

THE HEIGHT
OF HAPPINESS.
YOUR
WEDDING AT
FAIRMONT
PACIFIC RIM.



# **MENUS**

BRUNCH PLATED

BRUNCH BUFFET

BRUNCH ENHANCEMENTS

DINNER PLATED

DINNER BUFFET

BUILD YOUR OWN DINNER BUFFET

RECEPTION ON DISPLAY

RECEPTION DESSERT

CANAPÉS

LATE NIGHT BITES

KOSHER MENU

PERSIAN MENU

INDIAN MENU

ASIAN INSPIRED TASTING MENU

WINE LIST

DRINKS



# **BRUNCH PLATED**

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Tea. \$70 per guest (three course). Choice of one starter, one main & one dessert

# STARTERS

#### Heirloom Tomato & Avocado Salad

Citrus, garden herbs, arugula

#### Hazelnut Pancake Soufflé

Roasted hazelnut, maple syrup

#### Citrus Cured Salmon Carpaccio

Herb crème fraîche, dill, capers, picked onions, confit lemon, frisée

#### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herb, aged balsamic vinegar pearls

#### Cheese & Charcuterie

Artisanal cheeses, olives, fine cured meats & country pâté, fruit preserve, mustard, artisanal bread

#### Classic Caesar Salad

Chopped egg, parmesan, focaccia crouton, white anchovy, signature dressing

# Marinated Melon & Berry Fruit Salad

Seasonally inspired, fragrant mint syrup

#### MAINS

#### Classic Quiche Lorraine

Double smoked bacon, sweet onion, comté cheese, soft herb salad

# **Eggs Benedict**

Classic, Royal, Florentine, Forest Mushroom (choose one)

Toasted english muffin, crisp golden potato, confit tomato, hollandaise sauce

#### **Tartine**

(choose one)

Avocado Tartine

Poached eggs, parmesan, artisanal toast, petit herb salad

Forest Mushroom Tartine
Poached eggs, forest mushroom ragout,
arugula, grana padano

#### Chicken & Waffles

Chicken sausage gravy, warm maple syrup

#### **Beef Short Rib Hash**

Poached eggs, crispy onion, béarnaise sauce

# DESSERTS

#### Warm Apple Crumble

Caramel sauce, vanilla ice cream

#### **Chocolate Profiterole**

Milk chocolate ganache, blackcurrant gel

#### Citrus Cheesecake

Graham crust, marinated local strawberries

#### **Bittersweet Chocolate Praline Fondant**

Whipped milk chocolate ganache, raspberry gel

# **Coconut Tapioca Pearls**

Passion fruit curd, tropical fruits, crisp sesame wafer

#### **Lemon Citrus Tart**

Light basil cream

# DINING ENHANCEMENTS

#### Day of Selection

Choice of two mains \$20 per guest

#### Northern Divine Sturgeon Caviar

#### **Shaved Truffles**

seasonally available

#### **Atlantic Lobster Tail**

Half tail or full tail

#### **Dungeness Crab**

**Tiger Prawns** 

#### Nova Scotia Scallops

**Seared Foie Gras** 



# SAVOURY

Country Pork Sausage \$11

Country Chicken Sausage \$12

Thick Cut Smoked Bacon \$10

Canadian Back Bacon \$11

BC Smoked Salmon \$13

Sautéed Mushroom \$8

Grilled Roma \$8

Half Avocado \$8

Golden Breakfast Potato \$8

# IN-HOUSE BAKERY

Scones \$6

**Butter Croissant \$8** 

Chocolate Croissant \$8

Muffins \$7

# PRESSED POWER JUICES

substitute \$6 addition \$10

# **Immunity**

Carrot, orange, turmeric

#### **Antioxidant**

Spinach, green apple, celery

#### **Vitality**

Beetroot, lemon, mint

# **BLENDED SMOOTHIES**

substitute \$8 addition \$12

# **Berry Banana**

Blueberry, banana, almond milk

#### **Nutter Butter**

Peanut butter, banana, date, almond milk

# **Tropical Green**

Mango, pineapple, kale, coconut water

# **BRUNCH BUFFET**

Each brunch buffet is accompanied by Royal Cup Coffee & a selection of Lot 35 tea

# TO OUR FOREVER \$60

#### **Chilled Fruit Juices**

Orange, grapefruit, apple, cranberry

#### House-Baked Pastries

Spiced cinnamon buns, citrus-scented scones, blueberry streusel muffin

# Farm House Yogurts

Natural & fruit flavours

#### House-Made Granola

Vanilla bean yogurt

#### Marinated Melon & Berry Fruit Salad

Seasonally inspired

#### Avocado & Cucumber Salad

Citrus, garden herbs, arugula

#### Heirloom Tomato & Ricotta Cheese Tart

Basil, extra virgin olive oil, aged vinegar balsamic pearls

#### Classic Quiche Lorraine

Double smoked bacon, sweet onion, comté cheese

# BETTER TOGETHER \$70

#### **Chilled Fruit juices**

Orange, grapefruit, apple, cranberry

#### **House-Baked Pastries**

Spiced cinnamon buns, citrus-scented scones, blueberry streusel muffin

# Farm House Yogurts

Natural & fruit flavours

#### House-Made Granola

Vanilla bean yogurt

#### Marinated Melon & Berry Fruit Salad

Seasonally inspired

#### Heirloom Tomato & Avocado Salad

Citrus, garden herbs, arugula

#### Classic Wedge Salad

Creamy blue cheese, crispy bacon, grape tomato

#### **Roasted Golden Potatoes**

#### Free-Run Soft Scrambled Eggs

Country-Style Pork Sausage

#### Cedar-Planked Salmon

Maple thyme & black pepper glaze

#### Forest Mushroom Ravioli

Roasted oyster mushroom, thyme, conflit garlic, grana padano, parsley

# **BRUNCH BUFFET**

Each brunch buffet is accompanied by Royal Cup Coffee & a selection of Lot 35 tea

# THE CURE \$78

#### **Chilled Fruit Juices**

Orange, grapefruit, apple, cranberry

# House-Baked Pastries

Spiced cinnamon buns, citrus-scented scones, blueberry streusel muffin

#### **Artisanal Doughnuts**

Traditional glazed, chocolate & maple

# Marinated Melon & Berry Fruit Salad

Seasonally inspired

#### Avocado & Kale Superfood Salad

Mint, basil, ancient grains, cucumber, dill, sunflower seeds, herbed tahini dressing

#### Chicken & Waffles

Country sausage gravy, warm maple syrup

#### Truck Stop Hash

Crispy potato, chorizo sausage, red pepper, caramelized onion, cheddar cheese, secret hash sauce

