



PALLISER

IN-ROOM DINING MENU

WELCOME TO FAIRMONT PALLISER

Long considered a timeless icon of luxury, Fairmont Palliser has defined excellence for more than a century. In-Room Dining at The Palliser continues this uncompromising tradition of luxury and excellence by offering our guests an exceptional dining experience in the comfort and privacy of your guest room or suite.

Treat your senses to an incredible breakfast, lunch, dinner, late-night snack, or nightcap without ever needing to leave the solace of your room. In-Room Dining is available 24 hours a day.

To place your order, please contact the In-Room Dining department directly from your telephone.

Please note, a 15% service fee and \$5 delivery charge applies to all orders.

Prices are exclusive of applicable taxes.

1914

Signature Breakfast

Served daily from 5:30am to 11:00am



SIGNATURE BREAKFAST

Served daily from 5:30am to 11:00am

CONTINENTAL BREAKFAST 30

Hard Boiled Egg, Honey Ham, Swiss Cheese, Croissant,
Local Yogurt & Granola, Strawberries

TWO ALBERTA EGGS 32

Two (2) Eggs Any Style, Breakfast Potatoes, Bacon,
Pork Sausage & Choice of Toast

OMELETTE 29

Served With Breakfast Potatoes & Choice of Ham, Bacon, Tomato, Cheddar,
Spinach, Mushrooms, Onions or Peppers

EGGS BENEDICT

English Muffin, Hollandaise, Chives, Breakfast Potatoes

Honey Ham 29 Smoked Salmon 33 Avocado & Tomato 27

SCRAMBLED VEGAN EGGS 27

Avocado, Tomato, Chives, Grain Bread, Sprouts

STEAK & EGGS 39

Two (2) Eggs Any Style, Sirloin Steak, Breakfast Potatoes, Chimichurri

SOURDOUGH PANCAKES 25

Maple Syrup, Saskatoon Berry Compote, Greek Yogurt

Gluten-free options available

SIDES

PORK OR CHICKEN SAUSAGE 8

BACON 8

PLANT-BASED SAUSAGE 12

BREAKFAST POTATOES 8

SMOKED SALMON 22

HALF AVOCADO 5



SIGNATURE BREAKFAST

Served daily from 5:30am to 11:00am

CEREALS AND FRUITS

SLICED FRUIT	16
Seasonal Fruit & Berries	
STEEL CUT OATMEAL	17
Berries, Maple Syrup, Almonds, Coconut	
HOUSE GRANOLA	17
Alberta Yogurt, Fresh Berries, Ginger, Mint	
CEREAL & MILK	10
Corn Flakes, Cheerios, Raisin Bran, Rice Krispies, Froot Loops	

FROM THE BAKERY

Served with Butter & Fruit Preserves

FRESHLY BAKED PASTRIES	15
Butter Croissant, Fruit Danish and Chocolate Pastry	
TOASTED BAGEL & CREAM CHEESE	10
BRAN MUFFINS	8
TOAST	10
Multigrain, Sourdough, Rye, White, English Muffin	

CHILDREN'S MENU

ALBERTA EGG	15
One (1) Egg Any Style, Breakfast Potatoes With Choice of Toast & Bacon, Pork or Chicken Sausage	
PANCAKES & MAPLE SYRUP <i>Gluten-Free Option Available</i>	14
CEREAL & MILK	10
GREEK YOGURT, GRANOLA & BERRIES	11



SIGNATURE BREAKFAST

Served daily from 5:30am to 11:00am

FRESH JUICES

FRESH PRESSED ORANGE JUICE	17
GREEN GODDESS	17
Spinach, Pineapple, Green Apple, Mint	
ENERGY UPPER	17
Red Beets, Red Apple, Ginger, Carrot, Pomegranate	
ANTIOXIDANT SUPREME	17
Pineapple, Turmeric, Orange, Carrot, Ginger	

BEVERAGES

JUICES	6
Orange, Apple, Grapefruit, Cranberry	
FRESHLY BREWED POT OF COFFEE	10
SELECTION OF LOT 35 TEAS	6
CAPPUCCINO, ESPRESSO OR LATTE	8
HOT CHOCOLATE	6
MILK	6
Skim, 2%, Chocolate, Soy, Oat, Almond	

