



Fairmont
PACIFIC RIM

FOOD FOR
THOUGHT

Since opening our doors, Fairmont Pacific Rim has set the stage for extraordinary meetings, events and celebrations.

Our accomplished team of experts, from skilled event managers to award-winning chefs, will guide every step of the planning through creative culinary experiences, artful touches and personalized service set within beautifully designed event spaces.

Under the culinary direction of Executive Chef Damon Campbell, peruse our unique menu featuring traditionally plated options, as well as chef-attended stations, all while ensuring your guests are looked after with the highest degree of care and comfort.

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BREAKFAST - BUFFET

Priced per guest. Each breakfast buffet is accompanied by Royal Cup Coffee & a selection of Lot 35 Teas. Minimum 25 guests per buffet, a \$15.00 charge per person will apply for each guest below the minimum.

EARLY RISER, 48

Upgrade to Nespresso station, 8

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

Selection of French-Inspired Pastries & Artisanal Breads

Preserves, marmalade, peanut butter, British Columbia butter

Morning Charcuteries & Cheeses

Mortadella, smoked ham, aged cheddar cheese, camembert, apricot preserves

Marinated Melon & Berry Fruit Salad

Seasonal ingredients, fragrant mint syrup

Farm House Yogurts

Natural & fruit flavours

House-Made Granola & Cereals

Whole milk, skimmed milk, almond milk

MORNING SUNSHINE, 55

Upgrade to Nespresso station, 8

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

Selection of French-Inspired Pastries & Artisanal Breads

Preserves, marmalade, British Columbia butter, peanut butter

Marinated Melon & Berry Fruit Salad

Seasonal ingredients, fragrant mint syrup

Farm House Yogurts

Natural & fruit flavours

House-Made Granola & Cereals

Whole milk, skimmed milk, almond milk

Free-Run Soft Scrambled Eggs

Roasted Portobello Mushrooms

Smoked Bacon

Breakfast Pork Sausages

Herbed Confit Tomatoes

Golden Breakfast Potatoes

THE GO-GETTER, 52

Upgrade to Nespresso station, 8

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

Selection of French-Inspired Pastries & Artisanal Breads

Preserves, marmalade, peanut butter, british columbia butter

Marinated Melon & Berry Fruit Salad

Seasonal ingredients, fragrant mint syrup

Farm House Yogurts

Natural & fruit flavours

Steel Cut Oatmeal

Cinnamon toasted nuts, dried fruits, maple syrup

House-Made Granola & Cereals

Whole milk, skimmed milk, almond milk

Spinach & Feta Egg White Frittata

Country Chicken Sausage

Herbed Confit Tomatoes

Asparagus & Roasted Forest Mushrooms

ASIAN-INSPIRED, 57

Upgrade to Nespresso station, 8

Chilled Fruit Juices

Orange, grapefruit, apple, cranberry

Avocado & Cucumber Salad

Citrus, garden herbs, arugula

Farm House Yogurt

Toasted coconut granola, mango & lime compote

Light Miso Soup

Green onion, tofu

Steamed Dim Sum

Har gow, siu mai, traditional condiments

Steamed Seasonal Fish

Light soy sauce

Ginger-Scented Congee

Traditional garnishes

Chinese Doughnut

Traditional garnishes

Marinated Tropical Fruit Salad

GRAB & GO, 49

Comes with coffee, tea, fruit & Farm House yogurt. All items are prepared for off-premises consumption.

Upgrade to Nespresso station, 8

Handheld | Choose one:

Artisanal Bagel

Cream cheese, fruit preserve

Smoked Ham & Brie Croissant

Grainy mustard mayonnaise

Breakfast Wrap

Scrambled eggs, crispy bacon, cheddar cheese, crushed potato, flour tortilla

Smoked Salmon Bagel

Crisp lettuce, citrus cream cheese

In-House Bakery | Choose one:

Butter Croissant

Chocolate Croissant

Double-Baked Almond Croissant

House-Made Granola Bars

Blueberry Muffin

Morning Glory Muffin

Chef's Gluten-Friendly Muffin



BREAKFAST - BUFFET ENHANCEMENT

Priced per guest. Chef-attended stations are priced at \$185 per chef, per station (two hour maximum).

25-50 guests: 1 chef minimum

51-100 guests: 2 chefs minimum

101+ guests: 3 chefs minimum

FARM-FRESH EGGS, 21

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 required

BUTTERMILK OR WHOLE WHEAT PANCAKES, 19

Fresh berries, chocolate chips, toasted almonds, vanilla whipped cream, maple syrup

POACHED EGG TARTINES, 22

Soft Poached Egg on Artisanal Toast | Choose one:

Avocado Tartine

Crushed avocado, lemon, chili, parmesan

Salmon Tartine

Smoked salmon, pickled red onion, capers

Forest Mushroom Tartine

Forest mushroom ragout, arugula, grana padano

PACIFIC COAST SMOKED SALMON PLATTER, 19

Capers, crème fraîche, grilled sourdough crostinis, pickled red onions, fresh dill

EGGS BENEDICT, 23

Soft Poached Egg on a Toasted English Muffin | Choose one:

Classic

Canadian back bacon, hollandaise sauce

Royale

BC smoked salmon, hollandaise sauce

Florentine

Sauteéd shallots, spinach, hollandaise sauce

Forest Mushroom

Forest mushroom ragout, truffled hollandaise

GOLDEN LIEGE WAFFLE, 19

Cinnamon chantilly cream, fresh berry compote, hazelnut chocolate sauce, canadian maple syrup, vanilla bean anglaise

BRIOCHE FRENCH TOAST, 19

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

OATMEAL BAR, 15

Warm steel cut oats, dried fruit, cinnamon toasted nuts, maple syrup, fresh berries, whole milk

CHIA SEED PUDDING, 13

Coconut, toasted almonds, tropical fruit

BREAKFAST SLIDERS, 20

Freshly baked mini brioche bun

Choose one:

Organic egg, honey ham, hashbrown

Organic egg, smashed avocado, lemon

Organic egg, parmesan,

pesto aioli, tomato jam

IN-HOUSE BAKERY

Select Mini Pastries, 58 per dozen

Butter & chocolate croissants, seasonal danishes, muffins

Muffins, 56 per dozen

Blueberry citrus, morning glory, gluten-friendly

Loaves, 56 per dozen

Banana, double chocolate, gluten-friendly lemon

Granola Bars, 54 per dozen

House-made granola & nut bar

Scones, 54 per dozen

Traditional scone, earl grey scone

BLENDED SMOOTHIES, 13

Choose one:

Berry Banana

Blueberry, banana, almond milk

Cinnamon Date

Medjool dates, oat milk, vanilla

Tropical Green

Mango, pineapple, kale, coconut water

PRESSED POWER JUICES, 11

Choose one:

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

BREAKFAST - PLATED

Each plated experience is accompanied by French inspired pastries, preserves, fresh juice, Royal Cup Coffee & a selection of Lot 35 Teas. \$55 per guest (two course) choice of one starter & one main.

