

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





WEDDINGS
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

PERSIAN MENU

INDIAN MENU

ASIAN INSPIRED TASTING MENU

WINE LIST

DRINKS

YOUR WEDDING AT FAIRMONT PACIFIC RIM.
THE EXTRAORDINARY STARTS HERE.



BRUNCH PLATED

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Tea. \$72 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, pickled 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 INDULGENCES

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 \$12
- Country Chicken Sausage \$12
- Thick Cut Smoked Bacon \$11
- Canadian Back Bacon \$12
- BC Smoked Salmon \$14
- Sautéed Mushroom \$8
- Grilled Roma \$8
- Half Avocado \$9
- Golden Breakfast Potato \$8

| IN-HOUSE BAKERY

- Scones \$8
- Muffins \$8
- Butter Croissant \$8
- Almond Croissant \$9
- Chocolate Croissant \$10

| 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



BRUNCH BUFFET

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

| TO OUR FOREVER \$62

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 \$73

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, confit garlic, grana padano, parsley

BRUNCH BUFFET

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

| THE CURE \$80

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 Carbonara

Double-smoked bacon, peas, butter, parmesan reggiano

CHEF SEASONALLY INSPIRED MENU \$88

Our culinary team has created a seasonally inspired experience for your special day, please enquire for more details.

BRUNCH ENHANCEMENTS

Chef-attended action station at \$185 per station (two hour maximum)

Chef-selected reception is priced at \$185 per attendant per station (two hour maximum)

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

Farm Fresh Eggs & Omelette \$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

Buttermilk or Whole Wheat Pancakes or Golden Belgian Waffles \$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

Wild Mushroom Tartine

Forest mushroom, arugula, grana padano

Eggs Benedicts \$23

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 \$19

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

Raw Bar Sushi Rolls \$25

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

Oyster Bar \$78/dozen

Minimum five dozen

Live-Shucked Oysters

Horseradish, mignonette, lemon, cocktail sauce, hot sauce

Chef-attended action station

Dim Sum & Then Some \$22

Pork & Vegetarian Potstickers

Steamed Dim Sum

Breakfast Sliders \$20

Fresh baked mini brioche bun

(choose one)