# Traditional Eggs Benedict

Toasted english muffin, hollandaise sauce

#### Shakshuka

Spicy tomato pepper ragout, avocado, feta, chef-attended poached eggs

# Rich & Creamy Penne Carbonarra

Double-smoked bacon, peas, butter, parmesan reggiano

# | CHEF SEASONALLY INSPIRED MENU \$85

Each brunch buffet is accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

# **BRUNCH ENHANCEMENTS**

Chef-attended action station at \$175 per station (two hour maximum)

# Farm Fresh Eggs & Omelette \$20

Eggs your way: Scrambled, Fried, or Omelette Toppings: Sweet onions, forest mushrooms, peppers, garden spinach, country ham, cheddar cheese, feta cheese

chef-attended action station

# Buttermilk or Whole Wheat Pancakes or Golden Belgian Waffles \$20

Fresh berries, chocolate chips, toasted almonds, vanilla whipped cream, maple syrup chef-attended action station

# Poached Egg Tartines \$21

Soft poached egg on artisanal toast (choose one)

#### **Avocado Tartine**

Crushed avocado, lemon, chili, parmesan

#### Salmon Tartine

Smoked salmon, pickled red onion, capers

#### Wild Mushroom Tartine

Forest mushroom, arugula, grana padano

# Eggs Benedicts \$22

Soft poached egg on a toasted English muffin (choose one)

# Classic

Canadian back bacon, hollandaise sauce

#### Royale

BC smoked salmon, hollandaise sauce

#### **Florentine**

Sautéed shallots, spinach hollandaise sauce

#### Forest Mushroom

Forest mushroom ragout, thyme, black truffle hollandaise

#### **Brioche French Toast \$18**

Caramelized apples, cinnamon, toasted walnuts, citrus mascarpone, warm maple syrup

#### Raw Bar Sushi Rolls \$24

BC salmon, spicy tuna, mango avocado roll, california roll, wasabi, ginger, soy sauce

#### Oyster Bar \$74/dozen

minimum five dozen

#### **Live-Shucked Oysters**

Horseradish, mignonette, lemon, cocktail sauce, hot sauce

# DIM SUM & THEN SOME \$22

#### Pork & Vegetarian Potstickers

Steamed Dim Sum

# CARVINGS

chef-attended action station

# Cedar-Roasted Pacific Cod or Pacific Salmon \$26

Carved Honey & Five Spiced Glazed Ham \$24

Smoked Canadian Prime Beef Striploin \$32

# PRESSED POWER JUICES

substitution \$6 addition \$10

#### **Immunity**

Carrot, orange, turmeric

#### **Antioxidant**

Spinach, green apple, celery

# **Vitality**

Beetroot, lemon, mint

# BLENDED SMOOTHIES

substitution \$8 addition \$12

#### **Berry Banana**

Blueberry, banana, almond milk

#### **Nutter Butter**

Peanut butter, banana, date, almond milk

# **Tropical Green**

Mango, pineapple, kale, coconut water

# IN-HOUSE BAKERY

#### Selected Pastries | \$54 per dozen

Butter & chocolate croissants, seasonal danishes & muffins

# Muffins | \$54 per dozen

Blueberry citrus, carrot cinnamon, gluten-friendly

# Loaves | \$54 per loaf

Banana, double chocolate, gluten-friendly lemon

#### Granola Bars | \$52 per dozen

House-made granola & nut bar

#### Scones | \$54 per dozen

Traditional scone, earl grey scone

Classic Cinnamon Buns | \$50 per dozen



# **DINNER PLATED**

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

\$135/guest (three course) one salad or soup, pre-selected choice of two mains & one dessert

\$150/guest (four course) one salad or soup, one starter, pre-selected choice of two mains & one dessert

\$160/guest (five course) one salad or soup, one starter, one intermezzo, pre-selected choice of two mains & one dessert

#### SALADS

# Heirloom Okanagan Tomato & Buratta Cheese

Selected tomatoes, baby cucumber, basil, white balsamic vinaignette seasonally available July - Sept

# North Arm Farms Baby Beet & Citrus

Toasted pistachio, macedonian feta, sherry vinaigrette

# Okanagan Stone Fruit & Burrata Cheese

Garden herbs, herbaceous mint oil, pickled red onion, fleur de sel seasonally available July - Sept

# Mango & Avocado

Crispy fried shallot, jícama, cilantro, pea shoots, chili, mint, thai vinaigrette

# Watermelon, Tomato & Strawberry

Whipped feta cheese, toasted pistachio, mint, citrus herb vinaigrette seasonally available July - Sept

#### Summer Market Greens

Soft herbs, fennel, baby cucumber, lemon extra virgin olive oil

# Warm Soft Poached Egg & Jumbo Asparagus Salad

Poached egg, tiroler bacon lardons, poached asparagus, onion, frisée

# SOUPS

# Creamy Nova Scotia Lobster Bisque

Lobster salad, crème fraîche, chives

#### Truffled Celeriac Velouté

Crème fraiche, toasted hazelnuts

**Summer Corn** seasonally available Roasted corn, popcorn, smoked paprika

# Chilled Strawberry Gazpacho

Summer strawberries, extra virgin oil, toasted almonds, chives seasonally available July - September

#### Chilled Avocado & Cucumber

Buttermilk, mint

# SOUPS CONT.

#### Summer Corn & Crab Chowder

Corn velouté, dungeness crab, gold potatoes, leeks, tarragon

**Sweet Pea** can be prepared hot or cold Citrus, tarragon

# Chilled Summer Peach & Fresh Goat Cheese

Okanagan peaches, basil, toasted almonds, goat cheese crumble seasonally available July - September

# **CHILLED STARTERS**

#### **Beef Tartare**

Shallots, capers, chives, egg yolk, crostini, mustard vinaigrette

# West Coast Dungeness Crab

Poached mango, jicama, mint, coconut lime dressing

#### Citrus Marinated Hamachi

Avocado purée, radish, celery, spiced puffed rice, yuzu tamari vinaigrette

#### **BC Side Stripe Shrimp**

Avocado, cucumber, cilantro, mint, makrut lime coconut dressing

#### **Ahi Tuna Tartare**

Marinated tuna, cucumber, avocado, radish, citrus ginger dressing

#### Quebec Foie Gras Parfait

Seasonal fruit chutney, toasted brioche, petit greens

# **Aged Italian Prosciutto**

Pickled shallot, arugula, shaved parmesan, balsamic vinaigrette

# CHILLED STARTERS CONT.

#### Parisian-Style Country Pate

Seasonal relish, pickles, frisée salad

#### Citrus Poached Prawns

Watermelon, tomato, thai basil, coriander, mint, aromatic nahm jim dressing

#### Chilled Nova Scotia Lobster

Sungold tomatoes, sweetcorn, cucumber, lemon balm, fragrant lime dressing surcharge market price seasonally available July - Sept

