grainy Mustard Sauce</i> (Serves 30)	\$270 PER ORDER
Pasta Bar (Serves 30) <i>Penne, Farfalle, Cheese Tortellini</i> <i>Tomato Ragout, Alfredo Sauce, Pesto,</i> <i>Roasted Peppers, Chorizo, Mushrooms, Roasted Onions,</i> <i>Sundried Tomatoes, Olive Tapenade, Parmesan Cheese</i>	\$420 PER ORDER
Roast Leg of Lamb • <i>Natural Jus, Mint Sauce</i> (Serves 40)	\$520 PER ORDER
Roast Prime Rib of Beef • <i>Red Wine Jus</i> (Serves 30)	\$520 PER ORDER
Beef Wellington • <i>Truffle Jus</i> (Serves 25)	\$450 PER ORDER
Baron of Beef (Serves 120) <i>Assorted Rolls, Mustards, Horseradish, Shaved Onions</i>	\$750 PER ORDER



PLATED DINNERS

PLEASE SELECT (1) SOUP , (1) SALAD, (1) ENTRÉE & (1) DESSERT. PRICING IS NOTED BELOW.

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES, ROLLS & BUTTER & FRESHLY BREWED COFFEE OR FAIRMONT TEAS

SOUPS

\$10 EACH

Dungeness Crab Bisque
Brandied Cream

Thyme Roasted Mushroom Soup
Truffle Chantilly Cream

Creamy Potato & Leek Soup

Curried Squash & Coconut Soup
Lime & Cilantro Grilled Tiger Prawn

Charred Carrot Bisque
Chorizo & Juniper Crème Fraîche

Chicken Consommé Celestine
Shitake Mushroom, Leek, Herb Crepe

SALADS

\$12 EACH

Artisanal Greens
Frisée, Red Oak, Chive Marinated Grape Tomato, Shaved Carrot, Cucumber Ribbons, Radish, Empress Honey Dressing

Golden Beet Salad
Roasted Beets, Chèvre, Roasted Apple, Candied Walnuts, Frisée, Citrus-Vanilla Vinaigrette

Empress Caesar Salad
Baby Romaine Hearts, Brioche Crouton, Shaved Grana Padano, Lemon, Creamy Caesar Dressing

Baby Spinach & Rocket Greens
Roasted Squash, Toasted Pumpkin Seeds, Pickled Red Onion, Apple Cider Vinaigrette

Caprese Salad
Vine Ripened Tomato, Natural Pastures Bocconcini, Organic Fresh Basil Pesto, Frisée, Black Pepper Dressing

Little Gem & Pear Salad
Honey Spiced Poached Pear, Bedis Blue Cheese, Spiced Pecans, Champagne Vinaigrette



APPETIZERS

Albacore Tuna Niçoise **\$16 EACH**
*Seared Albacore Tuna, Tomatoes, Potatoes, Pickled Red Onions,
Green Beans, Olive, Egg, Mustard Vinaigrette*

Pan Seared Chive Gnocchi & Squash **\$16 EACH**
Shaved Asiago, Browned Butter

Empress Cured Salmon Pastrami **\$18 EACH**
*Pickled Shallot & New Potato Salad, Frisée, Chive Crème Fraiche,
Toasted Rye Crumble, Orange Oil*

Alberta Beef Tenderloin Carpaccio **\$19 EACH**
Shaved Parmigiano Reggiano, Rocket Salad, Steak Spice Vinaigrette

Duck Prosciutto **\$20 EACH**
*Marinated Oyster Mushrooms, House-Made Truffle Brioche,
Drunken Cherries, House Made Mustard*

SORBETS

Bergamot and Mint **\$6 EACH**
Granny Smith Apple and Basil
Chef's Feature Seasonal Sorbet



ENTRÉES

Pan Seared Salmon <i>Yukon Potato Moussline, Lemon Cauliflower Cream</i> <i>LINE CAUGHT WILD PACIFIC SALMON – ADD \$3</i>	\$32 EACH
Maple Brined Primrose Pork Loin <i>Smashed Yukon Gold & Bacon Potato, Sultana-Pommery Mustard Jus</i>	\$32 EACH
Herb Roasted Breast of BC Free Run Chicken <i>Pepper Boursin Mash Potato, Roof Top Rosemary Jus</i>	\$32 EACH
Herb Crusted Halibut <i>Potato Gnocchi, Fennel, Tomato & Saffron Ragout</i>	\$33 EACH
Red Wine Braised Alberta Beef Short Rib <i>Creamy Parmesan Polenta, Red Wine Jus</i>	\$36 EACH
Smoked Black Cod <i>Crushed White Beans, Bacon & Clam Chowder</i>	\$38 EACH
Pan Roasted Fraser Valley Duck Breast <i>Toasted Barley Risotto, Sundried Blueberry Jus</i>	\$38 EACH
AAA Roasted Beef Tenderloin <i>Caramelized Onion & Havarti Potato Pavé, Cabernet Jus</i>	\$40 EACH
Moroccan Spice Roasted Lamb Loin <i>Du Puy Lentil, Medjool Date Puree, Preserved Lemon Jus</i>	\$40 EACH
DUO PLATES	
AAA Roasted Beef Tenderloin & Garlic Grilled Prawns <i>Chive Risotto, Cabernet Jus</i>	\$48 EACH
Grilled Salmon & Pan Roasted Breast of Free Run Chicken <i>Mashed potato, Grilled Lemon Jus</i>	\$45 EACH