STARTERS

Melon Fruit Salad

Berries, fragrant mint syrup

House-Made Granola

Farm House yogurt, fresh fruit

Steel Cut Oatmeal

Cinnamon toasted nuts, maple syrup, fresh berries, whole milk

Bircher Muesli

Green apple, toasted almonds

Chia Seed Pudding

Coconut, toasted almonds, tropical fruit

MAINS

Free-Run Scrambled Eggs

Country pork sausage, herbed confit tomato, golden breakfast potato

Spinach & Feta Egg White Frittata

Country chicken sausage, confit tomato, herbed salad

Forest Mushroom Tartine

Forest mushroom ragoût, arugula, grana padano

Avocado Toast

Poached eggs, parmesan, artisanal toast

Traditional Eggs Benedict |

Choose one:

Classic, Royal, Florentine or

Forest Mushroom

Toasted english muffin, hollandaise sauce

Brioche French Toast

Seasonal berry compote, whipped cream, maple syrup

Beef Short Rib Hash

Poached eggs, crispy onion, béarnaise sauce

French Ham & Comté Cheese Crepes

Soft scrambled local eggs, cured french ham, comté cheese, mornay sauce, chives

PRESSED POWER JUICES, 11

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

BLENDED SMOOTHIES, 13

Berry Banana

Blueberry, banana, almond milk

Cinnamon Date

Medjool dates, oat milk, vanilla

Tropical Green

Mango, pineapple, kale, coconut water

PLATED ENHANCEMENTS

This is in addition to the price per plate. Priced per guest.

SAVOURY

Country Pork Sausage, 12

Country Chicken Sausage, 12

Thick Cut Smoked Bacon, 11

Back Bacon, 12

BC Smoked Salmon, 14

Sautéed Mushrooms, 8

Grilled Roma Tomatoes, 8

Half Avocado, 9

Golden Breakfast Potatoes, 8

IN-HOUSE BAKERY

Butter Croissant, 9

Chocolate Croissant, 9

Almond Croissant, 9

Classic Cinnamon Bun, 9

Muffins, 8

Blueberry citrus, morning glory, gluten-friendly

Loaves, 8

Granola Bar, 8

Scones, 8

Traditional, earl grey tea



LUNCH - BUFFET

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

WORKING LUNCH, 73

Accompanied by Royal Cup Coffee & a selection of Lot 35 Teas.

Chef's Seasonal Soup

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Avocado & Cucumber Superfood Salad

Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing

SANDWICHES | Choose three:

The Deli

Charcuterie meats, aged cheddar, arugula, horseradish mayonnaise

Slow-Roasted Beef

Aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli

Deep Water Shrimp

Celery, dill, lemon, shaved lettuce

Chicken Bahn Mi

Pickled vegetables, cucumber, basil, mint, charred scallion mayonnaise

Chicken Caesar Wrap

Roasted chicken, shaved lettuce, parmesan, signature dressing, flour tortilla

Pulled BBQ Chicken

Crisp vegetable slaw, chipotle mayonnaise

Hickory Smoked Turkey

Swiss cheese, red onion, arugula, cranberry chutney

Country Ham & Cheese

Smoked ham, comté cheese, onion jam, grainy mustard aioli

Market Vegetable

Crushed avocado, roasted pepper, cucumber, pickled onions, hummus

Mediterranean

Feta cheese, artichoke, roasted pepper, basil, olive tapenade

Green Goddess

Avocado, cucumber, sprouts, lettuce, onion, basil, lemon aioli

Italian Style

Cured prosciutto, aged parmesan, arugula, garlic aioli

Double Chocolate Brownie

Sliced Seasonal Fruit Platter

Please note sandwiches can be made with gluten-friendly bread.

BUILD YOUR OWN BOWL, 79

Accompanied by Royal Cup Coffee & a selection of Lot 35 Teas.

Select Two Bases:

Steamed jasmine rice, steamed brown rice, quinoa, rice noodles, mixed salad greens

Select Five Vegetables:

Avocado, shaved carrots, cucumber, mango, shredded cabbage, arugula, kale, bean sprouts, roasted corn, tomatoes, shaved fennel, beets, pickled red onions, charred broccoli

Select Two Proteins:

Herbed chicken breast, pacific salmon, charred steak, marinated tofu, tempeh

Chef's Garnishes:

Cilantro, mint, crispy onions, parmesan, toasted mixed seeds

Chef's Dressings:

Lemon citrus, lime ginger soya, herbaceous buttermilk dressing, olive oil & balsamic

House-Baked Chocolate Chip & Oatmeal Cranberry Cookies

Sliced Seasonal Fruit Platter

LUNCH - CHEF-SELECTED BUFFET

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

CANADIAN, 82

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

West Coast Chowder

Pacific seafood, potato, lemon, dill

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Roasted Beetroot Salad

Fennel, orange, candied walnut, goat cheese, sherry vinaigrette

Roasted Pacific Salmon

Maple sherry glaze

Aromatic Braised Beef Short Rib

Red wine jus

Locally-Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes, parmesan, olive oil

Fine Green Beans

Brown butter, toasted almonds

Golden Potato & Cheese Gratin

Sweet onion, gruyère, cracked pepper

Maple Whisky Tarts

Vanilla-scented cream

Triple Chocolate Mousse

Bittersweet, milk & white chocolate mousse, caramel, crispy meringue

Sliced Seasonal Fruit Platter

MEDITERRANEAN, 77

Accompanied by artisanal bread, aged balsamic, olive oil, Royal Cup Coffee & a selection of Lot 35 Teas.

Vine-Ripened Tomato Soup

Basil chutney, parmesan, extra virgin olive oil

Greek Salad

Cucumber, pepper, heirloom tomatoes, olives, feta

Marinated Chickpea Salad

Artichokes, cucumber, mint, preserved lemon

Heirloom Tomato & Fior di Latte Salad

Citrus, garden herbs, arugula

Rosstown Farms Chicken Breast

Warm sherry brown butter vinaigrette

Roasted Pacific Filet of Cod

Herbaceous citrus vinaigrette

Baked Four Cheese Lasagna

Basil, parmesan

Provencal Vegetables

Garlic oil

Espresso Panna Cotta

Mascarpone, cocoa

Lemon Citrus Tart

Light basil cream

Fresh Fruit & Zabaglione

Seasonal ingredients

ASIAN-INSPIRED, 77

Accompanied by artisanal bread, chili oil, Royal Cup Coffee & a selection of Lot 35 Teas.

Coconut Curried Butternut Squash Soup

Toasted pumpkin seeds

Mango & Avocado Salad

Jícama, cilantro, pea shoots, chili, mint, thai vinaigrette

Asian Cabbage Salad

Sui choy cabbage, bean sprouts, scallion, cilantro, peanuts, soy ginger dressing

Tamari-Glazed Pacific Cod

Scallion, ginger soy reduction

Rosstown Farms Chicken Breast

Chili sesame glaze

Crispy Tofu

Scallion, ginger

Baby Bok Choy

Ginger, sesame

Aromatic Steamed Jasmine Rice

Coconut Passion, Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Matcha White Chocolate

Mousse Cake

Yuzu gelée



LUNCH - CHEF-SELECTED BUFFET

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

BBQ, 79

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

Watermelon & Heirloom Tomato Salad

Watercress, feta, honey vinaigrette

Classic Coleslaw

Red & green cabbage, carrot, celery, mustard, cider vinaigrette

Organic BBQ Chicken

Chipotle, rosemary

Smoked Beef Brisket

BBQ glaze

Mac 'n Cheese

Herbed cracker crumb, cheddar

Corn on the Cob

Crema, cilantro, chili

Seasonally available June - October

Jalapeño Cornbread

Cheddar, chives

Double Chocolate Brownie

Caramel, fleur de sel

Red Velvet Cupcakes

Cream cheese icing

Sliced Seasonal Fruit Platter

CHEF'S SEASONALLY-INSPIRED MENU, 85

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

HEALTHY, 75

Accompanied by artisanal bread, aged balsamic, olive oil, Royal Cup Coffee & a selection of Lot 35 Teas.