# WARM STARTERS

#### Seared Nova Scotia Scallop

Avocado, cucumber, hon-shimeji, mushroom, togarashi, puffed rice

#### **Dungeness Crab Cake**

Celeriac remoulade, petit greens

# Citrus Marinated Sockeye Salmon

Sungold tomatoes, roasted corn, lemon basil vinaigrette

#### **Aromatic Braised Veal**

Toasted herb crust, caramelized onion, sherry jus

#### Truffle Mushroom Onion Tart

Flaky puff pastry, shaved parmesan, petit greens, aged sherry vinegar

#### **Butter Poached Atlantic Lobster**

Orzo pasta, crispy parmesan, lobster emulsion surcharge based on market price

#### Seared Duck Foie Gras

Poached cherries, pistachio crunch, brioche surcharge \$12 per person

#### Sweetcorn & Black Truffle Risotto

Carnaroli italian rice, chives, soft cream, parmesan cheese seasonally available June - September

#### Atlantic Lobster & Seared Artichoke

Tomato preserve, artichoke & basil chips, shellfish emulsion surcharge based on market price

# INTERMEZZO

Seasonally inspired

**Passion Fruit Sorbetto** 

Rosé Sorbetto

Pear & Juniper Sorbetto

Lemoncello Sorbetto

#### **Blood Orange & Basil Granita**

#### **MAINS**

#### Ocean

#### Wild Pacific Salmon

Dungeness crab & leek tart, tomato confit, verjus, brown butter vinaigrette

#### Olive Oil Poached Ling Cod

Kalamata olive & caper tapenade, fingerling potato & chorizo sausage sauté, asparagus, sun-dried tomato butter

#### Haida Gwaii Sablefish

Crispy rice fritters, braised daikon, fine bean, yuzu dashi surcharge \$9 per person

#### Herb & Lemon Crusted Wild Pacific Halibut

Dill yukon gold potato croquettes, sungold tomatoes, sweet peas, leeks, chive butter seasonally available May - October

#### **Butter-Poached Nova Scotia Lobster**

Fine herbs risotto, roasted garlic emulsion surcharge based on market price

#### Pacific Rim Inspired Bouillabaisse

Coastal cod, prawn, mussel, lobster, fennel, confit fingerling potato, sourdough crostini, confit garlic rouille, campari tomato, saffron butter surcharge based on market price

# DINNER PLATED CONT.

# MAINS

Ocean cont.

#### Tograshi Seared Yellow Fin Tuna

Hon-shimegi mushrooms, haricot verts, yam, pea tendrils, warm tamari mirin ginger vinaigrette

#### Canadian Icy Waters Arctic Char

Lemon chive pomme purée, leek fondue, glazed asparagus, black truffle emulsion

#### Ginger Scallion Crusted Sablefish

Shiitake mushroom, charred broccoli, yam, soya mirin reduction, shiso oil surcharge \$9 per person

Ranch

#### Rossdown Farms Chicken Duo

Roasted chicken breast, confit chicken & celeriac pavé, truffle jus

#### Cinnamon Smoked Duck Breast

Cherry thyme clafoutis, glazed beets, sherry hazelnut vinaigrette

#### **Dry-Aged Herb Crusted Beef Tenderloin**

Red wine onion potato pavé, glazed carrot, wild mushroom, natural jus surcharge \$12 per person

#### Slow-Roasted Beef Prime Rib, Roasted Rib Cap

Roasted garlic pomme purée, wild mushroom ragout, asparagus, red wine jus surcharge \$12 per person

#### Cabernet Sauvignon Braised Beef Short Ribs

Pemberton potato & caramelized onion press, haricot verts, aromatic braising glaze

# Roasted Canadian Bison Tenderloin

Aged gruyère cheese potato gratin, cipollini onion, grainy mustard jus

Ranch cont.

#### Herb & Mustard Glazed Rack of Lamb

Pemberton potato & carrot pavé, slow-cooked tomato, savoury lamb jus surcharge \$9 per person

#### **Braised Peace River Lamb Neck**

Toasted barley & forest mushroom risotto, baby leeks & carrots, lardon, aromatic lamb fond

Market

#### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, farmer's market vegetable, garden herb, aged balsamic

#### Forest Mushroom & Swiss Chard Strudel

Farmer's market vegetable, sherry olive oil vinaigrette

#### Forest Mushroom Ravioli

Roasted oyster mushroom, thyme, confit garlic, grana padano, parsley





# **DINING ENHANCEMENTS**

Based on Market Price & Quanitity

# Night of Selection

Choice of two mains, \$20 per guest

# Northern Divine Sturgeon Caviar

#### **Shaved Truffles**

Seasonally available

#### **Atlantic Lobster Tail**

Half tail or full tail

# **DESSERTS**

#### Manjari Chocolate Raspberry Bombe

Vanilla bavarian, crispy hazelnut wafer, raspberry sorbet

#### The Rose

Dark chocolate marquise cherry rose gel, whipped cherry ganache

#### **OMG** Luxe

Dark chocolate globe filled with devil's food cake, milk chocolate mousse, caramelized rice crispies, tableside hot chocolate sauce

#### **Decadent Tiramisu**

Mascarpone cream, espresso meringue

# Lemon Meringue Cheesecake

Lemon curd, basil gel

**Dungeness Crab** 

**Tiger Prawns** 

**Nova Scotia Scallops** 

Seared Foie Gras

#### **Buttermilk Panna Cotta**

Seasonal fruit gelée, macerated berries, salted crispy crumble

# Chocolate Blackberry Ganache Cake

Flourless chocolate sponge, blackberry cassis sorbet Vegan & gluten-friendly

# **Exotic Fruit Tart**

Lime pineapple compote, whipped coconut cream

# **Caramelized White Chocolate Cremeux**

Espresso sorbet, salted shortbread crumble

#### **Passionfruit Bavarois**

Kalamansi gelée, mandarin gel, tableside shattered citrus

# **DINNER BUFFET**

Priced per guest. Each chef selected buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

