

FOOD FOR THOUGHT

at Fairmont Pacific Rim

Events Menu 2024

Fairmont
PACIFIC RIM



FORWARD

Since opening our doors, Fairmont Pacific Rim has set the stage for extraordinary meetings, events, and celebrations. With health and safety as our top priority, extensive measures have been taken to ensure you and your guests are safe when you gather at our hotel. Fairmont Pacific Rim's accomplished team of experts, from skilled event managers to award-winning chefs, will guide every step of the planning through creative culinary experiences, artful touches, and personalized service set within beautifully designed event spaces.

Under the culinary direction of Executive Chef Damon Campbell, discover our new unique menu that includes traditionally plated options, as well as chef attended stations, all while ensuring your guests will be looked after with the highest degree of care and comfort.

*one cannot
think well, love
well, sleep well,
if one has not
dined well.*

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BREAKFAST - BUFFET

Priced per guest. Each breakfast buffet is accompanied by Royal Cup Coffee and a selection of Lot 35 Teas.

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

EARLY RISER \$42

Upgrade to Nespresso station \$8

Chilled Fruit Juices

Orange, grapefruit, apple & cranberry

Selection of French Inspired Pastries & Artisanal Breads

Preserves, marmalade, British Columbia butter & peanut butter

Marinated Melon & Berry Fruit Salad

Seasonal ingredients

Farmhouse Yogurts

Natural & fruit flavours

House Made Granola & Cereals

Whole milk, skimmed milk, almond milk

MORNING SUNSHINE \$48

Upgrade to Nespresso station \$8

Chilled Fruit Juices

Orange, grapefruit, apple & cranberry

Selection of French Inspired Pastries & Artisanal Breads

Preserves, marmalade, British Columbia butter & peanut butter

Marinated Melon & Berry Fruit Salad

Seasonal ingredients

Farmhouse Yogurts

Natural & fruit flavours

House Made Granola & Cereals

Whole milk, skimmed milk, almond milk

Free Run Soft Scrambled Eggs

Smoked Bacon

Oyama Pork Sausages

Herbed Confit Tomatoes

Golden Breakfast Potatoes

THE GO GETTER \$46

Upgrade to Nespresso station \$8

Chilled Fruit Juices

Orange, grapefruit, apple & cranberry

Selection of French Inspired Pastries & Artisanal Breads

Preserves, marmalade, British Columbia butter & peanut butter

Marinated Melon & Berry Fruit Salad

Seasonal ingredients

Farmhouse Yogurts

Natural & fruit flavours

Steel Cut Oatmeal

Cinnamon toasted nuts, dried fruits & maple syrup

House Made Granola & Cereals

Whole milk, skimmed milk, almond milk

Spinach & Feta Egg White Frittata

Country Chicken Sausage

Herbed Confit Tomatoes

Asparagus & Roasted Forest

Mushrooms

ASIAN-INSPIRED \$52

Upgrade to Nespresso station \$8

Chilled Fruit Juices

Orange, grapefruit, apple & cranberry

Marinated Tropical Fruit Salad

Seasonal ingredients

Avocado & Cucumber Salad

Citrus, garden herbs, arugula

Farmhouse Yogurt

Toasted coconut granola, mango and lime compote

Light Miso Soup

Green onion, tofu

Steamed Dim Sum

Har Gow, Siu Mai, traditional condiments

Steamed Seasonal Fish

Light soy sauce

Ginger Scented Congee

Traditional garnishes

Chinese Doughnut

Traditional garnishes

GRAB & GO \$44

Each grab & go comes with coffee, tea, ripe whole fruit, and farmhouse yogurt

Upgrade to Nespresso station \$8

All items prepared for off premises consumption

Handheld | choose one:

Artisanal Bagel

Cream cheese, fruit preserve

Smoked Ham & Brie Cheese Croissant

Grainy mustard mayonnaise

Breakfast Wrap

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

Smoked Salmon Bagel

Crisp lettuce, citrus cream cheese

In-House Bakery | choose one:

Butter Croissant

Chocolate Croissant

Double Baked Almond Croissant

House Made Granola Bars

Blueberry Muffin

Carrot Muffin

Chef's Gluten-Friendly Muffin



BREAKFAST - BUFFET ENHANCEMENT

Priced per guest. Chef attended stations are priced at \$150 per chef, per station (two hour maximum).