Dairy-Free Vine-Ripened Tomato Soup

Basil chutney, extra virgin olive oil

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Kale Superfood Salad

Ancient grains, avocado, cucumber, mint, dill, sunflower seeds, herbed tahini dressing

Lois Lake Steelhead

Citrus herb vinaigrette

Rosstown Farms Chicken Breast

Herbaceous salsa verde

Locally-Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes, parmesan, olive oil

Chef's Selected Vegetables

Simply prepared, olive oil, fleur de sel

Steamed Brown Rice

Coconut Chia Pudding

Passion fruit jelly

Sliced Seasonal Fruit Platter

ON-THE-RUN, 59

Each grab & go comes with coffee, tea, ripe whole fruit, kettle chips & bottled water. All items are prepared for off-premises consumption.

Salads | Choose one:

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Kale Superfood Salad

Ancient grains, avocado, cucumber, mint, dill, sunflower seeds, herbed tahini dressing

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Greek Salad

Cucumber, pepper, heirloom tomatoes, olives, feta

Marinated Chickpea Salad

Artichoke, cucumber, mint, preserved lemon

Sandwiches | Choose one:

Slow-Roasted Beef

Aged cheddar, dill pickle, arugula, caramelized onion, garlic aioli

Chicken Caesar Wrap

Roasted chicken, shaved lettuce, Parmesan, signature dressing, flour tortilla

Country Ham & Cheese

Smoked ham, comté cheese, onion jam, grainy mustard aioli

Market Vegetable

Crushed avocado, roasted pepper, cucumber, pickled onions, hummus

Mediterranean

Feta cheese, artichoke, roasted pepper, basil, olive tapenade

Freshly Baked Chef's Selected Cookie



Please note sandwiches can be made with gluten-friendly bread.

LUNCH - PLATED

\$80 per guest (three courses) - Choice of soup or starter, one main & one dessert.

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Teas.

SOUPS

Vine-Ripened Tomato Soup

Basil chutney, parmesan, extra virgin olive oil

Roasted Forest Mushroom Soup

Pickled hon-shimeji, thyme

Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

Summer Corn Velouté

Roasted corn, smoked paprika

Seasonally available June - September

Sweet Pea Soup

Can be prepared hot or cold

Citrus, tarragon

STARTERS

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Classic Wedge Salad

Creamy blue cheese, crispy bacon, grape tomatoes

Roasted Beetroot Salad

Fennel, candied walnuts, goat cheese, sherry vinaigrette

Heirloom Tomato & Fior di Latte Salad

Cucumber, citrus, garden herbs, arugula

BC Albacore Tuna Nicoise Salad

Fingerling potatoes, baby gem lettuce, cherry tomatoes, fine green beans, pickled red onion, caper aioli, kalamata crumb, jammy egg, red wine vinegar emulsion

Surcharge \$8 per guest

MAINS

Rosstown Farms Chicken Breast

Fingerling potatoes, marinated artichokes, stewed tomatoes, sherry brown butter vinaigrette

Fall Off the Bone Rack of Ribs

Slow-roasted pork ribs, red pepper jalapeño cornbread, glazed green beans, roasted cauliflower, apple cider BBQ glaze

Moroccan Spiced Lamb Shank

Stewed tomato & eggplant chickpea fricassee, cumin cinnamon-scented jus

Aromatic Braised Beef Short Rib

Caramelized onion tart, forest mushroom, red wine jus

Surcharge \$6 per guest

Haida Gwaii Halibut

Fingerling potatoes, farmers' market vegetables, citrus herb emulsion

Seasonally available May - November

Surcharge \$9 per guest

Seared Pacific Spring Salmon

Spring peas, snow peas, snap peas, pancetta, romaine hearts, Yukon gold potato espuma

Slow-Roasted Beef Tenderloin

Yukon gold potatoes & cheese gratin, forest mushrooms, natural thyme jus

Surcharge \$13 per guest

Steak Frites

Charred AAA beef sirloin, french fries, peppercorn jus

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs, chef's selected vegetables

Locally-Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes, parmesan, extra virgin olive oil

Forest Mushroom & Leek Strudel

Chef's selected vegetables, roasted garlic sauce, sherry olive oil vinaigrette

DESSERTS

Warm Apple Crumble

Vanilla ice cream, caramel sauce

Chocolate Blackberry Ganache Cake

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

Black Sesame Cheesecake

Matcha whip, yuzu gel, black sesame tuille

Bittersweet Chocolate Praline

Fondant

Whipped milk chocolate ganache, chocolate crumble

Coconut Tapioca Pearls

Passion fruit curd, tropical fruits, crisp sesame wafer

Lemon Citrus Tart

Light basil cream

DINING INDULGENCES

Based on market price

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

DINING ENHANCEMENTS

Add a Soup or Starter

Additional course, 15 per guest

Pre-Selected

Choice of two mains, 12 per guest

Day of Selection

Choice of two mains, 20 per guest

BREAKS - CHEF-SELECTED

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum. Each break is accompanied by Royal Cup Coffee & a selection of Lot 35 Teas (unless otherwise specified).

MOUNTAIN CLIMBER, 25

Nuts & Seeds

Almonds, cashews, walnuts, pumpkin seeds, sunflower seeds

Dried Fruit

Cranberries, dates, apricots

Sweet Bites

M&M's, cocoa nibs

LEMON AID, 23

Lot 35 Lemon & Honey Iced Tea

Meyer Lemon Shortbread

Lemon Syrup Loaf

Lemon Meringue Tarts

WEST COAST WELLNESS, 22

Selection of Juices:

