



FAIRMONT PALLISER
EVENTS MENU

Fairmont
PALLISER

Welcome to Fairmont Palliser – a landmark event destination in Calgary for more than 100 years.

Our dedication to service excellence shows – we've proudly hosted Calgary's most distinctive gatherings since 1914. At Fairmont Palliser, we host elegant events that are remembered for years to come.

Beautiful event spaces and a ballroom that features historic murals and designs from our country's iconic provincial landscapes, are paired with the talents of Gregor Dunki, our Executive Chef and his culinary team. The authenticity of this top team at the helm of the Calgary's most iconic address brings these unique settings to life with inventive cuisine featuring authentic recipes and world-class cooking techniques.

It is our pleasure to offer you menus, featuring local and organic ingredients that cater to a range of dietary needs including vegetarian dishes, gluten free and more. The hotel has longstanding relationships to ensure access to the country's highest-quality food and beverage products and provide you with the most responsibly produced options for your event. The hotel is proud to use local and trusted producers. Fairmont Palliser proudly partners with ABC Bees at Heritage Park. This is also home to our apiary where we house two working hives that produce 100-150lbs annually, and is used for sweet treats, cocktails and gifts for our special guests. Your meeting will matter to the planet when you choose a venue that chooses the planet.

Quality beverages are the finishing touch of any event. With the recent addition of Jean-Michel Buffard, Director of Food & Beverage, the range of our beverage program has been enhanced to include elegant champagne offerings while also including an array of premium alcoholic and non-alcoholic cocktails.

For more than 100 years, great food, beverage and exemplary service has been essential to our offering. We're pleased that you are considering our renowned banquet venue and our Event Sales & Services Managers look forward to working with you to create a distinctive and memorable experience.



FAIRMONT PALLISER

BANQUET MENU 2023

Breakfast

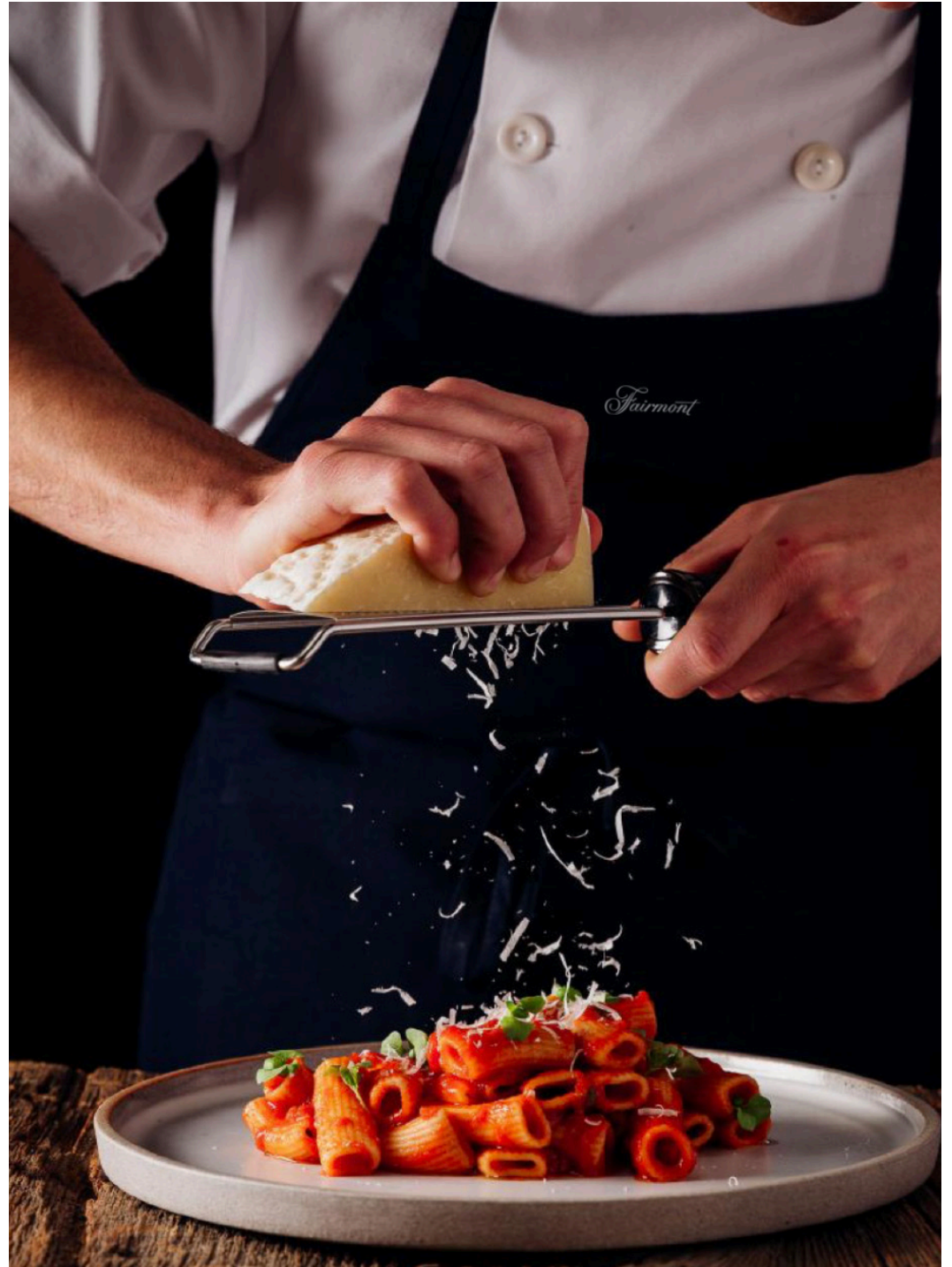
Breaks & Refreshments

Lunch

Reception

Dinner

Beverage





FAIRMONT PALLISER CATERING

BREAKFAST

MENU

BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 teas. Our breakfast buffets are designed for a minimum of 20 guests. For events fewer than 20 guests an addition \$6 per guest surcharge will be applied. All pricing is per person. (No Surcharge for the Continental Buffet).

CONTINENTAL 33

Sliced Fruit & Grapes (GF)
Greek Yogurt & Berry Yogurt (GF, V)
House Granola (DF, V)
Whole Seasonal Fruit (GF, DF, V)
Danish, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)

HEALTHY START 35

Diced Fruit & Strawberries (GF, DF, VE)
Berry & Coconut Smoothie (GF, DF, V)
Greek Yogurt & Berry Yogurt (GF, V)
House-made Bircher Muesli, Almonds, Raisins (DF, VE)
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE)
Bran Muffin & Lemon Cranberry Loaf (V)
Whole Seasonal Fruit (GF, DF, V)
Butter, Fruit Preserves, Marmalade & Honey (V)

CENTER STREET BREAKFAST 37

Sliced Ham, Mortadella & Salami
Brie & Swiss Cheese (GF, V)
Smoked Salmon, Capers, Onions (GF, DF)
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE)
Butter & Chocolate Croissant, Bagels, Baguette (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Whole Seasonal Fruit (GF, DF, V)
Sliced Fruit & Berries (GF, DF, VE)
Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

