WEDDINGS

AT FAIRMONT PACIFIC RIM

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, Muskoka 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, picked onions,
confit lemon, frisée

Heirloom Tomato & Ricotta Tart
Flaky puff pastry, garden herb,
aged balsamic vinegar pearls

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

Classic Caesar Salad
Chopped egg, parmesan, focaccia crouton,
white anchovy, signature dressing

Marinated Melon & Berry Fruit Salad
Seasonally inspired, fragrant mint syrup

MAINS

Classic Quiche Lorraine
Double smoked bacon, sweet onion,
comté cheese, soft herb salad

Eggs Benedict
Classic, Royal, Florentine, Forest Mushroom
(choose one)
Toasted english muffin, crisp golden potato,
confit tomato, hollandaise sauce

Tartine
(choose one)
Avocado Tartine
Poached eggs, parmesan, artisanal toast,
petit herb salad

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

Chicken & Waffles
Chicken sausage gravy, warm maple syrup

Beef Short Rib Hash
Poached eggs, crispy onion, béarnaise sauce

DESSERTS

Warm Apple Crumble
Caramel sauce, vanilla ice cream

Chocolate Profiterole
Milk chocolate ganache, blackcurrant gel

Citrus Cheesecake
Graham crust, marinated local strawberries

Bittersweet Chocolate Praline Fondant
Whipped milk chocolate ganache,
raspberry gel

Coconut Tapioca Pearls
Passion fruit curd, tropical fruits,
crisp sesame wafer

Lemon Citrus Tart
Light basil cream

DINING 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 Muskoka 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, confiit garlic, grana padano, parsley

BRUNCH BUFFET

Each brunch buffet is accompanied by Muskoka 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, Muskoka 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 & Buratta 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, jícama, 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 fraiche, 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.

Rossdown Farms Chicken Duo
Roasted chicken breast, confit chicken & celeriac pavé, truffle jus

Cinnamon Smoked Duck Breast
Cherry thyme clafoutis, glazed beets, sherry hazelnut vinaigrette

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 Bavarois
Kalamansi gelée, mandarin gel, tableside shattered citrus

DINNER BUFFET

Priced per guest. Each chef selected buffet experience is accompanied by artisanal bread & British Columbia butter, Muskoka 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

Rossdown Farms Organic Chicken Breast
Aged sherry reduction, brown butter, thyme

Locally-Made Semolina Pasta
Roasted mushroom, cherry tomatoes,
basil parmesan cheese, roasted garlic olive oil

Roasted Fingerling Potato
Garlic oil, scallions

Chef's Selected Vegetables
Butter glazed, fleur de sel

Buttermilk Panna Cotta
Shortbread espresso crumble,
macerated blackberries

Chocolate Espresso Tart
Dark chocolate, roasted coffee beans

Fresh Sliced Seasonal Fruit Platter

PASTURE $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

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 Purèe of Celeriac
Roasted Forest Mushroom
West Coast Chowder
Summer Corn Veloutè
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
Rossdown 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
Provencal Vegetables
Roasted Root Vegetables
Forest Mushroom & Caramelized Onion
Roasted Cauliflower & Pickled Sultanas
Whipped Yukon Gold Potato
Roasted Fingerling Potato
Spiced Chickpea Fricassée
Golden Potato & Cheese Gratin
French Lentil du Puy Cassoulet
Creamy Yellow Corn Polenta
Aromatic Steamed Jasmine Rice

DESSERTS

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

RECEPTION ON DISPLAY

Priced per guest
Chef-selected reception is priced at $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 aïoli, miso mayonnaise

DIM SUM & THEN SOME $48

Pork & Vegetarian Potstickers
Cabbage slaw & chili soy dressing

Steamed Dim Sum
Har gow, siu mai, BBQ pork buns

Whole Crispy Peking Duck

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) $115
Northern divine caviar, egg yolk,
crème fraîche, chives

Caramelized Onion Tart (V, D) $69
Grana padano, chives

Watermelon & Goat Cheese (V, D, GF) $66
Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V, D) $69
Ricotta, balsamic pearls

Crisp Vegetable Roll (VE, GF) $66
Rice paper, chili

Artichoke Bruschetta (VE) $69
Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères (V, D) $66
Rosemary, lemon

Foie Gras Parfait (D, N) $75
Cherry financier

Seared Big Eye Tuna (GF) $81
Crispy rice fritter, yuzu aioli

Premium West Coast Oyster (GF) $76
Five dozen per order
Seasonal mignonette

Lobster & Mango Roll (GF) $79
Rice paper, thai basil

Pacific Crab Tartelette (D) $94
Coastal crab, tarragon aioli

Howe Sound Side Stripe Prawn (D) $91
Cucumber, dill dressing

Potted Smoked Salmon
& Fingerling Potato (D, GF) $73
House smoked salmon rillete,
confit fingerling potato, chervil