ALL DAY & LATE NIGHT DINING

All Day Dining served daily from 11:00am to Midnight
Late Night Dining served daily from Midnight to 5:30am



ALL DAY DINING

Served daily from 11:00am to Midnight

SOUPS & SALADS

PALLISER CLAM CHOWDER	14
Chives, Sourdough Bread	
CHEF'S SOUP OF THE DAY	9
Sourdough Bread	
LOCAL BABY ROMAINE	17
Beef Bacon, Parmesan, Croutons, Creamy Dressing	
ARUGULA	17
Goat Cheese, White Wine Dressing, Green Apple, Walnut	
HAWTHORN ENDIVES	17
Radicchio, Citrus, Cilantro, Pistachio Dressing	
Enhance Your Salad: Grilled Chicken 10 Tofu 8 Steelhead Salmon 12 Shrimp 15	

SHARE

HAWTHORN SOURDOUGH	10
Sea Salt Butter	
SHRIMP COCKTAIL	25
Lemon, Marie Rose	
CHARCUTERIE & CHEESE	34
Mustard, Pickled Vegetables, Olives, Baguette	
CHICKEN WINGS	33
Hot Sauce, Ranch, Veggie Sticks	
CHICKEN FINGERS	32
Fries, Veggie Sticks, Ranch, Plum Sauce	
HAWTHORN FRIES	14
Garlic Aioli	



ALL DAY DINING

Served daily from 11:00am to Midnight

MAINS

FALAFEL WRAP	26
Naan, Tomato, Pickles, Lettuce, Chives, Tahini, Fries or Salad	
BEEF BURGER	28
Brioche Bun, Cheddar, Tomato, Pickle, Lettuce, Fries or Salad	
PLANT-BASED BURGER	28
Brioche Bun, Tomato, Onion, Shoots, Avocado, Fries or Salad	
FISH & CHIPS	29
Fries, Tartar, Lemon	
TAGLIATELLE	29
Cream Sauce, Spinach, Garlic, Chives, Grana Padano	
MOUNTAIN CREEK BRAISED ELK	37
Garganelli Pasta, Tomato, Cipollini, Grana Padano	

FROM THE GRILL

Served with Seasonal Vegetables & Choice of Roasted Potatoes or Fries

ALBERTA AAA BEEF TENDERLOIN 6oz	58
Peppercorn Jus	
STEELHEAD SALMON 6oz	39
Citrus Cream Sauce	
BEEF SIRLOIN 6oz	42
Chimichurri	
CHICKEN SUPREME 6oz	39
Red Wine Jus	
SAUTÉED SHRIMP 8pcs	44
Garlic & Lemon Butter	



ALL DAY DINING

Served daily from 1100am to Midnight

CHILDREN'S MENU

GRILLED CHICKEN BREAST OR STEELHEAD SALMON	29
Roasted Potatoes, Seasonal Vegetables	
CHICKEN FINGERS	19
Fries, Plum Sauce	
TAGLIATELLE	15
Tomato Sauce or Butter & Parmesan Cheese	
CHEESE BURGER	20
Royal Sauce, Fries or Vegetable Sticks & Ranch	
GRILLED CHEESE SANDWICH	16
Fries or Vegetable Sticks & Ranch	
VEGETABLE CRUDITÉ	9
Ranch	

DESSERT

VANILLA CHEESECAKE	15
Dolce Whip, Espresso Crumble	
LEMON CURD	16
Chiffon Sponge, Raspberry Mousse, Meringue Shards	
VEGAN CHOCOLATE CAKE	15
Chocolate Buttercream, Chocolate Sauce	
FOOTHILLS CREAMERY ICE CREAM	15
Choice of Three Scoops: Vanilla, Chocolate, Strawberry, Lemon or Strawberry Sorbet Served With Berries & Whipped Cream	



LATE NIGHT DINNING

Served daily from Midnight to 5:30am

APPETIZERS

CHARCUTERIE & CHEESE	34
Mustard, Pickled Vegetables, Olives, Baguette	
LOCAL BABY ROMAINE	17
Beef Bacon, Parmesan, Croutons, Creamy Dressing	
ARUGULA	17
Goat Cheese, White Wine Dressing, Green Apple, Walnut	
FRIES	14
Garlic Aioli	