PALLISER BREAKFAST 43

Diced Fruit & Strawberries (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF, V)
House Made Granola (DF, V)
Whole Seasonal Fruit (GF, DF, V)
Danish, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Scrambled Free Run Eggs, Green Onions (GF, DF, V)
Choice of 2: Bacon, Pork or Chicken Sausage
Breakfast Potatoes, Fresh Herbs (GF, DF, VE)
Sautéed Button Mushrooms (GF, DF, VE)

STAMPEDE BREAKFAST 45

Sliced Seasonal Fruit & Grapes (GF, DF, V)
Greek Yogurt & Berry Yogurt (GF, V)
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE)
Assorted Mini Beignets (V)
Whole Seasonal Fruit (GF, DF, V)
Scrambled Free Run Eggs, Green Onions (GF, DF, V)
Choice of 2: Bacon, Pork or Chicken Sausage
Baked Beans (GF, DF, VE)
Corned Beef & Potato Hash
Buttermilk Pancakes, Maple Syrup, Whipped Cream & Berry Compote (V)

BUFFET ENHANCEMENTS

Bagels & Cream Cheese (V) 7
Bagels, Smoked Salmon, Cream Cheese, Capers, Onions 12
Bacon, Pork Sausage or Chicken Sausage 7
Plant Based Sausage (VE) 8
Buttermilk Pancakes, Maple Syrup, Whipped Cream & Berry Compote (V) 7
Waffles, Maple Syrup, Whipped Cream & Berry Compote (V) 7
Breakfast Sandwich, Egg, Sausage Patty, Cheddar, English Muffin 11
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE) 6

OMELETTE STATION 18

Price Includes One Chef for Two Hours

Free Run Eggs, Cheddar, Ham, Bacon, Mushrooms, Spinach, Peppers, Tomato, Green Onions

MENU

BREAKFAST

PLATED BREAKFAST

Plated breakfasts are served with chilled juice, regular & decaffeinated coffee and LOT 35 teas. All prices are per person.

FAMILY STYLE

Sliced Fruit & Berries (GF, DF, VE)

Danish, Muffins & Croissants (V)

Butter, Fruit Preserves, Marmalade & Honey (V)

Your Selection of One Breakfast Entrée:

SCRAMBLED FREE RUN EGGS, CHIVE 45

Skillet Alberta Potatoes, Bacon & Pork Sausage, Vine Ripe Tomatoes

SPINACH, MUSHROOM & GOAT CHEESE FRITTATA 45

Alberta Skillet Potatoes, Chicken Sausage, Vine Ripe Tomatoes

EGGS BENEDICT 47

Free Run Egg, Honey Ham, Lemon & Chive Hollandaise, Alberta Skillet Potatoes, Vine Ripe Tomatoes

PLANT BASED BREAKFAST (VE) 46

Vegan Scrambled Egg, Plant-Based Sausage, Alberta Skillet Potatoes, Sautéed Mushrooms, Vine Ripe Tomatoes



MENU

BREAKFAST

BREAKFAST ON THE RUN

Breakfast On The Run is prepared for offsite consumption only & may not be served in event space. All pricing is per person.

BRAN MUFFIN & HOUSE GRANOLA (V)
POTTED RIVERA YOGURT (GF, V)
APPLE
FLOW ALKALINE SPRING WATER

Your Choice Of:

HONEY HAM & SWISS 35
Croissant, Honey Mustard

TOMATO & WHITE CHEDDAR (V) 34
Croissant, Lemon Mayonnaise

ADD ON 7

Regular & Decaffeinated Coffee and LOT 35 Teas



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)



FAIRMONT PALLISER CATERING

BREAKS

MENU

BREAKS

THEMED BREAKS

All Themed Breaks are served with regular & decaffeinated coffee and LOT 35 teas. All prices are per person.

MILK & COOKIES (v) 23

Chocolate Chip, Oatmeal Raisin, Double Chocolate,
White Chocolate Macadamia Nut Cookies, Jugs of 2%
Milk and Chocolate Milk

WELNESS BREAK (GF, DF, VE) 24

Green Juice, Spinach, Green Apple, Pear, Mint
Strawberry & Banana Coconut Smoothie
Watermelon Juice
Infused Ice Water
Assorted Whole Fruits
Fruit Skewers

BUILD YOUR OWN YOGURT PARFAIT (v) 23

Local Yogurt, House Granola, Berries, Strawberry
Compote, Lemon Custard, Candied Nuts

HAPPY BREAK 23

Berry & Coconut Smoothie (GF, DF, VE)
House Made Granola Bars (V)
Trail Mix (V)
Sliced Seasonal Fruit (GF, DF, VE)
Whole Fruit (GF, DF, VE)
Flow Alkaline Spring Water

MIDWAY 27

Kettle Chips, Spicy Dip (GF, V)
Mini Beignets (V)
Caramel Popcorn (GF, V)
Sliced Watermelon (GF, DF, VE)
Mini Corn Dogs, Yellow Mustard

FARMERS MARKET 34

Crispy Seasonal Vegetables (GF, DF, VE)
Hawthorn Sourdough Bread & Whipped Butter (V)
Hummus (GF, DF, VE) & Lemon Ranch Dip (GF, V)
Alberta Cheese, House Made Crackers, Grapes (V)
Saskatoon Berry Chocolate Bars (GF, V)

MEZZE (v) 23

Pita Chips, Naan, Marinated Olives
Pepperoncini, Hummus, Baba Ganoush

AFTERNOON TEA SWEETS 24

White Chocolate Strawberry Squares (GF)
Fresh Fruit Tarts (V)
Milk Chocolate Mousse Slices (GF)
Mini Vanilla Latte Cupcakes (V)

ALBERTA TRAIL MIX (v) 36

Almonds, Hazelnuts, Pumpkin Seeds, Sunflower Seeds
Dry Apricots, Raisins, Dry Cranberries, Smarties,
Chocolate Chips, Mini Marshmallows

MUNCHIES 26

Buttered Popcorn & Caramel Popcorn (GF, V)
Kettle Chips & Spicy Dip (GF, V)
Wasabi Peas, Cheese Straws (V)
Gummy Worms & Smarties



MENU

BREAKS

BUILD YOUR OWN

FROM THE BAKERY prices are per dozen

Assorted Cookies (V) 36
Assorted Mini Danishes (V) 48
Mini Butter & Chocolate Croissant (V) 48
Assorted Mini Muffins (V) 48
Assorted Mini Cheesecake (V) 48
Flourless Chocolate Brownies (GF, V) 48
Assorted Macarons (V) 60
Mini Beignets (V) 48
Assorted Scones & Vanilla Cream (V) 48

HEALTHY ADDITIONS prices are per dozen

Assorted Whole Fruit (GF, DF, VE) 36
House Made Granola Bars (V) 48
Potted Rivera Yogurt (GF, V) 72
Chocolate Dipped Strawberries (GF, V) 48
Fruit Skewers, Yogurt & Mint Dip (GF, V) 60

BREAK ENHANCEMENTS price are per person

Cheese & Charcuterie, Pickled Vegetables, Grapes,
Baguette, Crackers 30
Vegetable Crudité, Hummus & Baba
Chanhoush (GF, DF, VE) 16
Sliced Fruit & Berries (GF, DF, VE) 11