FARM FRESH EGGS \$18

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 \$16

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

* Chef Attended Action Station

POACHED EGG TARTINES \$18

Soft poached egg on artisanal toast | choose one:

Avocado Tartine

Crushed avocado, lemon, chili, parmesan

Salmon Tartine

Smoked salmon, pickled red onion, capers

GOLDEN BELGIAN WAFFLES \$16

Vanilla whipped cream, fresh berries, chocolate shavings, maple syrup

* Chef Attended Action Station

EGGS BENEDICT \$18

Soft poached egg on a toasted English muffin | choose one:

Classic

Canadian back bacon, hollandaise sauce

Royale

BC smoked salmon, hollandaise sauce

Florentine

Sauteéd shallots, spinach, hollandaise sauce

BRIOCHE FRENCH TOAST \$16

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

OATMEAL BAR \$10

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

AVOCADO TOAST \$12

Cucumber, chili, lemon, parmesan, artisanal sourdough

CHIA SEED PUDDING \$10

Coconut, toasted almonds, tropical fruit

PRESSED POWER

JUICES

Substitute \$6 | Additional \$10 | choose one:

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

BLENDED SMOOTHIES

Substitute \$8 | Additional \$12 | choose one:

Berry Banana

Blueberry, banana, almond milk

Nutter Butter

Peanut butter, banana, date, almond milk

Tropical Green

Mango, pineapple, kale, coconut water

IN-HOUSE BAKERY

Selected Pastries | \$52 per dozen

Butter & chocolate croissants, seasonal danishes & muffins

Muffins | \$48 per dozen

Blueberry citrus, carrot cinnamon, gluten free

Loaves | \$52 per dozen

Banana, lemon, blueberry, gluten free

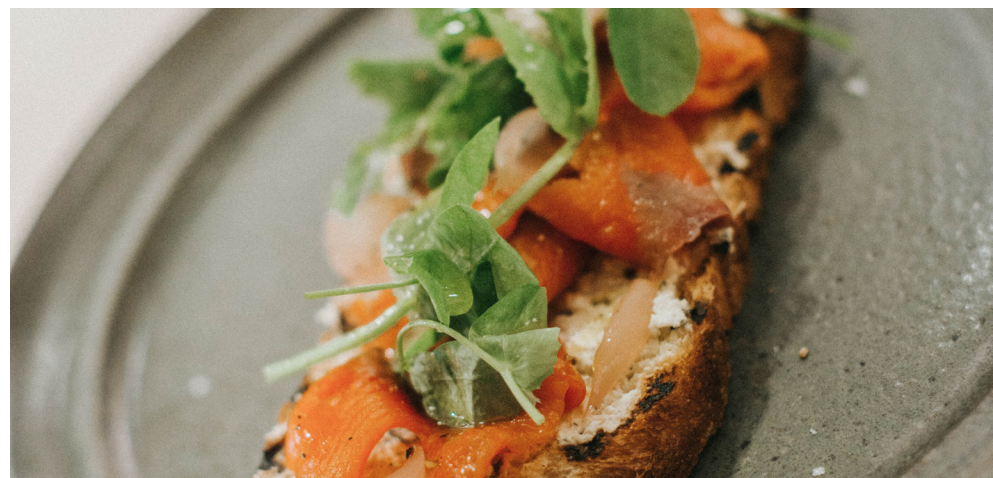
Granola Bars | \$48 per dozen

House made granola & nut bar

Scones | \$52 per dozen

Traditional scone, citrus berry scone

Classic Cinnamon Buns | \$50 per dozen



BREAKFAST - PLATED

Each plated experience is accompanied by French inspired pastries, preserves, fresh juice, Royal Cup Coffee & a selection of Lot 35 Teas.

\$50 per guest (two course) choice of one starter, & one main.