# PACIFIC RIM \$115

# **Spiced Carrot Coconut Soup**

Ginger, cilantro

#### Market Leafy Greens Salad

Lemon black pepper dressing

#### Roasted Beet & Goat Cheese Salad

Candied walnut, shaved fennel, aged sherry vinaigrette

# **Grilled & Marinated Vegetable Sampler**

House olives, fresh herbs, extra virgin olive oil, maldon salt

#### Slow-Baked Pacific Salmon

Lemon orange butter, garden herbs

#### Rossdown Farms Organic Chicken Breast

Aged sherry reduction, brown butter, thyme

#### Locally-Made Semolina Pasta

Roasted mushroom, cherry tomatoes, basil parmesan cheese, roasted garlic olive oil

#### **Roasted Fingerling Potato**

Garlic oil, scallions

#### **Chef's Selected Vegetables**

Butter glazed, fleur de sel

# **Buttermilk Panna Cotta**

Shortbread espresso crumble, macerated blackberries

#### **Chocolate Espresso Tart**

Dark chocolate, roasted coffee beans

#### Fresh Sliced Seasonal Fruit Platter

# | PASTURE \$130

#### **Truffled Forest Mushroom Veloute**

Pickled hon shimeji, thyme

#### Heirloom Tomato & Watermelon Salad

Strawberries, feta cheese crumble, basil, white balsamic vinaigrette

#### Avocado & Mango Salad

Cilantro, pea shoots, chili, mint, thai vinaigrette

# **Market Leafy Greens Salad**

Lemon black pepper dressing

# Grilled & Marinated Vegetable Sampler

House olives, fresh herbs, extra virgin olive oil, maldon salt

# **Red Wine Braised Beef Short Ribs**

Natural ius

#### Slow-Baked Pacific Salmon

Lemon orange butter, garden herbs

#### **Organic Chicken Chasseur**

Chicken breast, forest mushrooms, bacon, tarragon

#### Ricotta & Spinach Cannelloni

Grana padano cheese, herb gremolata

# Golden Potato & Cheese Gratin

Creamy béchamel, gruyère cheese, parsley

# **Chef's Selected Vegetables**

Butter glazed, fleur de sel

#### **Berry Shortcake**

Vanilla cream, mint syrup

#### **Chocolate Profiteroles**

Milk chocolate ganache, blackcurrant gel

#### Fresh Sliced Seasonal Fruit Platter



# COASTLINE \$145

#### **Pacific Ocean Chowder**

Salmon, mussels, leeks, celery, dill

#### Chilled Prawn & Asian Slaw Salad

Napa cabbage, carrot, coriander, scallion, mint, toasted peanuts, lime soya dressing

#### Heirloom Tomato & Watermelon Salad

Strawberries, feta cheese crumble, basil, white balsamic vinaigrette

#### Fresh Pesto Pasta Salad

Arugula, olives, cherry tomatoes, basil pesto dressing

# **Grilled & Marinated Vegetable Sampler**

House olives, fresh herbs, extra virgin olive oil, maldon salt

# Slow-Roasted Canadian Beef Striploin

Red wine jus

#### Tamari-Glazed Pacific Cod

Scallion, ginger, soya mirin reduction

# **Organic Chicken Chasseur**

Chicken breast, forest mushrooms, bacon, tarragon

#### Ricotta & Spinach Cannelloni

Grana padano cheese, herb gremolata

#### Whipped Yukon Gold Potato

Chives

# **Chef's Selected Vegetables**

Butter glazed, fleur de sel

#### **Coconut Passion Exotic Fruits**

Coconut tapioca pearls, passion fruit curd

#### **Raspberry Cheesecake**

New york-style cheese cake, graham crust, raspberry gel

#### **Bitter Chocolate Praline Fondant**

Whipped milk chocolate ganache, praline glaze

#### Fresh Sliced Seasonal Fruit Platter



# BUILD YOUR OWN BUFFET

\$145 per guest. Choice of one soup, three salads or starters, three mains, three accompaniments & two desserts \$160 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments, & three desserts Minimum 25 guests

# SOUPS

**Vine-Ripened Tomato Caramelized Onion & Potato** Warm Purèe of Celeriac **Roasted Forest Mushroom** West Coast Chowder Summer Corn Veloutè seasonally available Chilled Sweet Pea Soup

Gathered Greens Salad

# SALADS & STARTERS

Classic Caesar Salad Roasted Beetroot Salad Asian Slaw Classic Wedge Salad **Heirloom Tomato Salad** Avocado & Cucumber Salad Kale Superfood Salad **BBQ Duck Salad** Grilled Mediterranean Vegetable Sampler Warm Mushroom & Onion Tart Heirloom Tomato & Ricotta Tart **Red Pepper Chickpea Hummus** 

# MAINS

#### Ocean

Slow-Baked Pacific Salmon Roasted Filet of Pacific Cod Lois Lake Steelhead Tamari-Glazed Ling Cod Haida Gwaii Halibut seasonally available April - October Roasted Sablefish

surcharge \$12 per guest

#### Ranch

**Aromatic Braised Beef Short Rib** Slow-Roasted Beef Striploin Rossdown Farms Organic Chicken Breast **Gremolata Crusted Lamb** Confit Duck Leg

#### Market

Ricotta & Spinach Cannelloni **Heirloom Tomato & Ricotta Tart** Forest Mushroom & Leek Strudel Locally-Made Semolina Pasta

# **ACCOMPANIMENTS**

**Chef's Selected Vegetables** 

**Broccolini** Fine Green Beans Sweet Local Corn on the Cob seasonally available **Baby Bok Choy Roasted Sweet Carrots Provencal Vegetables Roasted Root Vegetables** Forest Mushroom & Caramelized Onion Roasted Cauliflower & Pickled Sultanas Whipped Yukon Gold Potato **Roasted Fingerling Potato** Spiced Chickpea Fricassée Golden Potato & Cheese Gratin French Lentil du Puy Cassoulet Creamy Yellow Corn Polenta **Aromatic Steamed Jasmine Rice** 

#### DESSERTS

Yuzu Citrus Tart **Strawberry Profiteroles Buttermilk Panna Cotta Chocolate Espresso Tart** Coconut Passion Fruit Tapioca **Bittersweet Chocolate Praline Fondant** Italian Tiramisu **Berry Shortcake Dulce de Leche Mousse** Mango Cheesecake Earl Grey Crème Brûlée Chai Spiced Sponge Cake, Milk Chocolate Cremeux Warm Apple Rhubarb Tarts

Marinated Melon & Berry Fruit Salad



# RECEPTION ON DISPLAY

Priced per guest

Chef-selected reception is priced at \$175 per attendant per station (two hour maximum)

# FRESH AND RAW \$41

# Ocean Wise Maki & Nigiri Sushi

Wild BC sockeye salmon, wild albacore tuna, bigeye tuna, spicy tuna rolls, rainbow rolls, california rolls, yam tempura rolls, wasabi, ginger, soy sauce