DRY SNACKS Individually packaged, prices are per dozen

House-Made Kettle Chips, Sea Salt (GF, DF, VE) 36
Corn Chips, Chili Salt (DF, VE) 36
Butter Popcorn (GF, V) 30
Truffle Popcorn (GF, DF, VE) 36

BAR SNACKS

Mixed Olives 300gr (GF, DF, VE) 26
Mixed Nuts 300gr (GF, DF, VE) 35

BEVERAGES price are per person

Regular & Decaffeinated Coffee 7 per person
LOT 35 Teas 7 per person
Sparkling or Still Water (750ml) 16 each
Sparkling or Still Water (330ml) 8 each
Flow Alkaline Spring Water (500ml) 8 each
Assorted Black River Bottled Juices 7 each
Assorted Coca Cola Products 6 each
Orange, Grapefruit, Apple or Cranberry Juice 20*
2% Milk or Skim Milk 15*
2% Chocolate Milk 18*
Soy Milk 15*
Strawberry & Banana Coconut Smoothie 25*
*prices are per litre

CONTINUOUS BEVERAGE BREAK 25*

Regular & Decaffeinated Coffee, LOT 35 teas &
Regular and Diet Soft Drinks
*prices are per person



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

M E N U

BREAK PACKAGES

All prices are per person.

MORE THAN A MEETING 90

Served with regular & decaffeinated coffee and LOT 35 teas.

MORNING - 45 min

Fresh Orange & Grapefruit Juice
Sliced Fruit & Grapes (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF)
Danish, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)

MID-MORNING - 20 min

Whole Fruit
House Made Granola Bars (DF, V)

LUNCH BUFFET - 1 hour (includes the following)

SOUP OF THE DAY

SALAD BAR

Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)
Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette

SANDWICH BAR

Alberta Roast Beef, White Cheddar, Pickles, Horseradish Aioli, Dark Rye
Grilled Market Vegetables, Quinoa, Arugula, Hummus
Whole Wheat Wrap (DF, VE)
Grilled Chicken Breast, Bacon, Onion Marmalade, Arugula, Herb Focaccia
Egg Salad, Fresh Herbs, Watercress, Sourdough (V)

DESSERTS

Citrus Tart (V)
Chocolate Hazelnut Brownies (V)
Beignets (V)

AFTERNOON - 30 min

Mini Chocolate Cupcakes (V)
Vanilla Shortbread Cookies (V)
Sliced Fresh Fruit (V)

CONTINUOUS BEVERAGE BREAK 25

Regular & Decaffeinated Coffee, LOT 35 Teas,
Regular & Diet Soft Drinks

ALL DAY BREAK 49

MORNING - 45 min

Fresh Orange & Grapefruit Juice
Sliced Fruit & Grapes (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF)
Danish, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Regular & Decaffeinated Coffee And LOT 35 Teas

MID-MORNING - 20 min

Regular & Decaffeinated Coffee and LOT 35 Teas

AFTERNOON - 30 min

Strawberry Shortcake (V)
Sliced Fresh Fruit (GF, DF, VE)
Regular & Decaffeinated Coffee and LOT 35 Teas
Regular and Diet Soft Drinks



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)



FAIRMONT PALLISER CATERING

LUNCH

MENU

LUNCH BUFFETS

Lunch buffets are served with regular & decaffeinated coffee, LOT 35 teas.

For events with fewer than 20 guests an additional \$6 per guest surcharge will be applied. All pricing is per person.

PRAIRIE LUNCH 54

Bread Rolls & Butter
Apple & Beetroot Salad, Kale, Arugula, Walnuts
Sherry Vinaigrette (GF, DF, V)
Heirloom Tomato & Cucumber Salad, Goat Feta,
Pickled Onion, Balsamic Dressing (GF, V)
Baby Greens, Shaved Vegetables, Herb Balsamic
Dressing (DF, GF, V)
Herb Roasted Whole Chicken, Mustard Cream
Sauce (GF)
Smoked Alberta Beef Brisket, BBQ Sauce (GF, DF)
Roasted Seasonal Vegetables, Cold Pressed
Canola Oil (GF, DF, VE)
Seven Grain Rice, White Onions & Garlic, Fresh Herbs
(GF, DF, VE)

Apple Crumble Cheesecake (V)
Maple Pecan Mini Cupcake (V)
Saskatoon Berry Butter Tarts (V)

TUSCANY LUNCH 55

Baguette, Focaccia and Butter
Caesar Salad, Bacon, Crouton, Parmesan
Heirloom Tomato & Pulled Mozzarella, Basil, Balsamic
Dressing (GF, V)
Arugula & Parmesan Salad, Sherry Vinaigrette (GF, V)
Spinach & Ricotta Cannelloni, Tomato Sauce,
Parmesan (V)
Farfalle Pesto Primavera, Feta Cheese (V)
Grilled Chicken Alfredo, Penne, Spinach (GF)
Roasted Seasonal Vegetables, Lemon Olive Oil (GF,
DF, VE)
Pistachio Cannoli (V)
Tiramisu Squares
Berry Panna Cotta (GF)

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

WHOLESOME LUNCH 55

Bread Rolls & Butter
Vegetable Crudit , Hummus, Dill Yogurt Dip (GF, V)
Baby Greens, Shaved Vegetables, Herb Balsamic
Dressing (GF, DF, V)
Chickpea Salad, Parsley, Tomato, Cucumber, Lemon
Vinaigrette (GF, DF, V)
Quinoa Tabbouleh, Tomato, Parsley, Red Onions,
Citrus Vinaigrette (GF, DF, VE)

Steamed Steelhead Salmon, Lemon Caper & Herb
Vinaigrette (GF, DF)
Roasted Chicken Breast, Chimichurri (GF, DF)
Grilled Tofu, Garlic & Herb Marinade (GF, DF, VE)
Steamed Green Vegetables, Extra Virgin Olive Oil
(GF, DF, VE)

Flourless Chocolate Brownie (GF)
Strawberry Rhubarb Crumble Bar (GF, VE)
Sliced Seasonal Fruit (GF, DF, VE)

FIESTA LUNCH 55

Tortilla Chips, Salsa, Guacamole (DF, VE)
Iceberg Lettuce, Corn, Feta, Black Beans, Radish,
Lime Dressing (GF, DF, V)
White Bean Salad, Tomato, Cilantro, Peppers,
Cucumbers, Jalapeno Dressing (GF, DF, V)
Chipotle Pulled Pork, Jalapenos (GF, DF)
Lime & Garlic Chicken Breast, Cilantro (GF, DF)
Saut ed Peppers, Mushrooms & Jalapenos (GF, DF, VE)
Spiced Tomato Rice (GF, DF, VE)
Flour Tortillas (DF, VE), Lemon Crema, Pickled Red
Cabbage, Salsa (GF)

Caramel Cinnamon Churros (V)
Tres Leches Rice Pudding (GF, V)
Coconut Cream Tarts (V)

WORKING LUNCH 52

SOUP OF THE DAY

SALAD BAR

Baby Greens, Shaved Vegetables, Herb Balsamic
Dressing (GF, DF, V)
Quinoa Tabbouleh, Tomato, Parsley, Red Onions,
Citrus Vinaigrette (GF, DF, VE)
New Potatoes, Cherkins, Alberta Egg, Green Onions,
Mustard Dressing (GF, DF, V)