VEGETARIAN ENTRÉES

\$28 EACH

Breaded Eggplant Cannelloni

Olive Oil Crushed Potato, Tomato Basil Sauce

Polenta Stuffed Sweet Bell Pepper (Vegan)

Roasted Mushroom Quinoa, Cauliflower Puree, Lemon Grilled Kale

Crispy White Bean Croquette

Puy Lentils, Sautéed Spinach, Squash Puree, Oven Cured Tomato

Malai Kofta in Creamy Cashew Nut Gravy

Spiced Basmati Rice

Spinach & Ricotta Cheese Cannelloni

Roast Garlic Cream, Rustic Tomato Sauce

DESSERTS

\$12 EACH

Piccoli Dark Chocolate Truffle Cake • *Grand Marnier Coulis, Raspberry Compote*

Okanagan Apple Cheesecake • *Hazelnut Praline, Wild Berry Compote*

Zesty Raspberry & Grand Marnier Crème Brule

Wild Blueberry Cheesecake • *Cassis Coulis*

Hazelnut Milk Chocolate Terrine • *Sour Cherry Compote*

Citrus White Chocolate Raspberry Torte • *Raspberry Coulis*

Passion Fruit Yogurt Symphony • *Blackberry Coulis*

Mocha Mascarpone Dacquoise • *Hazelnut Ganache, Strawberry Coulis*

Citrus Wild Berry Sorbet • *Almond Oat Streusel, Pistachio Biscotti*

Artisanal British Columbia Cheese Selection • *Tomme d'Or, Bedis Blue, Ash Ripened Camembert, Dried Fruits & Nuts*

ADD A DUO OF DESSERT

\$5 PER PERSON

Calamansi Passion Fruit Meringue Slice • *Chocolate Truffle Dome, Raspberry Red Wine Reduction*

Malted Milk Chocolate Pot de Crème • *Strawberry Chocolate Devils Slice, Blood Orange Coulis*

Lindt Dark & White Chocolate Delice • *Raspberry Macaroon, Cassis Coulis*

SERVICE OPTIONS

Create a Truly Memorable Evening with our Regal or Crown Dinner Service

REGAL SERVICE

\$12 PER PERSON

Guests Choice of 2 Entrée the Night of Event

Only Available for 4 Course Dinners

Maximum of 120 Guests

CROWN SERVICE

\$5 PER PERSON

Guests Choice of 2 Entrée Guaranteed a Minimum of 72 Hours in Advance

Maximum of 200 Guests

BEVERAGE





WINES

WHITE

Chardonnay, Mission Hill, 'Five Vineyards', Okanagan Valley, BC	\$47.00 PER BOTTLE
Chardonnay, Quails' Gate, Okanagan Valley, BC	\$70.00 PER BOTTLE
Chardonnay, Cannonball, Sonoma County, California	\$85.00 PER BOTTLE
Sauvignon Blanc, Prospect, Council's Punch Bowl, Okanagan Valley, BC	\$50.00 PER BOTTLE
Sauvignon Blanc, Whitehaven, New Zealand	\$70.00 PER BOTTLE
Sauvignon Blanc, Errazuriz, Chile	\$55.00 PER BOTTLE
Pinot Grigio, Giorgio & Gianni, Italy	\$58.00 PER BOTTLE
Pinot Grigio, Mezzacorona, Castel Firmian, Italy	\$70.00 PER BOTTLE
Pinot Gris, Blasted Church, Okanagan Valley, BC	\$70.00 PER BOTTLE
Riesling, Tantalus, Okanagan Valley, BC	\$70.00 PER BOTTLE