# ARE YOU HAPPY TO SASHIMI \$49

# Selection of Ocean Wise Sashimi

add to Ocean Wise maki & nigiri for \$24
Sashimi of wild BC salmon, wild albacore tuna, bigeye tuna, wasabi, ginger, soy sauce

# FROM COAST TO CATCH \$58

# **Chilled Salads**

Lobster, scallops & crab

#### On Ice

Prawns, seasonal oysters, mussels

#### **BC Smoked Salmon & Charred Tuna**

Soy honey glaze, chili aioli

# CARNOLLI RISOTTO STATION \$28

#### Hand-Stirred Italian Rice

Shallots, white wine, butter, parmesan cheese \*Chef-attended station\*

# PINCHE TACOS \$29

Slow-cooked pork, spiced rubbed pulled chicken, roasted cauliflower, pickled onions, pineapple, queso cheese, lime crema, smoked chili salsa, corn tortilla

# OYSTER BAR \$74/dozen

minimum five dozen per order

#### **Shucked Selection of Oysters**

Horseradish, mignonette, lemon, cocktail sauce

# CAVIAR ON ICE \$80

#### **Northern Divine Caviar**

Salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraîche, chives, toasted brioche

# CHEESE PLEASE \$34

#### **Selection of Farm House Cheeses**

Grapes, fruit chutney, toasted nuts, artisanal bread & crackers

# CHARCUTERIE \$34

#### Selection of Local Artisanal Charcuterie

Pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads & crackers

# ARTISANAL SEMOLINA PASTA \$29

#### Penne & Farfalle Noodles

Garlic parmesan cream, virgin olive oil pesto, classic tomato marinara
\*Chef-attended station\*

# CHEESE & CHARCUTERIE \$37

# Selection of Artisanal Cheese & Charcuterie

Grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal breads & crackers

#### SHAWARMA & MEZZE \$34

# Chicken or Lamb Donair Style

Hummus, tabbouleh, tzatziki, sesame dressing, pickle, fresh condiments, dolmades, olives, pickled & grilled vegetables, falafel & flatbread

# OKAY, POKE \$38

Selection of Protein: Tuna, salmon, prawn, tofu White or brown rice & greens, sesame, edamame, masago, ginger, cucumber, seaweed salad, avocado, cilantro, wasabi, crispy onion, sesame chili shoyu sauce, citrus ponzu, spicy togarashi aïoli, miso mayonnaise

# DIM SUM & THEN SOME \$48

# Pork & Vegetarian Potstickers

Cabbage slaw & chili soy dressing

#### Steamed Dim Sum

Har gow, siu mai, BBQ pork buns

#### Whole Crispy Peking Duck

chef-attended action station

# **CARVINGS**

Cedar-Roasted Pacific Cod \$26

Rosemary Rubbed Leg of Lamb \$28

Porchetta Carving Station \$26

Crispy BBQ Peking Duck \$32

Slow-Roasted Canadian Prime Beef Striploin \$32

Tomahawk Beef Ribeye (Market Price) serves up to 50 guests

# ENHANCEMENTS

Grilled Asparagus \$9

Yorkshire Pudding \$10

Truffle Fries \$12

Golden Potato & Cheese Gratin \$11

Roasted Root Vegetables \$9

Whipped Yukon Gold Potato \$9



# RECEPTION DESSERT

Priced per guest. All reception dessert stations are chef-attended, Chef-attended stations are priced at \$175 per chef, per station (two hour maximum). Minimum 25 guests.

25 - 50 guests = 1 chef minimum | 51 - 100 guests = 2 chef minimum | 101+ guests = 3 chef minimum

#### Pacific Rim Ice Cream Cart \$24

Enhance to liquid nitrogen ice cream station \$8 per guest Choice of two seasonally inspired flavours, spun to order.

Mini waffle cones, whipped cream, fresh fruit, sprinkles, toasted almonds, chocolate sauce, salted caramel

#### S'mores Station \$19

Marshmallows, chocolate, graham crackers

# Doughnuts & Churros Station \$21

Chocolate, cacao nibs, vanilla whipped cream, toasted almonds, freeze-dried fruits, salted caramel, sprinkles

#### Chef's Pâte à Choux \$21

Cocoa & vanilla pâte à choux, peach & bourbon, Chantilly figs & port, citrus mascarpone Huckleberry, whipped milk chocolate ganache

#### Candy Station \$26

Selection of Sweets:

Jelly beans, sour keys, salt water taffy, fruit gummies, licorice, M&M's, chocolate-covered nuts

\*Can be colour-themed for over 100 people

# A LITTLE BIT OF A GOOD THING

Selection of 2: \$20 per guest Selection of 3: \$26 per guest

#### **Hazelnut Financier**

Praline cremeux, cassis gelée

# **Buttermilk Panna Cotta**

Seasonal fruit gelée, macerated berries, salted crispy crumble

# **Coconut Tapioca Pearls**

Passion fruit curd, tropical fruits, crispy sesame wafer

#### **Double Chocolate Brownie**

Caramel, fleur de sel

#### **Berry Shortcake**

Angel food cake, vanilla cream

#### Classic Canadian Butter Tart

Whisky, maple syrup

#### **Chocolate Espresso Tart**

Dark chocolate, roasted coffee beans

#### Yuzu Meringue Tart

Yuzu curd, italian meringue

#### **Bittersweet Chocolate Praline Fondant**

Whipped milk chocolate ganache, praline glaze

#### Italian Tiramisu

Lady finger sponge, espresso, mascarpone, cocoa

#### **Dulce de Leche Mousse**

Shortbread crumble

# **Raspberry Velvet Cake**

Whipped mascarpone

# Mango Cheesecake

Passion fruit glaze

#### Chai Spiced Sponge Cake

Milk chocolate cremeux

# **Strawberry Profiteroles**

Strawberry ganache, basil gel

#### Marinated Melon & Berry Fruit Salad

Seasonal ingredients

# CANAPÉS

Priced per dozen (unless otherwise specified). Minimum three dozen per selection.