Organic egg, honey ham, hashbrown

Organic egg, smashed avocado, lemon

Organic egg, parmesan, pesto aioli, tomato jam

CARVINGS

Chef-attended action station

Cedar-Roasted Coastal Cod or Pacific Salmon \$27

Carved Honey & Five Spiced Glazed Ham \$26

Smoked Canadian Prime Beef Striploin \$32

BRUNCH ENHANCEMENTS

| 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

| IN-HOUSE BAKERY

Select Mini Pastries | \$58 per dozen

Butter & chocolate croissants, seasonal danishes & muffins

Muffins | \$56 per dozen

Blueberry citrus, carrot cinnamon, gluten-friendly

Loaves | \$56 per loaf

Banana, double chocolate, gluten-friendly lemon

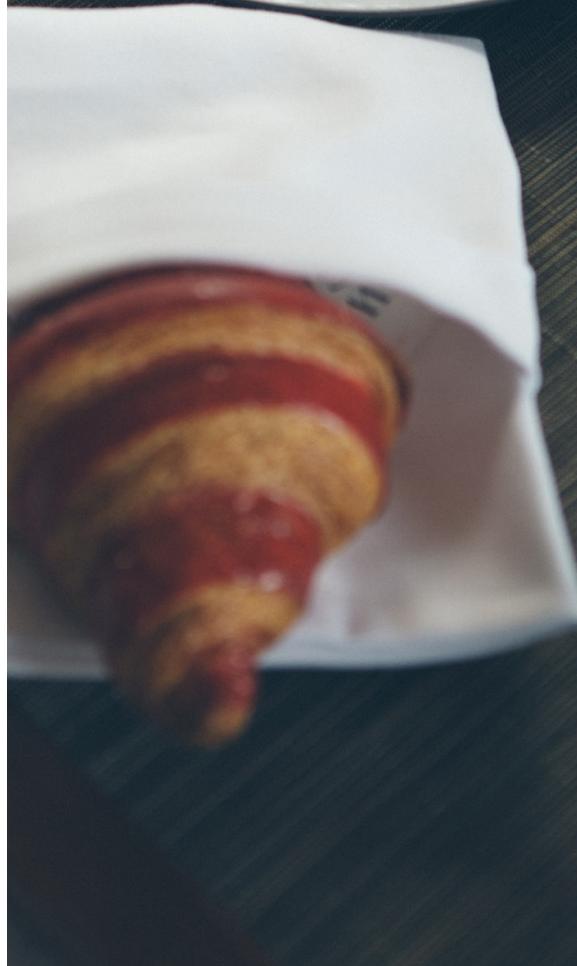
Granola Bars | \$54 per dozen

House-made granola & nut bar

Scones | \$56 per dozen

Traditional scone, earl grey scone

Classic Cinnamon Buns | \$52 per dozen



DINNER PLATED

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.
\$140/guest (three course) one salad or soup (upgrade to starter for \$10), pre-selected choice of two mains & one dessert
\$155/guest (four course) one salad or soup, one starter, pre-selected choice of two mains & one dessert
\$162/guest (five course) one salad or soup, one starter, one intermezzo, pre-selected choice of two mains & one dessert

| SALADS

Heirloom Okanagan Tomato & Burrata Cheese

Selected tomatoes, baby cucumber, basil, white balsamic vinaigrette

Seasonally available July - September

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 - October

Mango & Avocado

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

Watermelon, Tomato & Strawberry

Whipped feta cheese, toasted pistachio, mint, citrus herb vinaigrette

Seasonally available July - Sep

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

Seasonally available April - September

| SOUPS

Creamy Nova Scotia Lobster Bisque

Lobster salad, crème fraîche, chives

Surcharge \$10 per person

Truffled Celeriac Velouté

Crème fraîche, toasted hazelnuts

Summer Corn

Roasted corn, popcorn, smoked paprika

Seasonally available June - September

Chilled Strawberry Gazpacho

Summer strawberries, extra virgin oil, toasted almonds, chives

Seasonally available July - September

| SOUPS CONT.

Chilled Avocado & Cucumber

Buttermilk, mint

Summer Corn & Crab Chowder

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

Seasonally available June - September

Sweet Pea

Citrus, tarragon

Can be prepared hot or cold

Chilled Summer Peach & Fresh Goat Cheese

Okanagan peaches, basil, toasted almonds, goat cheese crumble

Seasonally available July - October

| CHILLED STARTERS

Beef Tartare

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

Kampachi Tiradito

Cilantro, cucumber, smoked ikura, passion fruit aji sauce

West Coast Dungeness Crab

Poached mango, jicama, mint, coconut lime dressing

Surcharge based on market price

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 based on market price

Seasonally available July - September

| WARM STARTERS

Seared Nova Scotia Scallop

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

Pacific 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 \$13 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

Pan-Seared Pacific Scallop

Caramelized cauliflower, caper raisin sauce

White Wine Poached Mussels

Smoked salmon roe, grilled focaccia, fine herbs

| INTERMEZZO

Seasonally inspired

Passion Fruit Sorbetto

Rosé Sorbetto

Pear & Juniper Sorbetto

Lemoncello Sorbetto

Blood Orange & Basil Granita

| MAINS

Ocean

Golden Potato-Crusted Halibut

Garden vegetable fricassée, curried coconut emulsion
Surcharge \$9 per person
Seasonally available May - October

Lemon & Herb Pacific Halibut

Dill yukon gold potato croquettes, sungold tomatoes, sweet peas, leeks, chive butter
Surcharge \$9 per person
Seasonally available May - October

Wild Pacific Salmon

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

Black Pepper Tamari Glazed Salmon

Ginger scented jasmine rice, shiitake, yam, snap pea, daikon, soya lime nage

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

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

PAC RIM STEAKHOUSE

Choice of:

Slow-Roasted Prime Rib \$14

Seared New York Steak \$12

Buttered mashed potatoes, creamed spinach, crispy onion rings, port wine jus

Charred Beef Sirloin Steak

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

Cabernet Sauvignon Braised Beef Short Ribs

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

Surcharge \$6 per person

Dry-Aged Herb Crusted Beef Tenderloin

Red wine onion potato pavé, glazed carrot, wild mushroom, natural jus

Surcharge \$13 per person

Roasted Canadian Bison Tenderloin

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

Ranch cont.

Rosstown Farms Chicken Duo

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

Cinnamon Smoked Duck Breast

Cherry thyme clafoutis, glazed beets, sherry hazelnut vinaigrette

Herb & Mustard Glazed Rack of Lamb

Pemberton potato & carrot pavé, slow-cooked tomato, savoury lamb jus

Surcharge \$10 per person

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

CHEF DAMON CAMPBELL'S AUSTRALIAN WAGYU BEEF EXPERIENCE

A bespoke experience, thoughtfully curated by our culinary team for your special day.