STARTERS

Melon Fruit Salad

Berries, mint

House Made Granola

Farmhouse yogurt, fresh fruit

Steel Cut Oatmeal

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

Bircher Muesli

Green apple, toasted almonds

Chia Seed Pudding

Coconut, toasted almonds, tropical fruit

MAINS

Free Run Scrambled Eggs

Country pork sausage,
herbed confit tomato,
golden breakfast potato

Spinach & Feta Egg White Frittata

Country chicken sausage, confit tomato,
herbed salad

Avocado Toast

Poached eggs, parmesan, artisanal toast

Traditional Eggs Benedict | choose one:

Classic, Royal or Florentine

Toasted English muffin, hollandaise sauce

Brioche French Toast

Seasonal berry compote, whipped cream,
maple syrup

Beef Short Rib Hash

Poached eggs, crispy onion,
béarnaise sauce

PLATED ENHANCEMENTS

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

SAVOURY

Country Pork Sausage | \$10

Country Chicken Sausage | \$10

Thick Cut Smoked Bacon | \$9

Back Bacon | \$10

BC Smoked Salmon | \$11

Sautéed Mushroom | \$7

Grilled Roma Tomato | \$7

Half Avocado | \$8

Golden Breakfast Potato | \$7

PRESSED POWER JUICES

Substitute \$6 | Additional \$10

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

IN-HOUSE BAKERY

Butter Croissant | \$7

Chocolate Croissant | \$7

Almond Croissant | \$7

Classic Cinnamon Bun | \$7

Muffins | Blueberry Citrus, Carrot

Cinnamon, Gluten Free | \$7

Loaves | \$7

Granola Bar | \$7

Scones | Traditional, Citrus Berry | \$7

BLENDED SMOOTHIES

Substitute \$8 | Additional \$12

Berry Banana

Blueberry, banana, almond milk

Nutter Butter

Peanut butter, banana, date, almond milk

Tropical Green

Mango, pineapple, kale, coconut water

LUNCH - BUFFET

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

WORKING LUNCH \$68

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

Chefs Seasonal Soup

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Avocado & Cucumber Superfood Salad

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

SANDWICHES | choose three:

The Deli

Charcuterie meats, aged cheddar, arugula,
horseradish mayonnaise

Slow Roasted Beef

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

Deep Water Shrimp

Celery, dill, lemon, shaved lettuce

Chicken Bahn Mi

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

Chicken Caesar Wrap

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

Pulled BBQ Chicken

Crisp vegetable slaw, chipotle mayonnaise

Hickory Smoked Turkey

Swiss cheese, red onion, arugula, cranberry chutney

Country Ham & Cheese

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

Market Vegetable

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

Mediterranean

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

Green Goddess

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

Italian Style

Cured prosciutto, aged parmesan, arugula, garlic
aioli

Double Chocolate Brownie

Sliced Seasonal Fruit & Berry Platter



LUNCH - CHEF SELECTED BUFFET

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

Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.