# COLD

Caviar Waffle (D, G) \$110

Northern divine caviar, egg yolk, crème fraîche, chives

Caramelized Onion Tart (V, D, G) \$66

Grana padano, chives

Watermelon & Goat Cheese (V, D) \$64

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V, D, G) \$66

Ricotta, balsamic pearls

Crispy Vegetable Roll (VG) \$64

Rice paper, chili

Artichoke Bruschetta (VG, G) \$66

Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères (V, D) \$64

Rosemary, lemon

Foie Gras Parfait (D, G, N) \$72

Cherry financier

Seared Big Eye Tuna \$78

Crispy rice fritter, yuzu aioli

**Premium West Coast Oyster \$74** 

five dozen per order

Seasonal mignonette

Lobster & Mango Roll \$76

Rice paper, thai basil

Pacific Crab Tartelette (G) \$90

Coastal crab, tarragon aioli

Howe Sound Side Stripe Prawn \$88

Cucumber, dill dressing

Potted Smoked Salmon & Fingerling Potato (D) \$70

House smoked salmon rillete, confit fingerling potato, chervil

# WARM

Dungeness Crab Puff (D, G) \$76

Black pepper jam

Crispy Black Vinegar Chicken (G) \$70

Fried Artichoke Pakora (G, VG) \$66

Tamarind glaze

Vegetable Samosa (V, G) \$64

Crispy Vegetable Spring Roll (V, G) \$62

Chickpea Fritter (V, G) \$64

Citrus herb aioli

Prawn Toast (G) \$68

Sesame, brioche

Lemongrass Chicken Skewer (N) \$66

Coconut peanut sauce

Soy Ginger Beef Skewer (G) \$68

Comté Cheese Fritter (D, G) \$68

Truffle purée

**Braised Beef Short Rib Croquette (G) \$72** 

Horseradish, black pepper

Tempura Prawn (G) \$70

Togarashi aioli

Alaskan Black Cod Cake (G) \$70

Moroccan Chicken Samosa (G) \$68

Classic chutney

Italian Meatball (D, G) \$68

Pork, veal, beef, parmesan

Fraser Valley Duck Fritter (G) \$82

Sour cherry gel

Forest Mushroom Tart (V, D) \$80

Grana padano, truffle



# LATE NIGHT BITES

Priced per dozen, unless otherwise specified. Minimum three dozen per selection. Attended station options at \$175 per attendant per station (two hour maximum).

# **SAVOURY**

Pacific Rim Beef Slider \$68

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider \$65

Lettuce, mint, dill, lemon herb sauce, pickled onion, toasted bun

**BBQ Chicken Slider \$67** 

Buttermilk slaw, fried onion, toasted bun

**Crispy Fried Pork Wontons \$63** 

Chili sauce, soy

Thai Chicken Wings \$65

Cilantro, lime

Classic Salt & Pepper Chicken Wings \$65

Crispy Dry Ribs \$63

Hoisin Asian BBQ Ribs \$63

**Prawn Spring Rolls \$64** 

Crispy Vegetarian Spring Rolls \$60

Vegetable Samosas \$60

Truffle & Parmesan Fries \$12 per guest

All Dressed Waffle Fries \$9 per guest

Yam Fries \$9 per guest

Grilled Cheddar Cheese Bites \$10 per guest

Canadian Classic Poutine Fries \$10 per guest

Chicken or Vegetable Fried Rice \$10 per guest

Chicken or Vegetable Fried Noodle \$10 per guest

Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.

#### **FLATBREADS**

12 slices per flatbread.

Pesto & Sun-dried Tomato \$31

Garlic cream, peppers, feta, lemon

Margherita \$31

Tomato sauce, fior di latte, basil

Spicy Chorizo \$33

Tomato sauce, roasted onion, parmesan

#### **SWEET**

Classic New York-Style Cheesecake \$62

Double Chocolate Cupcakes \$62

Red Velvet Cupcakes \$62

Selection of French Macarons \$56

Cinnamon Sugar Donut Holes \$52

Bitter Sweet Chocolate Espresso Tart \$62

Vanilla Crème Brûlée \$60

Lemon Meringue Tart \$60

Maple Whisky Tart \$60

Selected House-Baked Cookies \$52

Bitter Sweet Chocolate Brownies \$52

Chocolate Praline Fondant \$62

Churros \$60

# PERSIAN MENU BUFFET

Persian buffet menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

\$130 per guest. Choice of two salads or starters, two kebabs, two mains, two accompaniments, three desserts.

\$150 per guest. Choice of three salads or starters, both traditional rice, two kebabs, two mains, two accompaniments, three desserts.

# SALADS & STARTERS

#### Summer Heirloom Tomato & Burrata Cheese

Selection of okanagan tomatoes, baby cucumber, basil, white balsamic vinaigrette

# Mango & Avocado

Crispy fried shallots, jícama, cilantro, pea shoots, chili, mint, thai vinaigrette

#### Avocado & Cucumber Salad

Citrus, garden herbs, arugula

#### Classic Prawn Cocktail

Cocktail sauce, citrus herb aioli

#### House-Smoked Salmon Dip

Crème fraiche, lemon, garden herb

#### Warm Mushroom & Onion Tart

Flaky puff pastry, shaved parmesan, petit greens, aged sherry vinegar

# RICE

#### **Baghali** Polo

Slow-cooked lamb shank, basmati rice, fresh dill, fava beans

#### **Shirin Polo**

Free-range chicken breast, saffron-scented basmati rice, candied orange, toasted almond, pistachio, barberries

#### Saffron

**Barberries** 

# KEBAB

#### Chenjeh

Marinated canadian prime beef kebob

# Joojeh

Chicken breast, saffron, turmeric

#### Sturgeon

Marinated sechelt sturgeon, citrus dill

#### MAINS

#### **Roasted Pacific Salmon**

Orange & dill vinaigrette

#### **Slow-Baked Pacific Halibut**

Citrus saffron butter

#### **Sungold Farms Lamb**

Slow-roasted leg of lamb with cinnamon & black cardamom-scented jus

#### Canadian Prime Roast Beef

Slow-roasted spiced prime beef, pomegranate glaze

#### **Chicken Fesenjoon**

Free-range chicken breast, walnut & pomegranate stew

#### **Ghormeh Sabzi**

Prime beef, kidney beans, herbs

#### **Gheimeh**

Lamb shoulder, split peas, fried potato

# **ACCOMPANIMENTS**

Caramelized Sweet Carrots

Chef's Selected Vegetables

Roasted Fingerling Potatoes

Glazed Root Vegetables

# DESSERT

Earl Grey Crème Brûlée

Raspberry Cheesecake

Exotic Fruit Tart

Chocolate Profiteroles

Classic Crème Caramel

# **INDIAN MENU**

# CANAPES

Canapés can be passed or stationed. Minimum order of 3 dozen per variety of canapé. Priced per dozen.

#### Gobi Pakora \$60

Cauliflower, chickpea flour, kashmiri chili

#### Paneer Pakora \$62

Crispy fried paneer, mint chutney

# Vegetable Pakora \$60

Carrot, zucchini, potato, green chiles, tamarind chili sauce

#### Mini Samosa \$60

Cumin spiced potatoes, onion, lentils, green peas, tomato chutney

#### Chicken Tikka \$66

Chicken skewers, fenugreek, roasted cumin

# BLENDED LASSI \$12

Priced per guest.