Please enquire for details



| 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

Add an additional main course, \$12 per guest

Day of Selection

Choice of two mains, \$20 per guest

| 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

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 Bavaois

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 \$125

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

Rosdown 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 \$135

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 jus

Enhance to beef carvery, \$13 per guest

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

Semolina pasta, 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

Enhance to beef carvery, \$13 per guest

Tamari-Glazed Sablefish

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

\$150 per guest. Choice of one soup, three salads or starters, three mains, three accompaniments & two desserts

\$166 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 Purée of Celeriac
Roasted Forest Mushroom
West Coast Chowder
Summer Corn Velouté
Seasonally available June - September
Chilled Sweet Pea Soup

| SALADS & STARTERS

Gathered Greens Salad
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 May - October
Roasted Sablefish
Surcharge \$9 per guest

Ranch

Aromatic Braised Beef Short Rib
Slow-Roasted Beef Striploin
Enhance to beef carvery, \$13 per guest
Rosstown Farms Organic Chicken Breast
Gremolata Crusted Lamb
Enhance to lamb carvery, \$13 per guest
Confit Duck Leg

Market

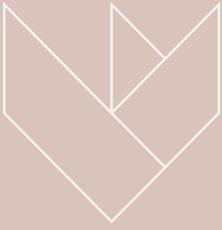
Ricotta & Spinach Cannelloni
Heirloom Tomato & Ricotta Tart
Forest Mushroom & Leek Strudel
Locally-Made Semolina Pasta

| ACCOMPANIMENTS

Chef's Selected Vegetables
Broccolini
Fine Green Beans
Sweet Local Corn on the Cob
Seasonally available June - September
Baby Bok Choy
Roasted Sweet Carrots
Provençal 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 \$185 per attendant per station (two hour maximum)

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

| FRESH AND RAW \$43

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 \$52

Selection of Ocean Wise Sashimi

add to Ocean Wise maki & nigiri for \$31

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

| FROM COAST TO CATCH \$61

Chilled Salads

Lobster, scallops & crab

On Ice

Prawns, seasonal oysters, mussels

BC Smoked Salmon & Charred Tuna

Soy honey glaze, chili aioli

| OYSTER BAR \$78/dozen

minimum five dozen per order

Shucked Selection of Oysters

Horseradish, mignonette, lemon, cocktail sauce

| CAVIAR ON ICE \$82

Northern Divine Caviar

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

| CARNOLLI RISOTTO STATION \$30

Hand-Stirred Italian Rice

Shallots, white wine, butter, parmesan cheese

Chef-attended action station required

| STREET TACOS \$32

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

| 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 breads & crackers

| ARTISANAL SEMOLINA PASTA \$28

Penne & Farfalle Noodles

Garlic parmesan cream, virgin olive oil pesto, classic tomato marinara

Chef-attended action station required

| SPANISH HAM CARVERY \$36

Jamón Ibérico de Bellota, marinated olives, marcona almonds, medjool dates, truffle honey
Market price

Chef-attended action station required

| CHEESE & CHARCUTERIE \$39

Selection of Artisanal Cheese & Charcuterie

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

| SHAWARMA & MEZZE \$36

Chicken or Lamb Donair Style

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

| OKAY, POKE \$40

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 aioli, 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

| TRADITIONAL CANTONESE SUCKLING PIG

Coleslaw, hoisin, shell bun

Based on market price

Serves up to 20 guests

| OYSTER MOTOYAKI \$16

Broiled petit oyster, soya sesame dressing, scallion

Minimum five dozen increments per order

Chef-attended action station

| THE ART OF BAO \$30

Choose two: BBQ duck, crispy pork belly, chili glazed fried chicken, soy marinated bean curd (V)

Traditional garnishes: scallion, hoisin sauce, crispy onion, sambal, sesame ginger dressing

| CARVINGS

Cedar-Plank Roasted Coastal Cod or Pacific Salmon \$27

Rosemary Rubbed Leg of Lamb \$29

Porchetta Carving Station \$27

Crispy BBQ Peking Duck \$34

Slow-Roasted Canadian Prime Beef Striploin \$32

Tomahawk Beef Ribeye

Surcharge based on market price

Serves up to 50 guests

ENHANCEMENTS

Grilled Asparagus \$10

Yorkshire Pudding \$11

Truffle Fries \$13

Golden Potato & Cheese Gratin \$12

Roasted Root Vegetables \$10

Whipped Yukon Gold Potato \$10

Boulangère Potato \$12

RECEPTION DESSERT

Priced per guest. All reception dessert stations are chef-attended, Chef-attended stations are priced at \$185 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 \$9 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 \$20