CANADIAN \$74

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

West Coast Chowder

Pacific seafood, potato, lemon, dill

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan,
signature dressing

Roasted Beetroot Salad

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

Roasted Pacific Salmon

Maple sherry glaze

Aromatic Braised Beef Short Rib

Red wine jus

Locally Made Semolina Pasta

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

Fine Green Beans

Brown butter, toasted almonds

Golden Potato & Cheese Gratin

Sweet onion, gruyère, cracked pepper

Maple Sugar Butter Tarts

Vanilla scented cream

Triple Chocolate Mousse

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

Sliced Seasonal Fruit & Berry Platter

MEDITERRANEAN \$72

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

Vine Ripened Tomato Soup

Basil chutney, parmesan,
extra virgin olive oil

Greek Salad

Cucumber, pepper, heirloom tomato,
olives, feta

Marinated Chickpea Salad

Artichoke, cucumber, mint,
preserved lemon

Heirloom Tomato & Fior di Latte Salad

Citrus, garden herbs, arugula

Rosstown Farms Chicken Breast

Warm sherry brown butter vinaigrette

Roasted Pacific Filet of Cod

Herbaceous citrus vinaigrette

Baked Four Cheese Lasagna

Basil, parmesan

Provençal Vegetables

Garlic oil

Classic Tiramisu

Lady finger sponge, espresso, mascarpone

Lemon Citrus Tart

Light basil cream

Fresh Fruit and Zabaglione

Seasonal ingredients

ASIAN-INSPIRED \$70

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

Coconut Curried Butternut Squash Soup

Toasted pumpkin seeds

Mango & Avocado Salad

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

Asian Cabbage Salad

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

Tamari Glazed Pacific Cod

Scallion, ginger soy reduction

Rosstown Farms Chicken Breast

Chili sesame glaze

Crispy Tofu

Scallion, ginger

Baby Bok Choy

Ginger, sesame

Aromatic Steamed Jasmine Rice

Coconut Passion, Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Matcha White Chocolate Mousse Cake

Yuzu gelée

LUNCH - CHEF SELECTED BUFFET continued

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

BBQ \$70

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

Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

Watermelon & Heirloom Tomato Salad

Watercress, feta, honey vinaigrette

Classic Coleslaw

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

Organic BBQ Chicken

Chipotle, rosemary

Smoked Beef Brisket

BBQ glaze

Mac n' Cheese

Herbed cracker crumb, cheddar

Corn on the Cob seasonally available

Crema, cilantro, chili

Jalapeño Cornbread

Cheddar, chive

Double Chocolate Brownie

Caramel, fleur de sel

Seasonal Fruit Crumble

Vanilla scented cream

Sliced Seasonal Fruit & Berry Platter

CHEFS SEASONALLY INSPIRED MENU \$75

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

HEALTHY \$68

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

Dairy-Free Vine Ripened Tomato Soup

Basil chutney, extra virgin olive oil

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Kale Superfood Salad

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

Lois Lake Steelhead

Citrus herb vinaigrette

Rosstown Farms Chicken Breast

Herbaceous salsa verde

Locally Made Semolina Pasta

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

Chefs Selected Vegetables

Simply prepared, olive oil, fleur de sel

Steamed Brown Rice

Coconut Chia Pudding

Passion fruit jelly

Sliced Seasonal Fruit & Berry Platter

ON-THE-RUN \$52

Each grab & go comes with coffee, tea, ripe whole fruit, kettle chips, and bottled water.

All items prepared for off premises consumption.

Salads | choose one:

Gathered Greens Salad

Fennel, carrot, radish, caramelized honey vinaigrette

Kale Superfood Salad

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

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Greek Salad

Cucumber, pepper, heirloom tomato, olives, feta

Marinated Chickpea Salad

Artichoke, cucumber, mint, preserved lemon

Sandwiches | choose one:

Slow Roasted Beef

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

Chicken Caesar Wrap

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

Country Ham & Cheese

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

Market Vegetable

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

Mediterranean

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

Freshly Baked Chefs Selected Cookie



LUNCH - PLATED

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

\$72 per guest (three course) choice of soup or salad, one main, & one dessert.



STARTERS

Gathered Greens Salad

Fennel, carrot, radish,
caramelized honey vinaigrette

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan,
signature dressing

Roasted Beetroot Salad

Fennel, candied walnut, goat cheese,
sherry vinaigrette

Heirloom Tomato & Fior di Latte Salad

Cucumber, citrus, garden herbs, arugula

Classic Wedge Salad

Creamy blue cheese, crispy bacon,
grape tomato

Vine Ripened Tomato Soup

Basil chutney, parmesan, extra virgin olive oil

Roasted Forest Mushroom Soup

Pickled hon-shimeji, thyme

Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

Summer Corn Velouté seasonally available

Roasted corn, smoked paprika

Sweet Pea Soup can be prepared hot or cold

Citrus, tarragon

MAINS

Rosstown Farms Chicken Breast

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

Fall off The Bone Rack of Ribs

Slow roasted pork ribs,
red pepper jalapeno cornbread, glazed green beans,
roasted cauliflower, apple cider bbq glaze

Moroccan Spiced Lamb Shank

Stewed tomato & eggplant chickpea fricassée,
cumin cinnamon scented jus

Aromatic Braised Beef Short Rib

Caramelized onion tart, forest mushroom, red wine jus

Haida Gwaii Halibut seasonally available

Fingerling potato, farmers market vegetables,
citrus herb emulsion

Seared Pacific Salmon

Creamy leek tart, tomato confit,
warm citrus brown butter vinaigrette

Slow Roasted Beef Tenderloin

Yukon gold potatoes & cheese gratin,
forest mushrooms, natural thyme jus
Surcharge \$12 per guest