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

Peanut Butter & Coconut Powerballs

TO THE BAR, 23

Lemon Bars

Gluten-Friendly Granola Bars

Double Chocolate Brownie

Pecan Blondies

AFTER SCHOOL SPECIAL, 19

Chilled Milk

Whole, 2% skimmed, chocolate, almond

House-Baked Cookies

Three chef-selected cookies

Trail Mix

Almonds, peanuts, sunflower seeds, raisins, dark chocolate chips

TRIPLE CHOCOLATE, 23

Bittersweet Chocolate Caramel Tart

Sea salt

Valrhona Chocolate Chip Cookies

House-baked

Double Chocolate Loaf Cake

SPA TREATMENT, 26

Spa Waters

Cucumber & lemongrass

Blackberry & lemon

Garden Vegetable Crudités

Avocado dip

Marinated Melon & Berry Fruit Salad

Seasonal ingredients

Peanut Butter & Coconut Powerballs

SUGAR RUSH, 26

Selection of Candy

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

SWEET & SALTY, 25

House-Baked Cookies

Three chef-selected cookies

Trail Mix

Almonds, peanuts, sunflower seeds, raisins, dark chocolate chips

Salted Caramel Hazelnut Popcorn

COFFEE SHOP, 23

Nespresso Station

Cold Brew

Cinnamon Spiced Coffee Cake

Espresso Chocolate Cookie

GAME TIME, 29

Tortilla Chips

Spiced salsa

Carrot & Celery Sticks

Ranch dip

Crispy Chicken Wings

Thai lime glaze

Angus Beef Sliders

Brioche bun

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





BREAKS - A LA CARTE

SAVOURY & SWEET

Potato Chips & Pretzels, **8 per guest**

Tortilla Chips & Salsa, **9 per guest**

Popcorn, **8 per guest**

Salted Caramel Hazelnut Popcorn,
9 per guest

Grilled Cheddar Cheese Bites,
10 per guest

Classic Pork Sausage Roll,
16 per guest

Ham & Cheese Croissant,
15 per guest

Spinach & Feta Turnover,
14 per guest

Selected Chocolate Bars, **7 per guest**

Ripe Whole Fruits, **7 per piece**

Sliced Seasonal Fruit Platter,
18 per guest

Garden Vegetable Crudités,
14 per guest

Fresh Seasonal Fruit Skewers,
76 per dozen

A lead time of 72 hours is required

IN-HOUSE BAKERY

Select Mini Pastries, **58 per dozen**
Butter & chocolate croissants,
seasonal danish & muffins

Cupcakes, **69 per dozen**
Vanilla, chocolate

Muffins, **56 per dozen**
Blueberry citrus, morning glory,
gluten-friendly

Loaves, **56 per loaf**
Banana, double chocolate,
gluten-friendly lemon

Cookies, **52 per dozen**
Chocolate chip, oatmeal raisin,
white chocolate macadamia nut,
peanut butter

Granola Bars, **54 per dozen**
House-made granola & nut bars

Brownies, **53 per dozen**

Scones, **56 per dozen**
Traditional, earl grey tea

Peanut Butter & Coconut Powerballs,
54 per dozen

BEVERAGES

Royal Cup Coffee & a Selection of
Lot 35 Teas, **8 per guest**

Nespresso Station, **12 per pod**

Attended Action Station,
25 per server per hour

Soft Drinks, **8 per bottle**
Regular or diet

Bottled Juice, **10 per bottle**
Apple/cranberry, grapefruit, orange
Subject to change

Jug of Juice, **45 per pitcher**
Apple, grapefruit or orange

Bottle of Water, **8 per bottle**
Distilled or sparkling

Hot Chocolate, **8 per guest**

House-Made Chai, **8 per guest**

House-Made Ice Tea, **4 per guest**

House-Made Spa Water, **5 per guest**

Smoothies, **13 per guest**

Blueberry Blast
Blueberry, banana, almond butter,
cinnamon, almond milk

Tropical Green
Kale, spinach, mango, banana,
coconut water

Cinnamon Date
Medjool dates, oat milk, vanilla

RECEPTION - ON DISPLAY

Priced per guest. Chef-attended stations are priced at \$185 per chef, per station (two hour maximum). Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

25-50 guests: 1 chef minimum

51-100 guests: 2 chefs minimum

101+ guests: 3 chefs minimum

FRESH & RAW, 43

Ocean Wise Maki & Nigiri Sushi

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

ARE YOU HAPPY TO SASHIMI, 52

Add to Fresh & Raw, 31 per guest

Selection of Ocean Wise Sashimi

Sashimi of wild BC salmon, bigeye tuna, wild albacore tuna, wasabi, ginger, soy sauce

FROM COAST TO CATCH, 61

Chilled Salads

Lobster, scallop & crab

On Ice

Prawns, seasonal oysters, mussels

BC Smoked Salmon & Charred Tuna

Soy honey glaze, chili aioli

OYSTER BAR, 78 per dozen

Shucked Selection of Oysters

Horseradish, mignonette, lemon, cocktail sauce

Minimum five dozen increments

GARDEN VEGETABLE CRUDITÉS, 18

Chef-Selected Fresh Garden Vegetables

Hummus dip

CAVIAR ON ICE, 82

Fine Selected Caviar

Northern divine sturgeon caviar, salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraîche, chives, toasted brioche

CHEESE PLEASE, 36

Selection of Farm House Cheeses

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

CHARCUTERIE, 36

Selection of Local Artisanal Charcuterie

Pickles, cornichons, marinated olives, mustards, chutneys, artisanal bread, crackers

CHEESE & CHARCUTERIE, 39

Selection of Artisanal Cheese & Charcuterie

Grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal bread, crackers

SHAWARMA & MEZZE, 36

Choice of Chicken or Lamb Donair

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

OKAY, POKE, 40

Sushi-Grade BC Seafood

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

ROASTED CAULIFLOWER TACOS, 28

Warm Tortillas

Cilantro slaw, avocado, pickled red onion, lime crema, queso cheese crumble

CARNAROLI RISOTTO STATION, 30

Hand-Stirred Italian Rice

Shallots, white wine, butter, parmesan
Chef-attended action station

ARTISANAL SEMOLINA PASTA, 28

Penne & Farfalle Noodle

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

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

Steamed chinese pancakes, hoisin sauce, cucumber, scallions





CARVINGS

Priced per guest. All carvings are chef-attended. Chef-attended action stations are priced at \$185 per chef, per station (two hour maximum). Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

25-50 guests: 1 chef minimum

51-100 guests: 2 chefs minimum

101+ guests: 3 chefs minimum

Cedar-Plank Roasted Coastal Cod or Pacific Salmon, 27
Maple, thyme & black pepper glaze

Porchetta Carving Station, 27
Herbaceous mustard, salsa verde

Rosemary Rubbed Leg of Lamb, 29
Garlic confit, salsa verde, natural jus

Slow-Roasted Canadian Prime Beef Striploin, 32
Grainy mustard, horseradish, creamy green peppercorn sauce