# Sweet or Salted:

Mango

Strawberry

Blueberry

Rosemilk

#### Chapli Kebab \$66

Lamb, channa dal, cilantro

#### Tandoori Prawns \$66

Prawns, fenugreek, kashmiri chilli

#### Tandoori Lamb \$66

Tender lamb, garam masala, chili

#### Seekh Kebab \$66

Choose one: Minced chicken, beef or lamb Aromatic spices, chutney

#### Paneer Tikka \$62

Fenugreek, roasted cumin

# INDIAN BUFFET DINNER

Indian buffet menu includes Masala Chai, a selection of Lot 35 Teas & Royal Cup Coffee. \$135 per guest. Choice of two salads, three mains, two vegetarian mains, accompaniments, rice & bread & three desserts. Vegetarian themed menu \$120 per guest. Choice of three salads, four vegetarian mains, accompaniments, rice & bread & three desserts

#### Salads

# Kachumber Salad

Cucumber, tomato, red onion, green chilies, lemon

#### **Poached Prawn**

Mango, jicama, pea shoots, mint & avocado dressing

# Hariyali Roasted Vegetables

Eggplant, bell peppers, carrot, zucchini, okra, garden herb vinaigrette

#### **Heirloom Tomato**

Artichoke, mint, pickled onion, cilantro dressing

# Avocado & Cucumber

Citrus, garden herbs, arugula, roasted cumin vinaigrette

Mains

Kadai Chicken

Peppers, onion masala

**Butter Chicken** 

Creamy tomato sauce, tandoori chicken,

fenugreek, ghee

Chicken Tikka Masala

Smoky chicken tikka, onion tomato & paprika sauce

Pork, Beef, Chicken or Lamb Vindaloo

Red chili, malt vinegar & jaggery

Lamb or Beef Keema Matar

Green peas, baby potatoes, ginger onion gravy

Lamb Biryani

Fragrant basmati rice, braised tender lamb,

cinnamon, cilantro

Chicken Biryani

Fragrant basmati rice, tender chicken, cinnamon,

cilantro

Vegetarian Mains

Malai Kofta

Potato, cheese, cashew cream sauce, saffron

Pindi Chana or Chana Masala

Chickpeas, oven-roasted garam masala, mango

Tawa Vegetable Okra

Cauliflower, tinda

**Matar Paneer** 

Green pea, paneer, cashew cream sauce, saffron

Navrata Korma

Cashew, tomato

Paneer Tikka Masala

Smoky paneer tikka, onion tomato & paprika sauce

Dal Tadka

Black mung, kidney beans, beluga lentils,

onion masala

Dal Makhani

Slow-cooked lentil, garlic, tomato, cream

Shahi Paneer

Creamy tomato sauce, fried paneer, fenugreek, ghee

Sabzi Biryani

Fragrant basmati rice, layered local vegetables, fresh coriander

Accompaniment

Selected achar, chutney & raita

Rice and Bread

**Classic Rice** 

Basmati, ghee

**Selected Breads** 

Naan, poppadum & roti

Dessert

Gulab Jamun

Rosewater & green cardamom-scented

Carrot Halwa Tart

Mango yogurt mousse, pistachio cream

**Chai Spiced Sponge Cake** 

Milk chocolate crémeux

**Coconut Rice Pudding** 

Saffron, cashew, sultana

**Tropical Fruit Salad** 

Marinated tropical fruit

Enhancements

Selected Tea Sweats \$8 per guest

Barfi, ladoo, jalebi

Stations

Priced per guest. Chef-attended stations are priced at \$175 per chef, per station (two hour maximum).

Chaat Station \$18

Bhel, masala, gol-gappe

Tawa Prawn \$25

Sautéed prawns, coconut chutney

Dosa \$25

Minced beef, lamb, chicken, potato vegetable, paneer, sambal, south indian chutneys

chef-attended action station

Bombay Wala Ragada Patties \$18

Chole, yogurt, tamarind chutney, sev, rice puffs

Aloo Tikki \$18

Yogurt, mint & tamarind chutney, sev, pomegranate

Kulfi Cart \$16

Cardamom, pistachio

# ASIAN-INSPIRED TASTING MENU

Eight course tasting menu. Starting at \$250 per person.

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

First Course

# **Chilled West Coast Oyster**

Yuzu soya mignonette

Second Course

#### Fish Maw Soup

Corn, egg drop

Third Course

# Seared Nova Scotia Scallop

Avocado, cucumber, hon-shimeji mushroom, togarashi puffed rice

Fourth Course

#### Seared Quebec Foie Gras

Apple, maple black pepper gastrique, toast brioche

Fifth Course

#### Ginger Scallion Crusted Sablefish

Braised shiitake, broccoli, aromatic ginger broth

Sixth Course

# **Dry-Aged Cinnamon-Smoked Duck Breast**

Choy sum, king osyter mushroom, aromatic duck jus

Seventh Course

#### E-Fu Noodles

Prawns, shiitake, yellow chive

Eighth Course

# Coconut, Tangerine, Exotic Fruits

Coconut tapioca pearls, tangerine curd, exotic sorbet, sesame wafer

# ΓHROUGH

RECINNING



# WINE LIST

# **SPARKLING**

#### BC

Averill Creek, Charme de L'ile, Cowichan Valley, BC, Canada \$70

Red Rooster, Sparkling Brut, Okanagan, BC, Canada \$100

#### International

Moët & Chandon, Brut Imperial, Epernay, Champagne, France \$190

Pommery, Rosé, Reims, Champagne, France \$240

Casa di Bottega, Glera, Prosecco, Veneto, Italy \$70

# WHITE

#### BC

Mission Hill, Estate Sauvignon Blanc, Kelowna, BC, Canada \$70

La Stella, Vivace, Pinot Grigio, Osoyoos, BC, Canada \$75

Tantalus, The Bear, Chardonnay, Kelowna, BC, Canada \$70

Martin's Lane, Naramata Bench Vineyard, Riesling, Kelowna, BC, Canada \$190

#### International

La Spinelli, Pinot Grigio, Abruzzo, Italy \$70
Cannonball, Chardonnay, California, USA \$110

Hubert Brochard, Sauvignon Blanc, Chavignol, Sancerre, Loire Valley, France \$110

Louis Jadot, Chardonnay, Chablis, Burgundy, France \$95

# ROSÉ

Tantalus, Cabernet Franc, Kelowna, BC, Canada \$80 Triennes, Cinsault, Côtes de Provence, France \$99