RED

Cabernet Merlot, Mission Hill, 'Five Vineyards', Okanagan Valley BC	\$47.00 PER BOTTLE
Cabernet Sauvignon Merlot, Sandhill, 'White Label', Okanagan Valley, BC	\$70.00 PER BOTTLE
Cabernet Sauvignon, Quails' Gate, Okanagan Valley, BC	\$75.00 PER BOTTLE
Cabernet Sauvignon, Cannonball, California	\$85.00 PER BOTTLE
Shiraz, McWilliams Hanwood, Australia	\$55.00 PER BOTTLE
Merlot, Poplar Grove, 'Generation Red', Okanagan Valley, BC	\$70.00 PER BOTTLE
Meritage, Laughing Stock, 'Blind Trust', Okanagan Valley, BC	\$80.00 PER BOTTLE
Merlot, Burrowing Owl, 'Estate', Okanagan Valley, BC	\$85.00 PER BOTTLE
Merlot, Errazuriz, Chile	\$58.00 PER BOTTLE
Malbec, Catena, 'Vista Flores', Argentina	\$70.00 PER BOTTLE
Pinot Noir, Prospect, 'Rock Crest', Okanagan Valley, BC	\$50.00 PER BOTTLE
Pinot Noir, Meyer, Okanagan Valley, BC	\$80.00 PER BOTTLE

SPARKLING

Zonin, Prosecco, Italy	\$65.00 PER BOTTLE
Sumac Ridge, Stellar's Jay Brut, Okanagan Valley, BC	\$70.00 PER BOTTLE
Moet & Chandon, Champagne, France	\$150.00 PER BOTTLE



HOST BAR

PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE & TAXES

5oz. Glass of BC Wine	\$9.00 PER GLASS
<i>Mission Hill Chardonnay & Cabernet Merlot</i>	
Domestic Beer	\$6.00 EACH
<i>Molson Canadian, Coors Light Vancouver Island Brewing; Islander Lager, Hermann's Dark Lager, Pipers Pale Ale</i>	
Imported Beer	\$7.25 EACH
<i>Corona, Heineken</i>	
1 oz. Premium Liquor	\$6.50 EACH
<i>Canadian Club Rye, Bacardi White & Dark Rum, Finlandia Vodka, Tanqueray Gin, Jack Daniels Bourbon, Johnnie Walker Red Label, Jose Cuervo Gold Tequila</i>	
1 oz. Liqueurs	\$7.50 EACH
<i>Bailey's Irish Cream, Kahlua, Tia Maria, Drambuie, Harvey's Bristol Cream Sherry, Disaronno, Cointreau</i>	
1 oz. Grand Marnier or Cognac	\$8.25 EACH
Martinis	\$13.00 EACH
<i>Vodka, Gin, Crantini or Cosmo (24 hours notice required)</i>	
Soft Drinks & Juice	\$3.50 EACH

CASH BAR

PRICES INCLUDE APPLICABLE TAXES. SEE HOST BAR FOR BAR BRANDS.

5oz. Glass of BC Wine	\$10.00 PER GLASS
Domestic Beer	\$7.00 EACH
Imported Beer	\$8.25 EACH
1 oz. Premium Liquor	\$7.50 EACH
1 oz. Liqueurs	\$8.50 EACH
1 oz. Grand Marnier or Cognac	\$10.50 EACH
Martinis	\$13.00 EACH
Soft Drinks & Juice	\$4.00 EACH

BAR LABOUR CHARGES

Should the minimum consumption of \$500 per host or cash bar not be achieved, a bartender fee of \$35.00 per hour (minimum of 4 hours) per bartender will be applied. Please note that a surcharge will apply for bartender labour on Statutory Holidays

GENERAL
GUIDELINES





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 \$5.00 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 | A LA CARTE ENTRÉES

The Fairmont Empress is pleased to offer Regal Service for dinner events of up to 120 guests. Our Chef will design a special four-course dinner menu offering guests a choice of entrée. Menus will be printed for your guests & service staff will take guests' orders prior to the service of the first course. Regal Service is available at a cost of \$12 per person.

CROWN SERVICE | PRE-SELECTED CHOICE ENTRÉES

Our Crown Service is available for dinners of up to 200 guests. A menu selection offering a choice of entrée will be presented to guests in advance of the event date. The number of each entrée must be confirmed to your Conference Services & Catering Manager three (3) business days prior to the event. Crown Service is available at a cost of \$5 per person

DURATION OF MEAL PERIODS

Service staff are scheduled to accommodate meal times only. Should additional time be required for setup or meal service a charge of \$50 per hour per staff member will apply. As a guideline, the Hotel allows:

2 hours for breakfast

3 hours for lunch or a reception

4 hours for dinner

ICE CARVINGS

We would be pleased to arrange for an ice carving or ice martini luge to complement your reception or dinner. Pricing begins at \$500 with a minimum of two (2) weeks notice.

COMPANY LOGOS

Our Pastry Chef can creatively incorporate your company logo into a dinner dessert or logo'd room amenity. We require a minimum of two (2) weeks notice. Pricing begins at \$3 per person, in addition to the dessert cost.