Maple Mustard Glazed Ham, 26
Spiced apple chutney, rosemary jus

Roasted Whole Cauliflower Carvery, 20
Chimichurri sauce, citrus cumin yogurt

CARVING ENHANCEMENTS

Priced per guest

Grilled Asparagus, 10

Roasted Root Vegetables, 10

Yorkshire Puddings, 11

Truffle Fries, 13

Golden Potato & Cheese Gratin, 12

Whipped Yukon Gold Potato, 10

Boulangère Potato, 12

CANAPÉS

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

COLD

Lobster & Mango Roll, 79

Rice paper, thai basil

Caramelized Onion Tart (V/D/G), 69

Grana padano, chive

Watermelon & Goat Cheese (V/D), 66

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V/D/G), 69

Ricotta, balsamic

Crisp Vegetable Roll (VG), 66

Rice paper, chili

Artichoke Bruschetta (VG/G), 69

Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères (V/D), 66

Rosemary, lemon

Foie Gras Parfait (D/G/N), 75

Cherry financier

Togarashi Seared Ahi Tuna, 75

Sesame miso aioli

Premium West Coast Oyster, 76

Minimum five dozen increments

Seasonal mignonette

Yellow Corn Financier (G/D/V), 66

Whipped lemon chive crème fraîche

House-Smoked Salmon Rillette (D/G), 73

Herbed corn cake

Confit Duck Rillette (D/G), 73

Cheese cornbread

WARM

Dungeness Crab Puff (D/G), 79

Black pepper jam

Crispy Soy Lime Chicken (G), 73

Sesame

Fried Artichoke Pakora (G), 69

Tamarind glaze

Vegetable Samosa (VG/G), 66

Mint chutney

Crispy Vegetable Spring Roll (V/G), 66

Soy honey

Chickpea Fritter (VG/G), 66

Citrus herb aioli

Lemongrass Chicken Skewer (N), 69

Coconut peanut sauce

Soy Ginger Beef Skewer (G), 71

Crispy shallots

BBQ Duck Spring Roll (G), 69

Hoisin

Comté Cheese Fritter (D/G), 71

Truffle purée

Braised Beef Short Rib Croquette (G), 75

Horseradish, black pepper

Tempura Prawn (G), 72

Togarashi aioli

Alaskan Black Cod Cake (D/G), 73

Preserved lemon

Moroccan Chicken Samosa (G), 71

Classic chutney

Italian Meatball (D/G), 71

Pork, veal, beef, parmesan

Crispy Cauliflower (VG/G), 66

Black pepper jam



RECEPTION - DESSERTS

Priced per guest. All reception desserts are chef-attended. Chef-attended stations are priced at \$185 per chef, per station (two hour maximum). Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

25-50 guests: 1 chef minimum

PACIFIC RIM ICE CREAM CART, 24

Enhance to liquid nitrogen ice cream station, **9 per person**

Choice of Two Seasonally-Inspired Flavours

Mini waffle cones, whipped cream, cacao nibs, fresh fruit, toasted nuts, chocolate sauce, caramel sauce, sprinkles

SMORES STATION, 20

Marshmallows, selection of chocolate, graham crackers

DOUGHNUTS & CHURROS STATION, 23

Selection of Toppings

Chocolate, cacao nibs, toasted nuts, vanilla whipped cream, salted caramel, crispy chocolate pearls, sprinkles

CRÊPE STATION, 23

Selection of Warm Sauces

Bananas foster, cherries jubilee

Selection of Toppings

Maple syrup, fresh berries, chocolate shavings, pecans, chantilly cream

51-100 guests: 2 chefs minimum

A LITTLE BIT OF A GOOD THING

Selection of two, **21 per guest**
Selection of three, **27 per guest**

Strawberry Profiteroles

Strawberry ganache, basil gel

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, mint syrup

Classic Canadian Butter Tart

Whisky, maple syrup

Chocolate Espresso Tart

Dark chocolate, roasted coffee beans

Yuzu Meringue Tart

Yuzu curd filling, italian meringue

Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache, praline glaze

Italian Tiramisu

Ladyfinger sponge, espresso, mascarpone, cocoa

Dulce de Leche Mousse

Shortbread crumble

101+ guests: 3 chefs minimum

Raspberry Velvet Cake
Whipped mascarpone

Mango Cheesecake
Passion fruit glaze

Sliced Seasonal Fruit Platter



DINNER - CHEF-SELECTED BUFFET

Priced per guest. Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas. Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

PACIFIC RIM, 120

Caramelized Onion & Potato Soup
Bacon, smoked paprika, parmesan

Gathered Greens Salad
Fennel, carrot, radish,
caramelized honey vinaigrette

Classic Caesar Salad
Romaine lettuce, torn croutons,
parmesan, signature dressing

**Grilled Mediterranean
Vegetable Sampler**
Marinated olives, fresh herbs, olive oil

Rosstown Farms Chicken Breast
Sherry brown butter vinaigrette

Slow-Baked Pacific Salmon
Citrus tarragon nage

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 crumble,
macarated blackberries

Chocolate Espresso Tart
Dark chocolate, roasted coffee beans

Sliced Seasonal Fruit Platter

PASTURE, 125

Roasted Forest Mushroom Soup
Pickled hon-shimeji, thyme

Roasted Beetroot Salad
Fennel, candied walnuts, goat cheese,
sherry vinaigrette

Greek Salad
Cucumber, pepper, heirloom tomatoes,
olives, feta

Gathered Greens Salad
Fennel, carrot, radish,
caramelized honey vinaigrette

**Grilled Mediterranean Vegetable
Sampler**
Marinated olives, fresh herbs, olive oil

Spiced & Roasted Canadian Beef Brisket
Red wine jus
Enhance to beef carvery, 13 per guest

Rosstown Farms Chicken Breast
Sherry brown butter vinaigrette

Slow-Baked Pacific Salmon
Citrus tarragon nage

Ricotta & Spinach Cannelloni
Creamy béchamel, grana padano,
herb gremolata

Golden Potato & Cheese Gratin
Sweet onion, gruyère, cracked pepper

Chef's Selected Vegetables
Butter-glazed, fleur de sel

Berry Shortcake
Vanilla cream, mint syrup

Chocolate Profiteroles
Milk chocolate ganache, blackcurrant gel

Sliced Seasonal Fruit Platter

COASTLINE, 137

West Coast Chowder
Salmon, mussels, potato, lemon, dill

Prawn & Rice Noodle Salad
Green beans, cherry tomatoes,
roasted peanuts, cilantro, lime

Classic Caesar Salad
Romaine lettuce, torn croutons,
parmesan, signature dressing

Roasted Beetroot Salad
Fennel, candied walnuts, goat cheese,
sherry vinaigrette

**Grilled Mediterranean Vegetable
Sampler**
Marinated olives, fresh herbs, olive oil

Tamari-Glazed Pacific Cod
Scallions, ginger soy reduction

Roasted Canadian Beef Striploin
Red wine jus

Enhance to beef carvery, 13 per guest

Rosstown Farms Chicken Breast
Sherry brown butter vinaigrette

Ricotta & Spinach Cannelloni
Creamy béchamel, grana padano,
herb gremolata

Whipped Yukon Gold Potato
Chives

Chef's Selected Vegetables
Butter-glazed, fleur de sel

Raspberry Cheesecake Bar
New york-style cheesecake,
raspberry gel, graham crust

Coconut Passion, Exotic Fruits
Coconut tapioca pearls,
passion fruit curd

Bittersweet Chocolate Praline Fondant
Whipped milk chocolate ganache,
praline glaze

Sliced Seasonal Fruit Platter



BUILD YOUR OWN DINNER 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, a \$15 charge per person will apply for each guest below the minimum. Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

SOUPS

Vine-Ripened Tomato

Basil chutney, parmesan, extra virgin olive oil

Caramelized Onion & Potato

Bacon, smoked paprika, parmesan

Warm Purée of Celeriac

Apple & celery heart salad, sunflower seeds

Roasted Forest Mushroom

Pickled hon-shimeji, thyme

West Coast Chowder

Salmon, mussels, potato, lemon, dill

Summer Corn Velouté

Jalapeño, lime, cilantro

Seasonally available June - September

Chilled Sweet Pea Soup

Citrus, tarragon

SALADS & STARTERS

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Roasted Beetroot Salad

Fennel, candied walnuts, goat cheese, sherry vinaigrette

Asian Slaw

Sui choy cabbage, bean sprouts, scallion, cilantro, peanuts, soy ginger dressing

Classic Wedge Salad

Creamy blue cheese, crispy bacon, grape tomatoes

Heirloom Tomato Salad

Cucumber, basil, fior di latte, balsamic

Avocado & Cucumber Salad

Citrus, garden herbs, arugula

Kale Superfood Salad

Ancient grains, avocado, cucumber, mint, dill, sunflower seeds, herbed tahini dressing