Roasted Sablefish

Crispy rice fritters, braised daikon, fine bean,
yuzu dashi
Surcharge \$9 per guest

Forest Mushroom & Leek Strudel

Chef selected vegetables, roasted garlic sauce

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,
chefs selected vegetables

Locally Made Semolina Pasta

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

DESSERTS

Warm Apple Crumble

Vanilla ice cream, caramel sauce

Triple Chocolate Mousse

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

Citrus Cheesecake

Graham crust, marinated seasonal fruit

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 ENHANCEMENTS

Add a Starter

Additional course | \$10 per guest

Pre-selected

Choice of two mains | \$12 per guest

Day of Selection

Choice of two mains | \$20 per guest

BREAKS - CHEF SELECTED

Priced per guest. Each break is accompanied by Royal Cup Coffee & a selection of Lot 35 Tea (unless otherwise specified).

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

MOUNTAIN CLIMBER \$24

Nuts & Seeds

Almonds, cashews, walnuts, pumpkin seeds, sunflower seeds

Dried Fruit

Cranberries, dates, apricots

Sweet Bites

M&M's, cocoa nibs

LEMON AID \$22

Lot 35 Lemon & Honey Iced Tea

Meyer Lemon Shortbread

Lemon Syrup Loaf

Lemon Meringue Tarts

WEST COAST WELLNESS \$21

Selection of Juices

Immunity

Carrot, orange, turmeric

Antioxidant

Spinach, green apple, celery

Vitality

Beetroot, lemon, mint

Peanut Butter & Coconut Powerballs

COFFEE CAKES \$22

Cinnamon Spiced Loaf Cake

Citrus Loaf Cake

Chocolate Loaf Cake

AFTER SCHOOL SPECIAL \$18

Chilled Milk

Whole, 2%, skim, chocolate, almond

House Baked Cookies

Three chef selected cookies

Trail Mix

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

TRIPLE CHOCOLATE \$20

Bittersweet Chocolate Caramel Tart

Sea salt

Valhrona Chocolate Chip Cookies

House baked

Double Chocolate Loaf Cake

SPA TREATMENT \$26

Spa Waters

Cucumber & lemongrass

Blackberry & lemon

Garden Vegetable Crudit 

Avocado dip

Marinated Melon & Berry Fruit Salad

Seasonal ingredients

Peanut Butter & Coconut Powerballs

SUGAR RUSH \$26

Selection of Candy

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

SWEET & SALTY \$24

House-Baked Cookies

Three chef selected cookies

Trail Mix

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

Salted Caramel Hazelnut Popcorn

COFFEE SHOP \$22

Nespresso Station

Cold Brew

Cinnamon Spiced Coffee Cake

Espresso Chocolate Cookie

Add Royal Cup Coffee & a selection of Lot 35 Teas + \$8 per guest

GAME TIME \$26

Tortilla Chips

Spiced salsa

Carrot & Celery Sticks

Ranch dip

Crispy Chicken Wings

Thai lime glaze

Angus Beef Sliders

Brioche bun



BREAKS - A LA CARTE

SAVORY & SWEET

Potato Chips & Pretzels | \$7 per guest

Tortilla Chips & Salsa | \$9 per guest

Popcorn | \$7 per guest

Salted Caramel Hazelnut Popcorn | \$9 per guest

Grilled Cheddar Cheese Bites | \$9 per guest

Selected Chocolate Bars | \$6 per piece

Ripe Whole Fruits | \$6 per piece

Sliced Seasonal Fruit & Berry Platter | \$16 per guest

Garden Vegetable Crudités | \$12 per guest

Fresh Seasonal Fruit Skewers | \$70 per dozen

(Lead time required is 72 hours)