# RED

#### BC

Mission Hill, Meritage, Kelowna, BC, Canada, \$70 Le Vieux Pin, Petit Rouge, Syrah Blend, Osoyoos, BC, Canada \$80

Osoyoos Larose, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada \$150

#### International

Hacienda López de Haro, Tempranillo, Reserva, Rioja, Spain \$85

Tenuta Guada Al Tasso, II Bruciato, Cabernet/Merlot, Tuscany, Italy \$90

Vietti, Perbacco, Nebbiolo, Piedmont, Italy \$120

Stoller, Pinot Noir, Willamette Valley, Oregon, USA \$110



# **DRINKS**

# LIQUOR BARS

# Premium Bar (loz) \$12

Northern Keep Vodka, Beefeater, Bacardi Superior, Herradura Silver, Wiser's 10-year, Dewar's White Label

# Super Premium Bar (loz) \$14

Elyx, Citadelle, Planteray 3 Stars, Espolon Blanco, Lot 40 Rye, Monkey Shoulder

# Luxury Bar (loz) \$16

Belvedere, The Botanist, Diplomatico Reserva, Patron, Michter's, Macallan 12-year

# LIQUEURS (loz) \$12

Campari, Aperol, Bailey's Irish Cream, St. Germain Elderflower Liqueur, Amaro Montenegro

# HOURLY HOST BAR PACKAGES

See terms and conditions on page 37.

**Premium Bar:** 18 per person for the first hour 17 per person for additional hours

**Super Premium Bar**: 21 per person for the first hour 20 per person for additional hours

**Luxury Bar:** 24 per person for the first hour 23 per person for additional hours

# WINE by the glass

House Wine (5oz) \$14 Deluxe Wine (5oz) \$17

# BEER \$12

Stella Artois Asahi Talisman Pale Ale 33 Acres California Common (Brown Ale)

# SOFT DRINKS \$8

Regular & Diet Soft Drinks

# **BOTTLED WATER \$8**

Distilled or Sparkling Water

# BOTTLED JUICE \$10

Apple/Cranberry Grapefruit Orange



# COCKTAILS

# SIGNATURE COCKTAILS

#### Madame Fleur \$23

Vodka, chamomile, bubbles, lemon, honey elegant & floral champagne cocktail

#### **Boutonniere \$23**

Cognac, blackberry, lavender, lemon, bubbles elegant & floral champagne cocktail

#### Pacific Garden \$23

Gin, cucumber, jasmine green tea, yuzu, soda, mint tall, light & refreshing

# Elegance \$23

Strawberry, white chocolate, lemon, prosecco delightful & elegant champagne cocktail

#### Golden Hour \$25

Reposado tequila, orange, ginger, lemon, cinnamon margarita at the end of the day

# Rose Lense \$23

Gin, aperol, salted raspberry, grapefruit, rosemary, prosecco perfect refreshing aperitif

#### Smoke & Mirrors \$25

Bourbon, islay scotch, maple, bitters, orange a deep, rich & smoky old fashioned-style cocktail

# CLASSIC COCKTAILS

# Espresso Martini \$25

Vanilla vodka, kahlua, espresso

#### Old Fashioned \$23

Bourbon, demerara, aromatic bitters, orange cherry

# Negroni \$23

Gin, sweet vermouth, campari, orange cherry

# Martini \$25

Gin or vodka, dry vermouth, lemon twist or olives

# FREE SPIRIT

# Queen of Hearts \$14

Coconut water, raspberry, lemon, ginger beer

#### **Z**en \$14

Green tea, cucumber, lime, yuzu, soda, rosemary

#### **Enchanted Blossom \$14**

Elderflower, lime, orange blossom water

# **POLICIES**

# ALLERGIES

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and nature of their allergies in order to allow us to 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 and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liablity or claim of liability for any personal injury that does occur.

# **CANCELLATION**

We would be pleased to discuss our cancellation policy with you individually.

# FOOD & BEVERAGE

All food and beverage served in the hotel are to be provided by Fairmont Pacific Rim, with the exception of wedding cakes, for which a service charge will apply. In accordance with BC liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the BC Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

# FUNCTION GUARANTEES

The hotel will require the guaranteed number of guests attending the function by 12:00pm, at least seventy-two (72) hours or three (3) business days prior to the function date. This will be considered the minimum guarantee and this may not be reduced.

# LABOUR RATES

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$170.00 will apply. A cashier charge of \$170.00 per cashier will apply to all cash bars. \$70.00 per hour will be charged per additional hour over 4 hours. Prices are subject to change.

#### MENU SELECTION

In addition to Fairmont Pacific Rim menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the catering office two weeks prior to your scheduled event. The prices are subject to change without notice.

# FOOD & BEVERAGE SERVICE

Fairmont Pacific Rim must provide all food and beverage service. Guests may not provide or remove food or beverage from the premises due to license restrictions unless otherwise specified.

# **POLICIES**

# **ENTERTAINMENT & DECOR**

Functions may be enhanced with décor, such as flowers, music and specialty linens. A diverse range of recommended resources and/or vendors for these services are available. All deliveries must be coordinated through the catering office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

# AUDIO VISUAL

ENCORE® (formally PSAV) is our official audio visual contractor to the hotel, and maintains a fully-staffed office in the hotel. They provide complete audio visual planning services, skilled technicians and state-of-the-art equipment that are responsive to your every need. An outside audio visual supplier fee will be levied when an outside audio visual company is used.

# FUNCTION ROOMS

Function facilities are assigned by the hotel according to the guaranteed guest attendance anticipated. The hotel reserves the right to reassign rooms based on the event's guaranteed attendance. Room rental fees are applicable, additional fees will apply for meetings, ceremonies and events with special set-up requirements.

# HOURLY HOST BAR PACKAGES

Our packages offer a selection of beverages to complement your experience, including house wine for both bar and dinner service. You can also upgrade your wine choice for an additional charge, along with enjoying one signature cocktail and one signature mocktail of your choice. In addition, we offer a variety of spirits based on your selected tier, house beers, non-alcoholic beer, and a range of refreshing options like soft drinks, juice, and sparkling water.

For a smooth and enjoyable experience, please keep in mind a few guidelines: shots and doubles are not available, and we require an accurate guest count (excluding children) to ensure everything is prepared for your group. The minimum service duration is 3 hours, and those hours must be consecutive, unless an upgraded wine option is chosen. The hotel reserves the right to refuse service if necessary. We do not allow mixing or matching bar tiers, and bar service is walk-up only, with table service provided only for house wine with dinner.