SIGNAGE

Signs may only be displayed directly outside your designated meeting room & on the floor of your meeting room. The Hotel is pleased to arrange signage for groups & reserves the right to remove any signage that are not prepared in a professional manner or deemed unsightly. Our Banquet Team will assist in placing signs & banners. Service charges apply for banners to be hung in function rooms. Signs are prohibited in public areas unless clearance from your Conference Services & Catering contact has been received.



SHIPPING: BOXES & EXHIBIT MATERIAL

We are pleased to assist in the handling of boxes & packages. Due to limited storage we are unable to accept shipments earlier than two (2) days prior to an event. Please co-ordinate the return shipment of items immediately following your event. The Hotel is not responsible for damage or loss of articles left of the premises during or following an event.

All items being delivered to the Hotel must be property labeled as follows:

SHIP TO:

721 Government St

Victoria, BC, Canada, V8W 1W5

Attention: Banquet Manager/ Conference Services Manager (*indicate name*)

Company Name:

Conference Title:

Conference/Exhibit Room: _____

Date of Conference:

Box _____ of _____ (*total # boxes in shipment must be indicated*)

A drayage charge (service fee) of \$7.00 per piece will be levied upon arrival & charged to the group master account.

All shipments must be delivered to the Hotel receiving dock – deliveries will not be accepted at the front door of the Hotel. The Fairmont Empress is not responsible for exhibits, displays & products locked in a function room.

Exhibit material must have pre-arranged drayage with a Display or Show Professional Company. The Hotel does not store or move exhibit material within the hotel or to the Victoria Conference Centre. Your Conference Services contact would be happy to supply you with contact information for our preferred suppliers.

The Fairmont Empress cannot assist in packing or sending out boxes at the conclusion of your event due to legal disclosure laws. We work closely with a shipping company who will be pleased to assist with any packages returning after your event.

SERVICE CHARGES & TAXES

Service Charge on Food & Beverage **15%**

Government Sales Tax (GST) **5%**

Taxable Items Include, but are not Limited To - Food, Beverage, Labour,

Function Room Rental, Miscellaneous Items (Flowers, Linens),

AV, Function Accessories, Service Charge On Food & Beverage

Provincial Liquor Sales Tax (PST) **10%**



SOCAN & RE:SOUND CHARGES

The Society of Composers, Authors & Music Publishers of Canada (SOCAN) & Re:Sound (Composers & Studios) both have a license fee for events held where music is played, live or recorded. Fees are based on the capacity of the room in which you hold your event & whether guests will be dancing & are collected by the Hotel on behalf of SOCAN & Re:Sound. SOCAN fees range from \$20.56 - \$174.79. Re:Sound fees range from \$18.51 - \$78.66. Please contact your Conference Services representative for confirmation of your event's charge.

AUDIO VISUAL & INTERNET - PSAV

The preferred supplier for audio visual equipment at The Fairmont Empress is Presentation Services (PSAV).

Should you contract an outside supplier for AV services a patch fee will apply as follows:

Crystal Ballroom - \$500.00 per day

All Other Function Rooms - \$250.00 per day

Meeting rooms are equipped with High Speed Internet Access (HSIA) with a limited number of function rooms offering wireless HSIA. You may supply your own computer & Ethernet card or PSAV would be happy to supply this service. Please contact PSAV for more information & pricing – 250-995-3687. ISDN lines can be installed with 14 days notice & labour charges assessed, priced per circuit dependent

LABOUR RATES

Functions under 20 guests requiring a Server	\$100 PER EVENT
Changes to contracted room setup once room is set	\$35 PER HOUR PER STAFF
Charge for function setup if the space is required more than 1 hour before contracted meal service time	\$35 PER HOUR PER STAFF
Events on Canadian Statutory Holidays	\$60 PER HOUR PER STAFF

FUNCTION ACCESSORIES & SERVICES

Risers/ Staging Pieces, 6' x 8' & includes stairs	\$50 PER RISER
Printed Menus with Company Logo, max. 250	\$2 PER MENU
Easel, first one is complimentary with function room	\$10 PER DAY
Exhibit Table (8' x 30"), draped	\$30 PER TABLE
House Phones, in hotel calls only	COMPLIMENTARY
Direct Dial Telephone, long distance charges apply	\$50 PER PHONE PER DAY
Speakerphone, long distance charges apply	\$85 PER DAY
Power Drop - 100amp	\$250 PER DAY
Dance Floor Setup, 4'x4' pieces	\$1 PER SQ. FT.
Baby Grand Piano, for piano moving please inquire	\$150 PER DAY
Security Personnel, 2 weeks scheduling notice required	\$35 PER HOUR PER STAFF
Patch Fee, when outside AV supplier used	
Crystal Ballroom	\$500 PER DAY
All Other Function Rooms	\$250 PER DAY