SANDWICHES (CHOOSE UP TO 4)

Curry Chicken Salad, Dried Apricots, Arugula, Butter
Croissant
Alberta Roast Beef, White Cheddar, Pickles,
Horseradish Aioli, Dark Rye
Black Forest Ham & Emmental Cheese, Sourdough,
Mustard Aioli
Grilled Market Vegetables, Quinoa, Arugula, Hummus
Whole Wheat Wrap (VE)
Beefsteak Tomato & White Cheddar, Baby Kale,
Herb Aioli, Nine Grain Bread (V)
Grilled Chicken Breast, Bacon, Chipotle, Tomato,
Arugula, Herb Focaccia
Montreal Smoked Meat, Sauerkraut, Honey Mustard,
Soft Pretzel Roll
Smoked Turkey Wrap, Kale, Avocado, Sweet & Sour
Onion Jam (DF)
Egg Salad, Fresh Herbs, Watercress, Sourdough (V)
Steelhead Salmon Salad, Lemon Aioli, Capers,
Chive, Pumpnickel

DESSERTS

Fruit Tarts (V)
Chocolate Layer Cake (GF, V)
Vanilla Cream Profiteroles (V)



MENU

LUNCH

LUNCH ON THE RUN

Lunch on the run is prepared for offsite consumption only & may not be served in an event space. All pricing is per person.

LUNCH ON THE RUN 45

YOUR SELECTION OF ONE OF THE FOLLOWING:

Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)

New Potatoes, Cherkins, Alberta Egg, Green Onions, Mustard Dressing (GF, DF, V)

Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, V)

YOUR SELECTION OF FOUR OF THE FOLLOWING:

Alberta Roast Beef, White Cheddar, Pickles, Horseradish Aioli, Dark Rye

Black Forest Ham & Emmental Cheese, Country Baguette, Mustard Aioli

Grilled Market Vegetables, Quinoa, Arugula, Hummus Whole Wheat Wrap (VE)

Grilled Chicken Breast, Bacon, Chipotle, Tomato, Arugula, Herb Focaccia

Smoked Turkey Wrap, Kale, Avocado, Sweet & Sour Onion Jam (DF)

Steelhead Salmon Salad, Lemon Aioli, Capers, Chive, Pumpnickel

INCLUDES THE FOLLOWING:

Chocolate Chip Cookie (V)

Apple

House Made Granola Bar (V)

Flow Alkaline Spring Water



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

M E N U

LUNCH

PLATED LUNCH

All plated lunches are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our lunches are designed with three courses and include salad or soup, entrée and dessert. All pricing is per person.

SOUPS

Parsnip & Pear Bisque, Chive (GF, V)

Carrot, Ginger & Coconut Soup, Cilantro (GF, DF, VE)

Roasted Mushroom & Rosemary Soup (GF, V)

Corn & Potato Bisque, Thyme (GF, V)

SALADS

Caesar Salad, Romaine, Crouton, Parmesan, Tomato, Creamy Dressing (V)

Snipped Baby Greens, Shaved Vegetables, Herbed Balsamic Dressing (GF, DF, V)

Arugula & Frisee, Shaved Apple & Fennel, Dried Cranberries, Asiago, Citrus Vinaigrette (GF, V)

Spinach & Kale, Roasted Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing (GF, V)

Mixed Little Greens, Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette (GF, V)

ENTRÉES

Roasted Steelhead Salmon 53 Herb & Lemon Marinated, Little Alberta Potatoes, Seasonal Vegetables, Saffron Cream Sauce (GF)

Pan Seared Arctic Char 53 Maple & Mustard Glaze, Wild Lemon Rice, Seasonal Vegetables, Thyme Beurre Blanc (GF)

Roasted Chicken Supreme 55 Lemon & Thyme Marinade, Buttermilk Whipped Potatoes, Seasonal Vegetables, Herb Jus (GF)

Grilled NY Striploin 65 Whipped Alberta Potatoes, Sautéed Mushrooms, Seasonal Vegetables, Rosemary Jus (GF)

Flat Iron Steak 64 Garlic & Rosemary Marinade, Roasted Alberta Potatoes, Seasonal Vegetables, Chimichurri (GF, DF)

Hawthorn Chicken Power Bowl 51 Grilled Chicken Breast, Quinoa Tabbouleh, Carrot & Cabbage Slaw, Edamame Beans, Avocado, Arugula, Tahini Dressing (GF, DF)

Charred Acorn Squash & Carrots 50 Farro, Ratatouille, Feta, Herb Dressing (GF, V)

Roasted Portobello & Oyster Mushrooms 50 Tomato & White Bean Cassoulet, Spinach, Chimichurri (GF, DF, VE)

Butternut Squash Ravioli 50 Lemon & Herb Butter, Roasted Squash, Kale, Pickled Onions, Feta (V)

DESSERTS

Lemon Olive Oil Cake, Yogurt Cream, Honey Drizzle (V)

Grapefruit Curd Tart, Rosemary Meringue Shards, Crushed Pistachios (V)

Guilt Free Carrot Cake, Creamy Cheese Icing, Orange (VE, GF)



FAIRMONT PALLISER CATERING

RECEPTION

MENU

RECEPTION

CANAPÉS

Prices are per dozen, minimum of 3 dozen

COLD

Wild Mushroom Pate, Grana Padano, Baguette (V) 48
Smoked Duck Wrapped Dates, Cress (GF, DF) 60
Wild Boar Pate, Red Wine Pear, Crostini (DF) 60
Lobster Rolls, Lemon Aioli, Chive, Brioche 130
Prosciutto Wrapped Aged White Cheddar, Fig Jam (GF) 72
Roast Alberta Beef, Horseradish Aioli, Arugula, Brioche 60
Torched Brie, Fig Chutney, Sage, Crostini (V) 48
Tomato & Olive Skewer, Feta, Pesto (GF, V) 48
Blinis, Salmon Roe, Lemon Crème Fraiche, Dill 60
Compressed Watermelon, Goat Feta, Mint (GF, V) 60
Northern Diver Caviar, Blinis, Crème Fraiche, Chive 300
Foie Gras, Brioche, Fig Jam, Sea Salt 170

HOT

Lemon & Thyme Chicken Brochette, Mint Yogurt (GF) 60
Beer Battered Shrimp, Lemon Tartar Sauce 72
Steelhead & Vegetable Fritters, Lemon & Mint Yogurt 72
Paneer & Vegetable Tandoori Skewer, Raita (GF, V) 48
Vegetable Spring Rolls, Sweet Chili Sauce (V) 48
Tandoori Chicken Skewers, Cilantro, Raita (GF) 60
Beef & Cheddar Slider, Pickle, Burger Sauce 96
Pulled Pork Slider, Spicy Slaw, Jalapeno 72
Goat Cheese, Onion & Green Apple Tatin (V) 60
Plant Based Corn Dogs, Spicy Ketchup 60
Vegetable & Onion Pakora, Raita (GF, V) 60
Shrimp Tart, Lemon, Scallion 72

SWEETS

Chocolate Hazelnut Brownie (V) 48
Vanilla Cream Profiterole (V) 48
Fresh Fruit Tart (V) 48
Assorted Mini Cheesecake (V) 48
Vanilla Latte Cupcake (V) 48