IN-HOUSE BAKERY

Selected Pastries | \$52 per dozen

Butter & Chocolate Croissants,
Seasonal danish & muffins

Cupcakes | \$65 per dozen
Vanilla, Chocolate

Muffins | \$48 per dozen
Blueberry citrus, carrot cinnamon, gluten free

Loaves | \$52 per dozen
Banana, lemon, chocolate, gluten free

Cookies | \$50 per dozen
Chocolate chips,
white chocolate macadamia nut,
oatmeal raisin, peanut butter

Granola Bars | \$48 per dozen
House made granola & nuts bar

Brownies | \$50 per dozen

Scones | \$52 per dozen
Traditional scone, citrus berry scone

Peanut Butter & Coconut Power Balls | \$52 per dozen

BEVERAGES

Royal Cup Coffee & a selection of Lot 35 Teas | \$8 per guest

Nepresso Station | \$12 per pod
Attended station, \$25 per server per hour

Soft Drinks | \$8 per bottle
Regular or Diet

Bottled Juice | \$10 per bottle
Apple/Cranberry, Grapefruit, Orange
Subject to change

Jug of Juice | \$45 / pitcher
Orange, Apple or Grapefruit

Bottle of Water | \$7.50 per bottle
Distilled or sparkling

Hot Chocolate | \$8 per guest

House made Chai | \$8 per guest

House made Ice Tea | \$4 per guest

House made Spa Water | \$4 per guest

Smoothies | \$12 per guest

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

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

Chocolate Peanut Butter Smoothie
Cocoa, peanut butter, banana, date, almond milk

ALL day Royal Cup Coffee & a selection of Lot 35 Teas | \$28 per person
4 refreshes total, every 2 hours



RECEPTION - ON DISPLAY

Priced per guest. Chef attended stations are priced at \$175 per chef, per station (two hour maximum). Minimum 25 guests a \$15 charge per person will apply for each guest below the minimum.

25 – 50 guests = 1 chef minimum

51 – 100 guests = 2 chef minimum

101+ guests = 3 chef minimum

FRESH & RAW \$39

OceanWise 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 \$47

* Add to Fresh & Raw for \$24 per guest

Selection of OceanWise Sashimi

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

FROM COAST TO CATCH \$56

Chilled Salads

Lobster, scallop & crab

On Ice

Prawns, seasonal oysters, mussels

BC Smoked Salmon & Charred Tuna

Soy honey glaze, chili aioli

OYSTER BAR \$72 per dozen

Minimum five dozen increments

Shucked Selection of Oysters

Horseradish, mignonette, lemon, cocktail sauce

GARDEN VEGETABLE CRUDITÉ \$16

Chef Selected Fresh Garden Vegetables

Hummus dip

CAVIAR ON ICE \$75

Fine Selected Caviar

Northern Divine Sturgeon Caviar, salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraîche, chives, toasted brioche

CHEESE, PLEASE \$32

Selection of Farmhouse Cheeses

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

CHARCUTERIE \$32

Selection of Local Artisanal Charcuterie

Pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads & crackers

CHEESE & CHARCUTERIE \$35

Selection of Artisanal Cheese & Charcuterie

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

SHAWARMA & MEZZE \$33

Chicken or Lamb Donair Style

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

OKAY, POKE \$38

Sushi Grade B.C. Seafood

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

ROASTED CAULIFLOWER TACOS \$28

Warm Flour Tortillas

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

CARNOLLI RISOTTO STATION \$28

Hand Stirred Italian Rice

Shallots, white wine, butter, parmesan cheese

Chef attended station

ARTISANAL SEMOLINA PASTA \$28

Penne & Farfalle noodle

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

Chef attended station

DIM SUM & THEN SOME \$42

Pork & Vegetarian Potstickers

Cabbage slaw & chili soy dressing

Steamed Dim Sum

Har gow, siu mai, BBQ pork buns

Whole Crispy Peking Duck

Steamed Chinese pancakes, hoisin sauce, cucumber, chili, scallions



CARVINGS

Priced per guest. All carvings are chef attended. Chef attended stations are priced at \$175 per chef, per station (two hour maximum). Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