Fingerling Potato Salad

Pancetta, chives, crème fraîche & dijon mustard

Italian Burratta & Heirloom Tomato Platter

Basil vinaigrette, extra virgin olive oil, grilled sourdough crostini
Surcharge \$8 per guest

Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

Warm Mushroom & Onion Tart

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

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs, aged balsamic vinegar

Red Pepper Chickpea Hummus

Feta, za'atar spice, crudités

MAINS

- FROM THE OCEAN

Slow-Baked Pacific Salmon

Citrus herb emulsion

Seared Filet of Pacific Cod

Herbaceous salsa verde

Lois Lake Steelhead

Chowder sauce, petit herbs

Tamari-Glazed Lingcod

Scallion, ginger soy reduction

Haida Gwaii Halibut

Lemon tarragon & shallot vinaigrette

Surcharge \$9 per guest

Seasonally available May - September

Roasted Sablefish

Yuzu dashi butter

Surcharge \$9 per guest

- FROM THE RANCH

Aromatic Braised Beef Short Rib

Natural jus

Slow-Roasted Beef Striploin

Red wine jus

Enhance to beef carvery, 13 per guest

Rosstown Farms Chicken Breast

Sherry brown butter vinaigrette

Tuscan Chicken Scaloppini

Sundried tomato, spinach, grana padano, italian parsley, lemon

Confit Duck Leg

Cherry jus

Fall Off the Bone Rack of Ribs

Slow-roasted pork ribs, apple cider BBQ glaze

- FROM THE RANCH

Rosemary Roasted Lamb Shoulder

Caramelized cauliflower, olive jus

- FROM THE MARKET

Ricotta & Spinach Cannelloni

Creamy béchamel, Grana Padano, herb gremolata

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs, aged balsamic vinegar

Forest Mushroom & Leek Strudel

Quinoa, sherry olive oil vinaigrette

Forest Mushroom Ravioli

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

BUILD YOUR OWN DINNER BUFFET CONTINUED

\$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, a \$15 charge per person will apply for each guest below the minimum. Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

ACCOMPANIMENTS

Chef's Selected Vegetables

Butter-glazed, fleur de sel

Broccolini

Lemon, chili, Parmesan

Fine Green Beans

Brown butter, toasted almonds

Sweet Local Corn on the Cob

Crema, cilantro, chili

Seasonally available June - September

Baby Bok Choy

Ginger, sesame

Roasted Sweet Carrots

Tahini dressing

Provencal Vegetables

Garlic oil

Roasted Root Vegetables

Maple, black pepper

Forest Mushroom & Caramelized Onion

Thyme crumb

Roasted Cauliflower

Citrus, salsa verde

Whipped Yukon Gold Potato

Chives

Roasted Fingerling Potato

Garlic oil, scallions

Spiced Chickpea Fricassee

Italian parsley

Golden Potato & Cheese Gratin

Gruyère, cracked pepper

French Lentil du Puy Cassoulet

Bacon, parsley

Creamy Yellow Corn Polenta

Parmesan

Aromatic Steamed Jasmine Rice

DESSERTS

Yuzu Citrus Tart

Light basil cream

Strawberry Profiteroles

Strawberry ganache, basil gel

Buttermilk Panna Cotta

Shortbread crumble,
macerated blackberries

Chocolate Espresso Tart

Dark chocolate, roasted coffee beans

Coconut Passion, Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache,
praline glaze

Italian Tiramisu

Lady finger sponge, espresso,
mascarpone

Berry Shortcake

Vanilla cream, mint syrup

Triple Chocolate Mousse

Bittersweet, milk & white chocolate
mousse, caramel, crispy meringue

Mango Cheesecake

Passion fruit glaze

Earl Grey Crème Brûlée

Slow-baked, tea-infused custard

Dulce de Leche Mousse

Cinnamon crumble

Warm Apple Rhubarb+ Tarts

Vanilla chantilly

Sliced Seasonal Fruit Platter



DINNER - PLATED

\$120 per guest (three courses) - Choice of one soup or salad (upgrade to starter for \$10), one main & one dessert.

\$140 per guest (four courses) - Choice of one soup or salad, one starter, one main & one dessert.

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

SOUPS

Truffled Celeriac Velouté

Roasted apple, toasted hazelnuts

Summer Corn

Roasted corn, popcorn, smoked paprika
Seasonally available June - September

Spiced Butternut Squash

Pickled sultanas, savoury granola

Chilled Avocado & Cucumber

Buttermilk, mint

Vine-Ripened Tomato

Basil chutney, parmesan,
extra virgin olive oil

Caramelized Onion & Potato

Smoked paprika, parmesan

Roasted Forest Mushroom

Pickled hon-shimeji, thyme

Coconut Curried Squash

Toasted pumpkin seeds

Creamy Lobster Bisque

Cognac, crème fraîche
Surcharge \$10 per guest

SALADS

Poached Asparagus Salad

Toasted hazelnuts,
shaved comté cheese,
mustard dressing
Seasonally available April - September

Heirloom Tomato & Fior di Latte

Cucumber, basil, aged balsamic

Roasted Beetroot & Citrus

Fennel, candied walnuts, goat cheese,
sherry vinaigrette

Okanagan Stone Fruit & Burrata

Pickled red onion, mint,
extra virgin olive oil
Seasonally available May - September

Poached Bosc Pear

Arugula, toasted hazelnuts,
blue cheese crumble,
caramelized honey vinaigrette

Mango & Avocado

Jícama, cilantro, pea shoots, chili,
mint, thai vinaigrette

Apple & Burrata

Red grape, celery, hazelnuts, basil,
grape vinaigrette

Chef's Seasonal Green Salad

Cucumber, fennel, carrot,
citrus vinaigrette

CHILLED STARTERS

BC Side Stripe Shrimp

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

Parma Ham Carpaccio

Compressed melon, arugula, frisée,
piave cheese, toasted hazelnut,
aged balsamic

Juniper Spiced Venison Carpaccio

Shaved mushroom, pickled cherry,
grana padano, arugula, roast garlic aioli
*Available with fresh shaved black truffle:
Surcharge - Market price*

Citrus Marinated Hamachi

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

Spring Salmon Tataki

Green apple, spring onion, jalapeño,
black bean yuzu sauce

Bison Tartare

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

Parisian Style Country Pâté

Seasonal relish, pickles, frisée salad

Lightly Seared Albacore Tuna

Asian pear, shaved radish, celery,
citrus ponzu vinaigrette

Citrus Cured Pacific Salmon

Confit lemon, celeriac, radish, shallot,
herb crème fraîche

WARM STARTERS

Seared Nova Scotia Scallops

Avocado, cucumber,
hon-shimeji mushrooms,
togarashi puffed rice,
sesame miso dressing

Wild Mushroom & Onion Tart

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

West Coast Crab & Cod Cake

Celeriac rémoulade, citrus, frisée,
petit greens

Heirloom Tomato & Ricotta Tart

Flaky puff pastry,
whipped citrus ricotta, basil,
mint, aged balsamic vinegar

Seared Quebec Foie Gras

Seasonal garniture, toasted brioche
Surcharge \$13 per guest

DINNER - PLATED CONTINUED

\$120 per guest (three courses) - Choice of one soup or salad (upgrade to starter for \$10), one main & one dessert.