Vegetarian (V) Vegan (VE) Gluten-Free (GF) Dairy-Free (DF)



MENU

RECEPTION

All pricing is per person unless otherwise indicated, minimum of 25 guests

MEZZE 23

Pita Chips, Naan (V), Marinated Olives, Pepperoncini, Hummus, Baba Ganoush (GF, V)

CHARCUTERIE & CHEESE 30

Pickled Vegetables, Mustard, Grapes, Baguette, Crackers

CANADIAN CHEESE BOARD 30

Fig Chutney, Grapes, Dried Fruit, Baguette, Crackers

CRUDITÉS (VE) 16

Vegetable Crudité, Hummus & Baba Ganoush

CHICKEN WINGS 27 (6 pieces per person)

Hot Sauce, BBQ Sauce, Honey Garlic Sauce, Crispy Vegetables, Ranch,

POUTINE 22

Yukon Fries & Sweet Fries, Chicken Gravy & Mushroom Gravy, Cheese Curds,

Sautéed Peppers & Onions, Green Onions

Beef Short Rib Poutine **Add 5**

BAKED BRIE (V) 275 (per brie 1 kg, serves 15)

Marmalade, Figs, Cranberries, Pistachios, Baguette

STREET TACOS 28 (based on 3 tacos per person)

Grilled FlatIron Steak, Chipotle Pulled Pork, Blackened Tofu, Flour Tortillas, Pico de Gallo, Fresh Lime, Cilantro, Pickled Red Cabbage, Lettuce, Crema, Avocado

NAAN PIZZAS 16 (9" naan, 5 pieces)

Pepperoni, Hawaiian, Vegetable & Pesto Naan Pizzas

FRESHLY SHUCKED OYSTERS 84 (prices are per dozen, minimum of 5 dozen)

Fresh Horseradish, Champagne Mignonette, Tabasco, Lemon (GF)

CHILLED SHRIMP 84 (prices are per dozen, minimum of 5 dozen)

Poached Shrimp, Cocktail Sauce, Green Goddess, Marie Rose Sauce, Lemon (GF)

MUNCHIES 36

Mini Corn Dogs, Fried Mac & Cheese, Chicken Fingers, Spicy Chicken Wings, Corn Tortillas & Cheese Sauce, Vegetable Crudité & Ranch, Ketchup, Mustard, Plum Sauce

SUSHI ROLLS 36 (6 pieces per person)

California Roll, Avocado & Cucumber Roll, Shrimp Tempura Roll, Salmon & Tuna Nigiri, Soy, Pickled Ginger, Wasabi

SNACKS Individually wrapped, prices are per dozen

House-Made Kettle Chips, Sea Salt (GF, DF, VE) 36

Corn Chips, Chili Salt (DF, VE) 36

Butter Popcorn (GF, V) 30

Truffle Popcorn (GF, DF, VE) 26

BAR SNACKS

Mixed Olives 300gr (GF, DF, VE) 26

Mixed Nuts 300gr (GF, DF, VE) 35



MENU

RECEPTION

CHEF ATTENDED STATIONS

A Culinary Attendant is included for all stations for a maximum of 2 hours.

PASTA MIXOLOGY 31

Minimum of 25 guests

Penne Primavera (V)

Fennel Sausage Tortellini, Garlic Alfredo

Mushroom Ravioli, Sage Brown Butter (V)

Onion, Garlic, Little Tomatoes, Peppers, Mushroom, Scallion, Chili Flakes

Olives, Grana Padano, Goat Cheese, Pesto

Tomato & Basil Sauce

STIR FRY 30

Minimum of 25 guests

Ginger Beef & Garlic Chicken, Tofu

Chow Mein Noodles, Onion, Garlic, Ginger, Peppers, Broccoli, Bok Choy

Bean Sprouts, Green Onions, Cilantro, Chili Flakes, Hoisin Sauce, Soy Sauce,

Sesame Seeds, Chili Sauce

SALMON WELLINGTON 300

Priced Per Wellington, Serves Approximately 20 Guests

Puff Pastry, Spinach, Mushrooms, Dill & Lemon Crème Fraîche, Chimichurri

WHOLE ROASTED BEEF STRIPLOIN 550

Priced Per Striploin 7kg, Serves Approximately 35 Guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus, Yorkshire Pudding

MUSTARD CRUSTED BONE-IN RIB EYE 750

Priced Per Rib Eye 10kg, Serves Approximately 35 Guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus, Mini Buns

MAPLE & MUSTARD GLAZED BONE-IN HAM 350

Priced Per Ham, Serves Approximately 20 Guests

Mustard, Roasted Garlic, Mini Buns

LEMON BRINED WHOLE CHICKEN 75

Priced Per Chicken, Serves Approximately 8 Guests

Thyme Gravy, Mustard, Chimichurri, Grilled Lemons, Mini Buns

WHOLE ALBERTA BEEF TOMAHAWK 900

Priced Per Tomahawk, Serves Approximately 40 Guests

Port Jus, Mustard, Horseradish, Chimichurri, Yorkshire Pudding

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)





FAIRMONT PALLISER CATERING

DINNER

MENU

DINNER

PLATED DINNER

All dinners are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our dinners are designed with a minimum of 4 courses and include salad, soup, entrée and dessert. All pricing is per person.

SOUP

Butternut & Apple Cider Bisque (GF, V) Pumpkin Seeds, Sage Crème Fraiche
Carrot, Ginger & Coconut Soup (GF, DF, VE) Coconut Cream, Scallion & Cilantro
White Bean & Truffle Soup (GF) Smokey Bacon, Chive
Potato, Cauliflower & Leek Soup (GF, V) Dill & Lemon Cream

SALAD

Caesar Salad (V) Romaine, Crouton, Parmesan, Tomato, Creamy Dressing
Baby Gem (GF) Green Goddess Dressing, Bacon, Grana Padano, Radish, Croutons
Arugula & Frisée (GF, V) Roasted Pear, Crushed Hazelnuts, Parmesan, Pomegranate Dressing
Spinach & Kale (GF, V) Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing
Mixed Little Greens (GF, V) Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette
Wedge Salad (GF) Iceberg Lettuce, Bacon, Blue Cheese, Little Tomatoes, Scallion, Green Goddess Dressing

ENTRÉES

All main courses come with Seasonal Vegetables and your selection of Whipped Potatoes, Herb Roasted Fingerling, Farro Pilaf or Lemon & Dill Risotto

Apple Cider, Mustard & Sage Glazed Chicken Supreme, Thyme Jus 88
Mushroom & Goat Cheese Stuffed Chicken Supreme, Herb Jus 89
Herb & Lemon Crusted Arctic Char, Citrus Cream Sauce 89
Mustard & Maple Glazed Steelhead Salmon, Capers & Olive Vinaigrette 90
Hawthorn Grass Fed NY Striploin, Mushroom Cream Jus 95
Mustard & Thyme Marinated Alberta Beef Tenderloin, Peppercorn Jus 99
Pine Smoked Alberta Beef Tenderloin, Rosemary Jus 99
Grilled Bison Striploin, Saskatoon Berry Jus 105
Rosemary & Mustard Pork Chop, Apple Jus 87
Braised Alberta Beef Short Rib, Shallot Jus 94
Alberta Beef Tenderloin Oscar, Blue Crab, Hollandaise Sauce 107
Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