Marshmallows, chocolate, graham crackers

Doughnuts & Churros Station \$23

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

Chef's Pâte à Choux \$23

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

Candy Station \$27

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: \$21 per guest

Selection of 3: \$27 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) \$115

Northern divine caviar, egg yolk, crème fraîche, chives

Caramelized Onion Tart (V, D, G) \$69

Grana padano, chives

Watermelon & Goat Cheese (V, D) \$66

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V, D, G) \$69

Ricotta, balsamic pearls

Crispy 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

Seared Big Eye Tuna \$81

Crispy rice fritter, yuzu aioli

Premium West Coast Oyster \$76

Five dozen per order

Seasonal mignonette

Lobster & Mango Roll \$79

Rice paper, thai basil

Pacific Crab Tartelette (G) \$94

Coastal crab, tarragon aioli

Howe Sound Side Stripe Prawn \$91

Cucumber, dill dressing

Potted Smoked Salmon & Fingerling Potato (D) \$73

House smoked salmon rillete, confit fingerling potato, chervil

| WARM

Dungeness Crab Puff (D, G) \$79

Black pepper jam

Crispy Black Vinegar Chicken (G) \$73

Fried Artichoke Pakora (G, VG) \$69

Tamarind glaze

Vegetable Samosa (V, G) \$66

Crispy Vegetable Spring Roll (V, G) \$66

Chickpea Fritter (V, G) \$66

Citrus herb aioli

Prawn Toast (G) \$70

Sesame, brioche

Lemongrass Chicken Skewer (N) \$69

Coconut peanut sauce

Soy Ginger Beef Skewer (G) \$71

Comté Cheese Fritter (D, G) \$71

Truffle purée

Braised Beef Short Rib Croquette (G) \$75

Horseradish, black pepper

Tempura Prawn (G) \$73

Togarashi aioli

Alaskan Black Cod Cake (G) \$73

Moroccan Chicken Samosa (G) \$70

Classic chutney

Italian Meatball (D, G) \$71

Pork, veal, beef, parmesan

Fraser Valley Duck Fritter (G) \$84

Sour cherry gel

Forest Mushroom Tart (V, D) \$82

Grana padano, truffle



LATE NIGHT BITES

Priced per dozen, unless otherwise specified. Minimum three dozen per selection.

Attended station options at \$180 per attendant per station (two hour maximum).

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

| SAVOURY

Pacific Rim Beef Slider \$71

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider \$68

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

BBQ Chicken Slider \$70

Buttermilk slaw, fried onion, toasted bun

Crispy Fried Pork Wontons \$66

Chili sauce, soy

Thai Chicken Wings \$68

Cilantro, lime

Classic Salt & Pepper Chicken Wings \$68

Crispy Dry Ribs \$66

Hoisin Asian BBQ Ribs \$66

Prawn Spring Rolls \$67

Crispy Vegetarian Spring Rolls \$63

Vegetable Samosas \$63

Truffle & Parmesan Fries \$13 per guest

All Dressed Waffle Fries \$10 per guest

Yam Fries \$10 per guest

Grilled Cheddar Cheese Bites \$11 per guest

Canadian Classic Poutine Fries \$11 per guest

Chicken or Vegetable Fried Rice \$11 per guest

Chicken or Vegetable Fried Noodle \$11 per guest

| FLATBREADS

12 slices per flatbread.

Classic pepperoni \$33

Tomato sauce, fresh mozzarella

Bacon Bianco \$33

Fresh peas, garlic cream, arugula

Margherita \$31

Tomato sauce, fior di latte, basil

Lemon Zucchini \$31

Red onion, ricotta, fine herbs

| SWEET

Classic New York-Style Cheesecake \$65

Double Chocolate Cupcakes \$65

Red Velvet Cupcakes \$65

Selection of French Macarons \$58

Cinnamon Sugar Donut Holes \$55

Bitter Sweet Chocolate Espresso Tart \$65

Vanilla Crème Brûlée \$63

Lemon Meringue Tart \$63

Maple Whisky Tart \$63

Selected House-Baked Cookies \$55

Bitter Sweet Chocolate Brownies \$55

Chocolate Praline Fondant \$65

Churros \$65

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

PERSIAN MENU BUFFET

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

\$135 per guest. Choice of two salads or starters, two kebabs, two mains, two accompaniments, three desserts.