\$140 per guest (four courses) - Choice of one soup or salad, one starter, one main & one dessert.

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

MAINS

- FROM THE OCEAN

Seared Pacific Salmon

Leek & crab tart, tomato confit, lemon basil gastrique

Ginger Scallion Crusted Salmon

Shiitake mushroom, charred broccoli, yam, soya mirin reduction, shiso oil

Pacific Rim Lingcod

Lardon, leek, celery, potato chowder, petit herbs

Haida Gwaii Halibut

Fingerling potatoes, farmers market vegetables, shellfish butter, dill oil

Surcharge \$9 per guest

Seasonally available April - November

Lemon & Herb Pacific Halibut

Dill yukon gold potato croquettes, sungold tomatoes, sweet peas, leeks, chive butter

Surcharge \$9 per guest

Seasonally available April - November

Coriander & Fennel-Crusted Ahi Tuna

Chickpea fricassee, artichoke, olives, herbed olive oil

Roasted Sablefish

Crispy rice fritters, braised daikon, fine beans, yuzu dashi

Surcharge \$9 per guest

- FROM THE RANCH

Charred Beef Sirloin Steak

Pomme dauphine, caramelized shallot, tomato jam, grainy mustard jus

Aromatic Braised Beef Short Rib

Caramelized onion tart, broccoli purée, red wine jus

Surcharge \$6 per guest

Herb-Crusted Beef Tenderloin

Red wine onion pave, braised carrot, wild mushroom, natural jus

Surcharge \$13 per guest

Grass-Fed Beef Rib Eye

Golden potato & gruyère cheese gratin, glazed asparagus, port wine jus

Surcharge \$13 per guest

Apple Thyme-Glazed Chicken

Eggplant caponata, celeriac espuma, sauce robert

Cinnamon Smoked Duck Breast

Cherry thyme clafouti, glazed beets, spiced duck jus

Berkshire Pork Loin

Roasted apple, savoy cabbage, warm sherry maple vinaigrette

Peace River Rack of Lamb

Carrot gratin, tomato confit, cardamom-scented lamb jus

Slow Cooked Lamb Shank & Gremolata

Seasonal vegetable soffrito, creamy polenta, grana padano, aromatic lamb fond

- FROM THE MARKET

Forest Mushroom & Leek Strudel

Chef-selected vegetables, sherry & garlic oil

Forest Mushroom Ravioli

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

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, whipped citrus ricotta, basil, mint, aged balsamic vinegar

DINING INDULGENCES

Based on market price

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

DINING ENHANCEMENTS

Pre-Selected

Choice of two mains, **12 per guest**

Day of Selection

Choice of two mains, **20 per guest**

DESSERTS

Black Forest Cherry

Dark chocolate marquis, kirsch chantilly, cherry compote

Lemon Citrus Tart

Raspberry sorbet, chantilly cream

Buttermilk Panna Cotta

Seasonal fruit gelée, macerated berries, salted crispy crumble

Bittersweet Chocolate Praline Fondant

Malted milk sherbet, praline glaze

Black Sesame Cheesecake

Matcha whip, yuzu gel, black sesame tulle

Exotic Fruit Tart

Lime pineapple compote, whipped coconut cream

Caramelized White Chocolate Crèmeux

Espresso sorbet, salted shortbread crumble

Warm Seasonal Fruit Crumble

Vanilla ice cream

Chocolate Blackberry Ganache Cake

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

Coconut Mango Mousse

Coconut dacquoise, tropical sorbet, toasted coconut cream

LATE NIGHT CRAVINGS

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

SAVOURY

Pacific Rim Beef Slider (D/G), 71

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider (V/G), 68

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

BBQ Chicken Slider (D/G), 70

Buttermilk slaw, fried onion, toasted bun

Crispy Fried Pork Wontons (G), 66

Chili sauce, soy

Thai Chicken Wings (G), 68

Cilantro, lime

Classic Salt & Pepper Chicken Wings (G), 68

Crispy Dry Ribs, 66

Hoisin Asian BBQ Ribs, 66

Prawn Spring Rolls (G), 67

Crispy Vegetarian Spring Rolls (VE/G), 66

Vegetable Samosas (VE/G), 63

Truffle & Parmesan Fries (V/D), 13 per guest

All-Dressed Waffle Fries (VE), 9 per guest

Yam Fries (VE), 9 per guest

Grilled Cheddar Cheese Bites (V/D/G), 11 per guest

FLATBREADS

10 inches in size

Classic Pepperoni (D/G), 33

Tomato sauce, fresh mozzarella

Bacon Bianco (D/G), 33

Fresh peas, garlic cream, arugula

Margherita (V/D/G), 31

Tomato sauce, fior di latte, basil

Lemon Zucchini (V/D/G), 31

Red onion, ricotta, fine herbs

SWEET

Classic New York-Style Cheesecake (V/D/G), 65

Double Chocolate Cupcakes (V/D/G), 64

Red Velvet Cupcakes (V/D/G), 64

Selection of French Macarons (N/D/V), 58

Coconut Tapioca Pearl Pudding (D), 62

Bittersweet Chocolate Tart (V/D/G), 64

Vanilla Crème Brûlée (V/D), 62

Lemon Meringue Tart (D/G), 62

Maple Whisky Tarts (V/D/G), 62

Selected House-Baked Cookies (V/G), 54

Bittersweet Chocolate Brownies (V/D/G), 54

Chocolate Praline Fondant (V/D/G), 64

Churros (V/D/G), 62

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



KIDS DINNER - PLATED

\$53 per child, 12 years old & under (three courses) - Choice of one starter, one main & one dessert.
Each plated kids experience is accompanied by artisanal bread & British Columbia butter, fruit juice or milk.

STARTERS

Gathered Greens Salad

Carrots, cucumber, cherry tomatoes, lemon vinaigrette

Creamy Tomato Soup

Croutons, parmesan

Chicken Noodle Soup

Classic rich broth, chicken breast, aromatics

Crisp Vegetable Crudités

Carrot, cucumber, celery, grape tomatoes, creamy ranch dip

MAINS

Roasted Chicken

Golden yukon mashed potato, chef-selected vegetables, gravy

Seared Salmon

Golden yukon mashed potato, chef-selected vegetables, creamy dill sauce

Cheeseburger

Cheddar cheese, ketchup, mayonnaise, golden fries

Chicken Strips & Fries

Ketchup, plum sauce

Macaroni & Cheese

Classic creamy sauce

Spaghetti & Bolognese

Rich tomato meat sauce, parmesan

Spaghetti & Tomato Sauce

Parmesan

DESSERTS

Ice Cream Sundae

Chocolate, strawberry & vanilla ice cream, rainbow sprinkles, warm chocolate sauce