VEGETARIAN

Roasted Portobello & Oyster Mushrooms (GF, DF, VE) 80
Tomato & White Bean Cassoulet, Spinach, Chimichurri

Butternut Squash Ravioli (V) 80
Sage Brown Butter, Pickled Mushroom, Roasted Butternut, Parmesan

Potato & Onion Cakes (GF, V) 80
Charred Endive, Blistered Vine Tomato, Citrus Crema, Chive

COMBINATIONS 105

Combination Plates are served with Roasted Fingerling Potatoes, Butternut & Apple Cider Puree, Seasonal Vegetables, Lemon Mustard Sauce. Select 2 of the following entrees:

Mustard & Thyme Marinated Alberta Beef Tenderloin
Braised Alberta Beef Short Rib
Mustard & Maple Glazed Steelhead Salmon
Garlic & Lemon Jumbo Shrimp
Apple Cider, Mustard & Sage Glazed Chicken Breast

DESSERTS

Vanilla Cheesecake, Salted Caramel, Pretzel, Dark Chocolate (V)
Chocolate Mousse, Torched Fresh Meringue, Graham Crumble, Chocolate Sauce
Grapefruit Curd Tart, Rosemary Meringue Shards, Crushed Pistachios (V)
Strawberry Matcha Cake, White Chocolate, Crumble

MENU

DINNER

DINNER ENHANCEMENTS

PALATE REFRESHERS 12

Lemon Sorbet
Blood Orange Sorbet
Pink Grapefruit Sorbet
Mandarin Sorbet

APPETIZER ADD-ON

Wild Mushroom Ravioli (V) 12

Portobello Mushroom, Spinach, Sage Brown Butter, Parmesan

Seafood Tasting 18

Smoked Albacore Tuna, Poached Shrimp, Candied Salmon, Lemon Crème Fraiche, Sourdough Crouton, Watercress

Brant Lake Wagu Carpaccio 48

Black Berries, Grana Padano, Olive Oil, Watercress

PRESELECTED CHOICE, 4-COURSE DINNER 11

Please pre-select a soup and salad, 3 entrees (maximum) and dessert. Your guests must select their choice of entree before the event. Selections must be confirmed with your events manager a minimum of 3 days before scheduled event.

PLATED DINNER À LA CARTE 140

Please pre-select a soup, salad, palate refresher, dessert and 3 entrees (maximum). Your guests may select their choice of entree at the time of the event.

Printed menus will be provided for your guests.





MENU

DINNER

DINNER BUFFET

Dinner buffets are served with regular & decaffeinated coffee, LOT 35 teas and a selection of bread rolls & butter.
For events with fewer than 20 guests an additional \$6 per guest surcharge will be applied. All pricing is per person.

CANADIAN ROAD TRIP 108

Includes the following:

Mini Lobster Rolls, Chive
Smoked Salmon & Mackerels, Candied Salmon, Caper, Onion, Lemon (GF, DF)
Canadian Charcuterie & Cheese, Mustard, Pickles, Crackers
Clam Chowder, Dill
Spinach & Kale Salad, Cranberries, Goat Cheese, Radish, Maple Vinaigrette (GF, V)
Fingerling Potato Salad, Dill, Chive, Pickled Onions, Lemon Crème Fraîche (GF, V)
Farro & Chickpeas, Tomato, Cucumber, Parsley, Sherry Vinaigrette (GF, DF, VE)
Duck Confit, White Bean & Bacon Cassoulet (DF, GF)
Steamed Mussels, White Wine, Leek, Garlic, Cream, Herbs (GF)
Hot Smoked Steelhead Salmon, Dill Cream Sauce (GF)
Slow Roasted Alberta Striploin, Mushrooms, Thyme Jus (GF, DF)
Roasted Seasonal Vegetables, Cold Pressed Canola Oil (GF, DF, VE)
Brown Butter Whipped Potatoes (GF, V)
Saskatoon Berry Butter Tarts (V)
Strawberry Rhubarb Crumble Bar (GF, VE)
Chocolate Hazelnut Brownies (V)
Apple Crumble Cheesecake (V)
Maple Bacon Mini Cupcakes (V)

BUILD YOUR OWN 99

Includes:

Local Charcuterie & Cheese, Mustard, Pickles, Crackers
Vegetable Crudit , Hummus & Buttermilk Ranch (V)
Herb & Garlic Roasted Baby Potatoes (GF, DF, VE)
Seasonal Vegetables, Olive Oil (GF, DF, VE)

SOUPS

Your selection of 1 soup

Butternut & Apple Cider Bisque (GF, DF, VE)
Potato, Cauliflower & Leek Soup (GF, V)
Carrot, Ginger & Coconut Soup (GF, DF, VE)
Roasted Tomato & Basil Soup (GF, DF, VE)

SALADS

Your selection of 4 salads

Apple & Beetroot Salad, Kale, Arugula, Walnuts, Sherry Vinaigrette (GF, DF, V)
Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)
Heirloom Tomato & Cucumber, Goat Feta, Pickled Onion, Balsamic Dressing (GF, V)
New Potatoes, Gherkins, Alberta Egg, Green Onions, Mustard Dressing (GF, DF, V)
Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, V)
Chickpea Salad, Parsley, Tomato, Cucumber, Lemon Vinaigrette (GF, DF, VE)
Caesar Salad, Romaine, Bacon, Croutons, Parmesan, Creamy Dressing

ENTR ES

Your selection of 4 entrees

Smoked Alberta Beef Brisket, BBQ Sauce (GF, DF)
Slow Roasted Alberta Striploin, Mushrooms, Thyme Jus (GF, DF)
Mustard & Maple Glazed Pork Loin, Mustard Jus (GF, DF)
Steamed Steelhead Salmon, Lemon Caper & Herb Vinaigrette (GF, DF)
Hot Smoked Steelhead Salmon, Dill Cream Sauce (GF)
Grilled Chicken Breast, Madeira Jus (GF, DF)
Roasted Picnic Chicken, Chardonnay Cream Sauce (GF)
Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan (V)
Fennel Sausage Tortellini, Sage & Lemon Cream Sauce, Spinach, Parmesan
Potato Gnocchi, Blue Cheese Sauce, Kale & Leek, Parmesan (V)
Seven Grain Rice, White Onions & Garlic, Fresh Herbs, White Wine Reduction (DF, VE)
Butternut & White Bean Cassoulet, Spinach, Tomatoes, Oyster Mushrooms (GF, DF, VE)

DESSERTS

Your selection of 4 desserts

Vanilla Cream Profiteroles (V)
Saskatoon Berry Butter Tart (V)
Vanilla Latte Cupcake (V)
Milk Chocolate Mousse Squares (GF)
White Chocolate Strawberry Square (GF)
Apple Crumble Cheesecake (V)
Fruit Tart (V)

M E N U

DINNER

CHEF'S MENU

Artfully curated by Executive Chef, Gregor Dunki, this five-course dinner celebrates the breadth of Alberta's diverse landscape. Our culinary team works closely with farmers and suppliers to source the finest ingredients. True to our history, this menu connects people to place through contemporary Canadian cuisine.