WARM

Dungeness Crab Puff (D) $79
Black pepper jam

Crispy Black Vinegar Chicken $73

Fried Artichoke Pakora (VE, GF) $69
Tamarind glaze

Vegetable Samosa (V) $66

Crispy Vegetable Spring Roll (V) $66

Chickpea Fritter (VE, GF) $66
Citrus herb aioli

Prawn Toast $70
Sesame, brioche

Lemongrass Chicken Skewer (GF, N) $69
Coconut peanut sauce

Soy Ginger Beef Skewer $71

Comté Cheese Fritter (D, V) $71
Truffle purée

Braised Beef Short Rib Croquette $75
Horseradish, black pepper

Tempura Prawn $73
Togarashi aioli

Alaskan Black Cod Cake (D) $73

Moroccan Chicken Samosa $70
Classic chutney

Italian Meatball (D) $71
Pork, veal, beef, parmesan

Fraser Valley Duck Fritter $84
Sour cherry gel

Forest Mushroom Tart (V, D) $82
Grana padano, truffle

(V) - Vegetarian
(VE) - Vegan
(D) - Contains Dairy
(P) - Contains pork
(N) - Contains nuts
(GF) - Gluten-friendly

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

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

FLATBREADS

10 slices per flatbread.

Classic pepperoni $33
Tomato sauce, fresh mozzarella

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

PERSIAN MENU BUFFET

Persian buffet menus are accompanied by artisanal bread, British Columbia butter, Muskoka 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, saffro

Vegetarian Mains

Malai Kofta
Potato, cheese, cashew cream sauce, saffron

Pindi Chana or Chana Masala
Chickpeas, oven-roasted garam masala, mango

Tawa Vegetable Okra
Cauliflower, tinda

Matar Paneer
Green pea, paneer, cashew cream sauce, saffron

Navrata Korma
Cashew, tomato

Paneer Tikka Masala
Smoky paneer tikka, onion tomato & paprika sauce

Dal Tadka
Black mung, kidney beans, beluga lentils, onion masala

Dal Makhani
Slow-cooked lentil, garlic, tomato, cream

Shahi Paneer
Creamy tomato sauce, fried paneer, fenugreek, ghee

Sabzi Biryani
Fragrant basmati rice, layered local vegetables, fresh coriander

Accompaniment

Selected achar, chutney & raita

Rice and Bread

Classic Rice
Basmati, ghee

Selected Breads
Naan, poppadum & roti

Dessert

Gulab Jamun
Rosewater & green cardamom-scented

Carrot Halwa Tart
Mango yogurt mousse, pistachio cream

Chai Spiced Sponge Cake
Milk chocolate crémeux

Coconut Rice Pudding
Saffron, cashew, sultana

Tropical Fruit Salad
Marinated tropical fruit

Enhancements

Selected Tea Sweats $8 per guest
Barfi, ladoo, jalebi

Stations

Priced per guest. Chef-attended 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, Muskoka 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 osyter mushroom, aromatic duck jus

Seventh Course

E-Fu Noodles
Prawns, shiitake, yellow chive

Eighth Course

Coconut, Tangerine, Exotic Fruits
Coconut tapioca pearls, tangerine curd, exotic sorbet, sesame wafer

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 Kesseler, The Daily Rosé, Rheingau, Germany $105

RED

BC

Mission Hill, Cabernet-Merlot, 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 $74

NON-ALCOHOLIC

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

DRINKS

LIQUOR BARS

Premium Bar (1oz) $13

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

Super Premium Bar (1oz) $15

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

Luxury Bar (1oz) $17

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

LIQUEURS (1oz) $14

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) $15
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 $15

Coconut water, raspberry, lemon, ginger beer

Zen $15

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

Enchanted Blossom $15

Elderflower, lime, orange blossom water

POLICIES

ALLERGIES

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and nature of their allergies in order to allow us to take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liablity or claim of liability for any personal injury that does occur.

CANCELLATION

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

FOOD & BEVERAGE

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

FUNCTION GUARANTEES

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

LABOUR RATES

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

MENU SELECTION

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

FOOD & BEVERAGE SERVICE

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

POLICIES

ENTERTAINMENT & DECOR

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

AUDIO VISUAL

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

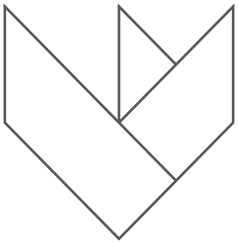
FUNCTION ROOMS

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

HOURLY HOST BAR PACKAGES

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

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



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