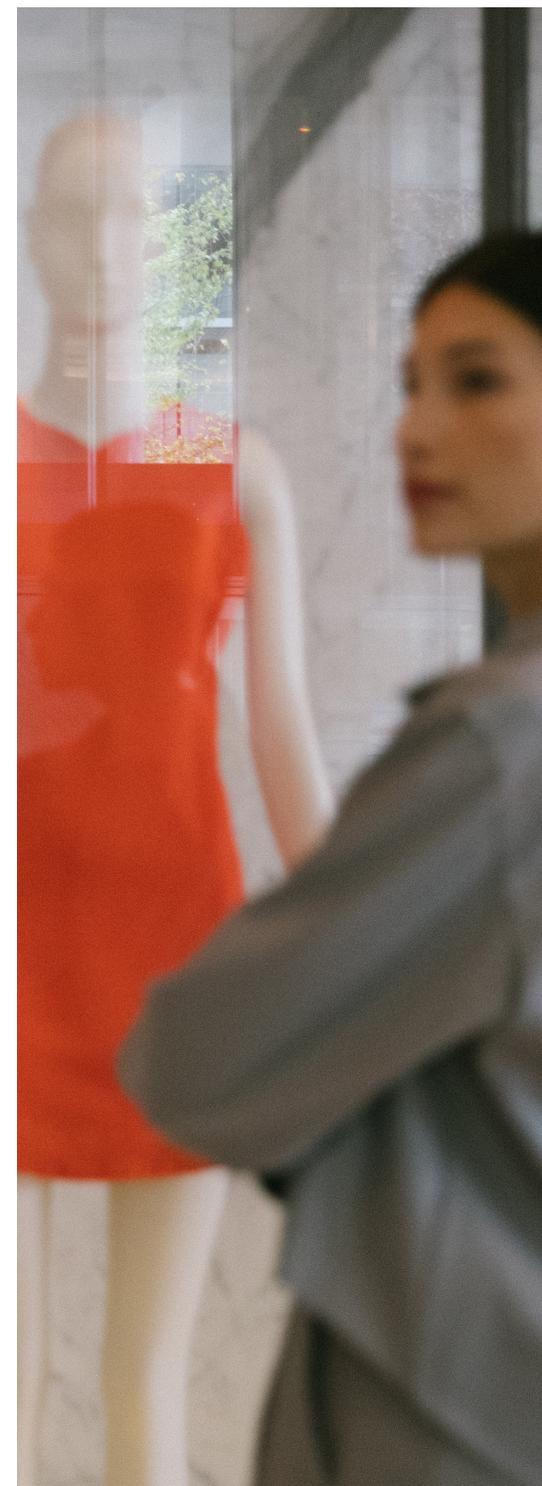
Chocolate Brownie

Whipped cream, warm chocolate sauce

Warm Apple Crumble

Vanilla ice cream, caramel sauce

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





VENDOR DINNER – BUFFET

\$72 per guest. Each vendor meal is served collectively as a single dining experience, accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

STARTERS

Gathered Greens Salad

Shaved vegetables, caramelized honey vinaigrette

Seasonally-Inspired Salad

MAINS

Rosdown Farms Organic Roasted Chicken

Thyme-scented jus

Slow Baked Pacific Salmon

Citrus butter

Roasted Golden Potatoes & Butter-Glazed Market Vegetables

Locally-Made Semolina Pasta

Roasted garlic, cherry tomatoes, italian parsley, extra virgin olive oil

DESSERTS

Seasonally-Inspired Dessert

Chef's sweet tooth of the day

WINE

SPARKLING WINE, BC

Blue Mountain, Brut, Okanagan Valley, BC, Canada, **95**

Averill Creek, Charme de l'île, Cowichan Valley, BC, Canada, **90**

SPARKLING WINE, INTERNATIONAL

Moët & Chandon, Brut Imperial, Epernay, Champagne, France, **190**

Veuve Cliquot, Rosé, Reims, Champagne, France **255**

Casa Bottega, Glera, Veneto, Italy, **70**

ROSÉ

Blue Grouse, Cowichan Valley, BC, Canada, **85**

Triennes, Cinsault, Côtes de Provence, France, **99**

August Kessler, The Daily Rosé, Rheingau, Germany, **105**

BEST OF BC, WHITE

Mission Hill, Estate Chardonnay, Okanagan Valley, BC, Canada, **70**

Black Market, Chardonnay, Okanagan Valley, BC, Canada, **99**

Roche, Tradition, Pinot Gris, Okanagan Valley, BC, Canada, **79**

Martin's Lane, Naramata Ranch, Riesling, Okanagan Valley, BC, **190**

INTERNATIONAL WHITE

Spinelli, Pinot Grigio, Terre di Chieti, Italy, **70**

Dog Point, Sauvignon Blanc, Marlborough, New Zealand, **99**

Hubert Brochard, Sauvignon Blanc, Sancerre, Loire Valley, France, **110**

Louis Jadot, Chardonnay, Chablis, Burgundy, France, **115**

Bernard Defaix, Chardonnay, 1er Cru, Vaillon, Chablis, Burgundy, France, **149**

Domaine Guiberteau, Chenin Blanc, Saumur, Loire Valley, France, **129**

BEST OF BC, RED

Mission Hill, Meritage, Kelowna, BC, Canada, **70**

Osoyoos Larose, Le Grand Vin, Merlot Blend, Okanagan Valley, BC, Canada, **129**

Le Vieux Pin, Petit Rouge, Syrah Blend, Okanagan Valley, BC, Canada, **80**

Phantom Creek, Petit Cuvée, Cabernet Blend, Okanagan Valley, BC, Canada, **119**

DaSilva, Pinot Noir, Okanagan Valley, BC, Canada, **105**

INTERNATIONAL RED

Hacienda López de Haro, Tempranillo, Reserva, Rioja, Spain, **85**

Vietti, Nebbiolo, Perbacco, Langhe, Italy, **120**

Speri, Corvina Blend, Amarone, Veneto, Italy, **189**

Il Poggione, Sangiovese, Brunello di Montalcino, Tuscany, Italy, **189**

Seguin Manuel, Godeaux, Pinot Noir, Savigny-Les-Beaune, Burgundy, France, **175**

Domaine Andre Perret, Syrah, St. Joseph, Rhône Valley, France, **120**

Catena, Vista Flores, Malbec, Mendoza, Argentina, **120**

NON-ALCOHOLIC

Oddbird Spumante, Sparkling Wine 0%, Veneto, Italy, **75**

DRINKS

Priced per person. Minimum consumption of \$450 net revenue per bar or a labour charge of \$160 will apply. A cashier charge of \$160 per cashier will apply to all cash bars. Prices are subject to change.

LIQUOR BARS

- PREMIUM BAR (1oz), 12

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

- SUPER PREMIUM BAR (1oz), 14

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

- LUXURY BAR (1oz), 16

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

LIQUEURS (1oz), 12

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

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)

Non-Alcoholic Nonny Pilsner

Non-Alcoholic Nonny Pale Ale

SOFT DRINKS, 8

Regular or diet

BOTTLED WATER, 8

Distilled or sparkling

BOTTLED JUICES, 10

Apple/cranberry, grapefruit, orange

Subject to change



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

Zen, 14

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

Enchanted Blossom, 14

Elderflower, lime, orange blossom water



CONFERENCE SERVICES & CATERING 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 liability or claim of liability for any personal injury that does occur.

CANCELLATION

Your Event Services Representative 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.

ENTERTAINMENT & DÉCOR

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.



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