TASTE OF ALBERTA 155

Served with Hawthorn Sourdough & Cultured Butter

APPETIZERS

Includes the following

Alberta Beets & Fairwinds Goat Feta, Arugula, Pickled Onions, Sherry Vinaigrette
Local Mushroom Bisque, Crème Fraîche, Pickled Mushrooms, Chive

PALATE REFRESHER

Includes the following

Blood Orange Sorbet

ENTRÉES

Your guests may select their choice of entree at the time of the event. Printed menus will be provided for guests.

Garlic & Thyme Rubbed Bison Striploin, Brown Butter Mash Potatoes, Seasonal Local Vegetables, Saskatoon Berry Jus

Lentil, Goat Cheese & Thyme Strudel, Butternut & Apple Cide Puree, Shishito Peppers, Blistered Alberta Tomatoes, Chimichurri

Alberta Honey & Mustard Glazed Westcoast Steelhead Salmon, Quinoa Pilaf, Grilled Leek, Shishito Peppers, Lemon & Thyme Cream

Confit Duck Leg, Lentil & Alberta Corn Cassoulet, Blistered Tomatoes, Little Carrots, Thyme Jus

DESSERT

Includes the following

Saskatoon Berry Cheesecake, Vanilla Cream, Dark Chocolate

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)





FAIRMONT PALLISER CATERING

BAR MENU

MENU

WINE

CHAMPAGNE

Moët & Chandon, Impérial, Rosé, NV, Brut, Epernay, France	199
Moët & Chandon, Impérial, NV, Brut, Epernay, France	176
Veuve Clicquot, NV, Brut, Reims, France	169

SPARKLING

Zonin Spumante Rosé DOC, Veneto, Italy	49
Pasqua, Prosecco, Treviso, DOC, Veneto, Italy	53
Charles de Fère, Cuvée Jean-Louis, Blanc de Blancs, NV, Brut, France	56
Blue Mountain Gold Label Brut, NV, Okanagan Valley, Canada	89
Botter Prosecco Congeliano Valdobbiadene Superiore DOCG, Veneto, Italy	76

WHITE

Ballard Lane, Sauvignon Blanc, California, USA	60
Matua Marlborough Sauvignon Blanc, Marlborough, NZ	56
Annie's Lane Chardonnay, Clare Valley, AUS	46
Zonin Ventiterra Pinot Grigio, IT	49
Paul Mas Viognier, Pézenas, FR	53
Benvolio Pinot Grigio, IT	49
Sterling Vintners Collection Chardonnay, California, USA	59
J Baumer Rhein Riesling, DE	53
Famille Perrin White, Rhone Valley, FR	56
Mission Hill Five Vineyards Sauvignon Blanc, Okanagan Valley, BC, CA	56
Vineland Estate Unoaked Chardonnay, VQA Niagara Peninsula, ON, CA	59
Bread & Butter Chardonnay, California, USA	66
Lake Breeze Pinot Gris, Naramata Bench, BC, CA	70

RED

Ballard Lane, Cabernet Sauvignon, California, USA	60
Matua Marlborough Pinot Noir, Marlborough, NZ	56
Zonin Montepulciano D'Abruzzo, Abruzzo, IT	49
Trivento Reserve Malbec, Mendoza, AR	49
Beaulieu Vineyard Coastal Cabernet Sauvignon, Napa Valley, California, USA	53
Sterling Vintners Collection Merlot, Central Coast, California, USA	59
Famille Perrin Red, Rhone Valley, FR	56
Mission Hill Five Vineyards Cabernet Merlot, Okanagan Valley, BC, CA	56
Vineland Estate Cab Merlot, VQA Niagara Peninsula, ON, CA	59
Bread & Butter Cabernet Sauvignon, California, USA	69
Lake Breeze Meritage, Naramata Bench, BC, CA	78



M E N U

BAR PACKAGES

Beverages for your event may be purchased on either a cash or host basis. Please select which bar you would like to offer your guests from the three tiers below.

LUXURY

Host 13

Cash 14

Spirits

Absolut Elyx Vodka, Belvedere Vodka, Botanist Gin, Bacardi Silver Rum, Bacardi Gran Reserva 10 yr Rum, Casamigos Reposado Tequila, Woodford Reserve Bourbon, Knob Creek Rye, The Macallan Double Cask 12 yr. Baileys, Kahlua, Grand Marnier, Disaronno, Drambuie, Campari, Rémy Martin VSOP Cognac, Sweet and Dry Vermouth

Wine

Sterling Vintner's Collection Pinot Noir & Sauvignon Blanc,

SUPER PREMIUM

Host 11

Cash 12

Spirits

Tito's Handmade Vodka, Plymouth Gin, Bacardi Silver Rum, Bacardi 8 yr. Rum, Casamigos Blanco Tequila, Maker's Mark Bourbon, LOT 40 Rye Whiskey, Chivas Regal Scotch Whiskey, Baileys, Kahlua, Disaronno, Drambuie, Campari, Hennessy VS Cognac, Sweet and Dry Vermouth

Wine

Famille Perrin L'Oustalet Red and White Wines, Rhone Valley, France

PREMIUM

Host 10

Cash 11

Spirits

Finlandia Vodka, Beefeater Gin, Bacardi Silver Rum, Souza Hornitos Plata (Silver) Tequila, Canadian Club Whisky, Jim Beam Rye, Famous Grouse Scotch Whiskey, Noilly Prat Vermouth, Martini & Rossi

Wine

Beringer Main & Vine Cabernet Sauvignon & Pinot Grigio,

BAR ENHANCEMENTS

Domestic Beer

Alexander Keith IPA, Bud Light, Kokanee, Michelob Ultra, Big Rock Traditional Ale

Host 10

Cash 11

Craft/Import Beer

Stella Artois, Corona Extra, Village Blacksmith, Village Blond

Host 11

Cash 12

Wine

Ballard Lane, Cabernet Sauvignon & Sauvignon Blanc, California, USA

Host 12

Cash 13

Non-Alcoholic

Soft Drinks, Juices, Sparkling Water and Non-Alcoholic Beer

Host 6

Cash 7



MENU

BAR

MIXOLOGY

THE PALLISER CAESAR BAR

Host 14

Cash 15

Minimum of 50 guests

The Palliser Caesar Bar includes Finlandia Vodka with special garnishes to make Calgary's Cocktail authentically yours with options of Celery, Olives, Lime, Cocktail Onions, Pickled Beans, Pickled Cherkins and Bacon

COCKTAILS

Host 13

Cash 14

Classic Martini

Gin with a dash of Vermouth, shaken over ice, garnished with olive

Cosmopolitan Martini

Vodka with Triple Sec and Cranberry Juice shaken over ice, garnished with lemon slice

The French Martini

Vodka with Chambord & Pineapple Juice, shaken over ice and garnished with lemon slice

Americano

AKA the "Milano-Torino" equal parts of Campari and Red Vermouth with a splash of soda