\$155 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

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

Seasonally available May - September

Sungold Farms Lamb

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

Enhance to lamb carvery, \$13 per guest

Canadian Prime Roast Beef

Slow-roasted spiced prime beef, pomegranate glaze

Enhance to beef carvery, \$13 per guest

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.

Paneer Pakora \$62

Crispy fried paneer, mint chutney

Vegetable Pakora \$62

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

Mini Samosa \$62

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

Chicken Tikka \$68

Chicken skewers, fenugreek, roasted cumin

Trio Pani Puri \$60

Minted, tamarind, and spiced waters

Chapli Kebab \$68

Lamb, channa dal, cilantro

Tandoori Prawns \$68

Prawns, fenugreek, kashmiri chilli

Tandoori Lamb \$68

Tender lamb, garam masala, chili

Seekh Kebab \$68

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

Paneer Tikka \$64

Fenugreek, roasted cumin

Mini Tandoori Taco \$74 per dozen

Choose one: Chicken, Beef, Lamb, Shrimp or Paneer
Pickled onions, chutney, cilantro

| BLENDED LASSI \$12

Priced per guest.

Sweet or Salted:

Mango

Strawberry

Blueberry

Rosemilk

| INDIAN BUFFET DINNER

Indian buffet menu includes Masala Chai, a selection of Lot 35 Teas & Royal Cup Coffee.

\$140 per guest. Choice of two salads, three mains, two vegetarian mains, accompaniments, rice & bread & three desserts. Vegetarian themed menu \$126 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

INDIAN MENU CONT.

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

Chicken Jalfrezi

Stir fried onion, peppers, tomatoes, aromatic spices

Bhuna Kareli Gosht

Braised lamb shank, aromatic spices, cilantro

Lamb Korma

Tender lamb, onion, tomato, aromatic spices, almond cream

Yakhni Pulao

Choice of Chicken or Lamb
Aromatic rice, soft spices, ghee

Vegetarian Mains

Malai Kofta

Potato, cheese, cashew cream sauce, saffron

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 crèmeux

Coconut Rice Pudding

Saffron, cashew, sultana

Tropical Fruit Salad

Marinated tropical fruit

Enhancements

Selected Tea Sweats \$8 per guest

Barfi, laddoo, jalebi

Stations

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

Chaat Station \$19

Bhel, masala, gol-gappe

Tawa Prawn \$26

Sautéed prawns, coconut chutney

Dosa \$26

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

Chef-attended action station

Bombay Wala Ragada Patties \$19

Chole, yogurt, tamarind chutney, sev, rice puffs

Aloo Tikki \$19

Yogurt, mint & tamarind chutney, sev, pomegranate

Kulfi Cart \$17

Cardamom, pistachio

ASIAN-INSPIRED TASTING MENU

Eight course tasting menu. Starting at \$260 per person. All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 teas.

Our culinary team would be delighted to curate a bespoke tasting menu experience for your special day, please enquire for more details.

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 oyster 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

THROUGH
ARTFUL
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TO
FIR
YOUR NEW
BEGINNING.



WINE LIST

| SPARKLING

BC

Blue Mountain, Brut, Okanagan Valley, BC, Canada \$95

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

International

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

Veuve Cliquot, Rosé, Reims, Champagne, France \$255

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

| WHITE

BC

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

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 Chadot, Chardonnay, Chablis, Burgundy, France \$115

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

Domaine Guiberteau, Chenin Blanc, Saumur, Loire Valley, France \$129

| ROSE

Blue Grouse, Cowichan Valley, BC \$85

Triennes, Côtes de Provence, France \$99

August Kessler, The Daily Rosé, Rheingau, Germany \$105

| RED

BC

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

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

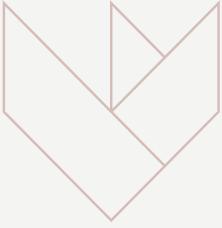
Seguin Manuel, Godeaux, Pinot Noir, Savigny-Les-Beaune, Burgundy, France \$175

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

| 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

| 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)
Non-Alcoholic Nonny Pilsner
Non-Alcoholic Nonny Pale 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

Zen \$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 liability 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.