MAINS

CHICKEN WINGS	33
Hot Sauce, Ranch, Veggie Sticks	
CHICKEN FINGERS	32
Fries, Veggie Sticks, Ranch, Plum Sauce	
FALAFEL WRAP	26
Tomatoes, Pickles, Lettuce, Chives, Tahini, Fries or Salad	
BEEF BURGER	28
Brioche Bun, Cheddar, Tomato, Pickle, Lettuce, Fries or Salad	

DESSERTS

VANILLA CHEESECAKE	15
Dolce Whip, Espresso Crumble	
VEGAN CHOCOLATE CAKE	15
Chocolate Buttercream, Chocolate Sauce	

BAR & BEVERAGES

Bar served daily from 10:00am to 2:00am
Beverages are served daily and available 24 hours



BEVERAGES

Served daily—24 hours

BEVERAGES

JUICES

Orange, Apple, Grapefruit, Cranberry

6

FRESHLY BREWED POT OF COFFEE

10

SELECTION OF LOT 35 TEAS

6

CAPPUCCINO, ESPRESSO OR LATTE

8

HOT CHOCOLATE

6

MILK

Skim, 2%, Chocolate, Soy, Almond

6

MINERAL WATER

Still or Sparkling 330ml 7 750ml 13

SOFT DRINKS

7

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Ginger Ale, Tonic Water,
Soda Water, Root Beer, Orange Crush



BAR

Served daily available 10:00am-2:00am

RED WINE BY THE GLASS & BOTTLE

	5OZ	BTL
PINOT NOIR, See Ya Later Ranch, Okanagan, Canada	17	85
CHIANTI, Gabbiano, Tuscany, Italy	17	85
SUPER TUSCAN BLEND, Aia Vecchia, Lagone, Italy	17	85
MERLOT, Sterling, Napa Valley, USA	17	85
SHIRAZ, Wakefield, Clare Valley, USA	17	85
CABERNET SAUVIGNON, 11th Hour Cellars, California, USA	17	85

WHITE WINE BY THE GLASS & BOTTLE

SAUVIGNON BLANC, Mount Riley, Marlborough, New Zealand	17	85
ORGANIC RIESLING, CedarCreek, Kelowna, Canada	17	85
PINOT GRIGIO, Campagnola, Veneto, Italy	17	85
VERMENTINO, Casanova, La Spinetta, Toscana	19	90
MER SOLEIL, Chardonnay, California, USA	19	90

ROSÉ WINE BY THE GLASS & BOTTLE

ROSÉ, Sables d'Azur Rosé, Côtes de Provence, France	17	85
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SPARKLING & CHAMPAGNE BY THE GLASS & BOTTLE

MIONETTO PROSECCO EXTRA BRUT, Treviso, Italy	17	80
VEUVE CLICQUOT BRUT, Champagne, France	31	240

BEER BY THE BOTTLE

BIG ROCK GRASSHOPPER, Wheat Ale	9
STRONGBOW CIDER	9
BUD LIGHT	9
CORONA	9
GUINNESS	11
VILLAGE CRAFT, Non-Alcoholic	8



FACTS ABOUT CALGARY'S CASTLE

1. We have Palliser Honey Bees living in beehive colonies in Fort Calgary. These bees help pollinate the area, support local bee populations and supply our hotel with over 150 lbs of honey.
2. We are committed to protecting the oceans and promoting sustainable practices through our membership with Ocean Wise. Our culinary team also works closely with Alberta farmers to showcase seasonal and locally sourced menu items.
3. We are famous for our classic clam chowder—a traditional version with the same recipe that's been perfected over the past century.

HAWTHORN ✿

Located in the lobby of the hotel, Hawthorn features regional fare that includes new favourites and prized cocktails, as well as an extensive wine list. Serving breakfast, lunch, dinner, weekend brunch, and Afternoon Tea. For hours, menus, and more information, please visit hawthorndiningroom.ca.



TO ORDER, SIMPLY PRESS THE
IN ROOM- DINING BUTTON
ON YOUR GUEST ROOM TELEPHONE