Spiked Blueberry Lemonade

Vodka with fresh blueberries and lemonade

Pineapple Margarita

Tequila with orange liqueur, lime juice, and pineapple juice shaken over ice

Cherry Gin Ginger Smash

Cherry Gin muddled with ginger, Ginger Ale topped with a maraschino cherry

Strawberry Basil Vodka Refresher

Vodka muddled with fresh strawberries and basil topped up with soda

SNACKS

Individually wrapped, prices are per dozen

House-Made Kettle Chips, Sea Salt (GF, DF, VE) 36

Corn Chips, Chili Salt (DF, VE) 36

Butter Popcorn (GF, V) 30

Truffle Popcorn (GF, DF, VE) 26

BAR SNACKS

Mixed Olives 300gr (GF, DF, VE) 26

Mixed Nuts 300gr (GF, DF, VE) 35*Prices are per guest



MENU

BAR

NON-ALCOHOLIC

MOCKTAILS

Host 9

Cash 10

Grove & Tonic

Seedlip Grove, Indian Tonic, Orange Peel

Light & Breezy

Seedlip Grove, Ginger Beer, Lime Slice

Blackberry Watermelon Lemonade

Monin Blackberry, Watermelon Syrup, Lemonade, Blackberries, Mint Sprig

Pineapple Coconut Lemonade

Monin Coconut, Pineapple

SPECIALTY NON-ALCOHOLIC BEVERAGES 150

Stationed or served. Serves 30 guests.

Cran-Raspberry Punch, Tropical Fruit or Sparkling Fruit Punch



MENU

BAR

BYOB - BUILD YOUR OWN BAR

Choose a maximum of 8 liquor brands

VODKA	HOST	CASH	GIN	HOST	CASH	LIQUEURS	HOST	CASH
Absolut Vodka	10	11	Beefeater Gin	10	11	Amaretto Disaronno	11	12
Absolut Elyx Vodka	11	12	Bombay Sapphire Gin	11	12	Baileys Irish Cream	11	12
Finlandia Vodka	10	11	Hendrick's Gin	12	13	Kahlua	11	12
Grey Goose Vodka	12	13	The Botanist Islay Gin	12	13	Drambuie	11	12
Tito's Handmade Vodka	11	12	Plymouth Gin	11	12	Grand Marnier	12	13
Belvedere Vodka	11	12				Campari	11	12
Absolut Citron Vodka	10	11	BOURBON/RYE/WHISKEY			COGNAC		
Absolut Mandarin	10	11	Knob Creek Bourbon	11	12	Hennessy VS Cognac	11	12
Absolut Grapefruit	10	11	Maker's Mark Bourbon	11	12	Rémy Martin VSOP Cognac	12	13
Absolut Raspberri	10	11	Woodford Reserve Bourbon	12	13	Rémy Martin 1738 Cognac	13	14
			Jim Beam Rye	10	11			
SCOTCH			Knob Creek Rye	12	13	PORT 2oz		
Chivas Regal 12 yr Whiskey	11	12	Lot No 40 Single Copper Pot Still Rye	11	12	Taylor Fladgate 10 year	11	12
Lagavulin Single Malt Scotch 8 yr	13	14	Old Overholt Straight Rye	10	11			
The Famous Grouse Blended Scotch	10	11	Canadian Club Whiskey	10	11			
The Glenlivet Single Malt Scotch 12 yr	11	12	Gentleman Jack Whiskey	11	12			
The Glenlivet French Oak Reserve 15 yr	14	15	Jack Daniel's Whiskey	10	11			
The Macallan Dble Cask 12 yr Single Malt	12	13	Jameson Irish Whiskey	11	12			
Dewar's White Label Scotch	10	11	Crown Royal Canadian Whiskey	11	12			
Monkey Shoulder Scotch	12	13						
			MEZCAL/TEQUILA					
RUM			Sauza Hornitos Plata (Silver) Tequila	10	11			
Appleton Reserve 8 Year Old	11	12	Cazadores Añejo Tequila	11	12			
Bacardi White	10	11	Cazadores Reposado Tequila	10	11			
Bacardi 8 Year Old	11	12	Olmecca Altos Blanco Tequila	11	12			
Bacardi Gran Reserve 10 Year Old	12	13	Casamigos Blanco Tequila	11	12			
Bacardi Black Rum	10	11	Casamigos Reposado Tequila	12	13			
Bacardi Spiced Rum	10	11	Casamigos Añejo Tequila	14	15			
Captain Morgan Spiced Rum	10	11	Casamigos Mezcal Tequila	14	15			



FAIRMONT PALLISER

EVENT SERVICES

GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

FOOD & BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests allergy and dietary restrictions; our goal is to deliver a memorable experience through culinary skill.

Food or beverage is not permitted from outside of the hotel. Menu prices, service charges and tax are subject to change to reflect current market conditions.

Food on buffets can only be left out for a maximum of 2 hours due to food safety regulations.

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Liquor service is not permitted after 1:00 am.

Please inquire about sustainable or organic menu alternatives for your group functions.

We recommend that you advise your guests of the menu selected, should there be any food sensitivities. Should the entrée be changed the night of the event, there will be an additional charge for the entrée chosen, plus a \$11.00 service charge.

Our menus are subject to change and ingredients may vary based on seasonality or availability. Thereupon prices might change based on commodities market.

ALLERGIES

All allergy and dietary restrictions must be submitted in writing along with each guests’ first & last name 3-business days prior to event. Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

SERVICE CHARGE AND TAXES

A twenty (20%) percent service charge (13.8% gratuity and 6.2% administration fee) as well as CST of five (5%) percent will be added to all food and beverage charges. Please keep in mind that the service charges are taxable, both service charges and sales tax are subject to change without notice. All pricing is guaranteed ninety (90) days prior to your event date.

INTEREST STATEMENT

Payment shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice.

CREDIT & GUARANTEES

Final attendance must be specified (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Guarantees must be submitted by noon local time, (3) business days prior to an event. For events occurring on Tuesday, guarantees are due the previous Friday by noon. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed.

EVENT SERVICES CONTINUED

If the number of guests served is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within 24 hours of the event.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a vegetarian/vegan meal to a number not greater than 10% of the actual guarantee.

The hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

ADDITIONAL LABOUR FEES

Additional labour charges will be assessed on Canadian Statutory Holidays.

BAR MINIMUMS

Should the consumption on cash or host bars be less than \$500.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

BUFFET MINIMUMS

A minimum number of persons is required for buffets as stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

PARKING

Valet and self parking are available for your guests at The Calgary Tower Parkade. You may host the parking for your guests and have these charges applied to your account.

SPECIAL SERVICES

Your Event Sales & Services Manager may assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens and décor.

OUTSIDE VENDORS

Please ask your Event Sales & Services Manager for recommendations for outside vendor services. A copy of which may be obtained from your Manager.

COAT CHECK

Coat check is available either hosted at \$40.00 per attendant per hour for a minimum of 4 hours, or cash at \$2.00 per item, minimum \$200.00 or 4 hours per attendant @ \$40/hour - minimum 4 hours. One attendant per 100 guests will be scheduled.

CONNECTIVITY

Wireless internet is available through our in-house AV partner.

AUDIO VISUAL

Full service is provided by our in-house supplier, Encore, and can be arranged through the Event Sales and Services Department. Use of an outside AV company will be subject to an additional concierge fee.

MISCELLANEOUS

In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function. Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.