25 – 50 guests = 1 chef minimum

51 – 100 guests = 2 chef minimum

101+ guests = 3 chef minimum

Cedar Roasted Pacific Cod or Pacific Salmon | \$24

Maple, thyme & black pepper glaze

Porchetta Carving Station | \$24

Herbaceous mustard, salsa verde

Rosemary Rubbed Leg of Lamb | \$26

Garlic confit, salsa verde, natural jus

Slow Roasted Canadian Prime Beef Striploin | \$29

*Grainy mustard, horseradish,
creamy green peppercorn sauce*

Maple Mustard Glazed Ham | \$23

Spiced apple chutney & rosemary jus

Roasted Whole Cauliflower Carvery | \$18

Chimichurri sauce, citrus cumin yogurt

CARVING ENHANCEMENTS

Priced per guest

Grilled Asparagus | \$8

Roasted Root Vegetables | \$8

Yorkshire Puddings | \$9

Truffle Fries | \$10

Golden Potato & Cheese Gratin | \$9

Whipped Yukon Gold Potato | \$8



CANAPÉS

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



COLD

Lobster & Mango Roll | \$74

Rice paper, thai basil

Caramelized Onion Tart (V, D, G) | \$64

Grana padano, chive

Watermelon & Goats Cheese (V, D) | \$62

Extra virgin olive oil, fleur de sel

Heirloom Tomato Tart (V, D, G) | \$64

Ricotta, balsamic

Crisp Vegetable Roll (VG) | \$62

Rice paper, chili

Artichoke Bruschetta (VG, G) | \$64

Basil, confit garlic, sourdough

Herbed Goat Cheese Gougères (V, D) | \$62

Rosemary, lemon

Foie Gras Parfait (D, G) | \$70

Cherry financier

Togarashi Seared Ahi Tuna (G) | \$70

Sesame miso aioli

Premium West Coast Oyster | \$72

Minimum five dozen increments

Seasonal mignonette

Yellow Corn Financier (G, D, V) | \$62

Whipped lemon chive creme fraiche

House Smoked Salmon Rilette (D, G) | \$68

Herbed corn cake

Confit Duck Rilette (D, G) | \$68

Cheese cornbread

WARM

Dungeness Crab Puff (D, G) | \$74

Black pepper jam

Crispy Soy Lime Chicken | \$68

Sesame

Fried Artichoke Pakora (G) | \$64

Tamarind glaze

Vegetable Samosa (V, G) | \$62

Mint chutney

Crispy Vegetable Spring Roll (V, G) | \$62

Soy honey

Chickpea Fritter (V, G) | \$62

Citrus herb aioli

Lemongrass Chicken Skewer (N) | \$64

Coconut peanut sauce

Soy Ginger Beef Skewer | \$66

Crispy shallot

BBQ Duck Spring Roll | \$64

Hoisin

Comte Cheese Fritter (D, G) | \$66

Truffle purée

Braised Beef Short Rib Croquette (G) | \$70

Horseradish, black pepper

Tempura Prawn (G) | \$68

Togarashi aioli

Alaskan Black Cod Cake (G) | \$68

Preserved lemon

Moroccan Chicken Samosa (G) | \$66

Classic chutney

Italian Meatball (D, G) | \$66

Pork, veal, beef, parmesan

Crispy Cauliflower (VG) | \$62

Black pepper jam

RECEPTION - DESSERT

Priced per guest. All reception dessert stations are chef attended. Chef attended stations are priced at \$175 per chef, per station (two hour maximum).

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

25 – 50 guests = 1 chef minimum

51 – 100 guests = 2 chef minimum

101+ guests = 3 chef minimum



PACIFIC RIM ICE CREAM CART \$22

Enhance to liquid nitrogen ice cream station \$8/pp

Choice of two flavours seasonally inspired:

Mini waffle cones, whipped cream, cocoa nibs,
fresh fruit, toasted almonds, chocolate sauce,
salted caramel

S'MORES STATION \$18

Marshmallows, selection of chocolate,
graham cracker

DOUGHNUTS & CHURROS STATION \$21

Selection of Toppings

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

A LITTLE BIT OF A GOOD THING

\$18 per guest = Selection of 2

\$24 per guest = Selection of 3

Rhubarb Strawberry Cake

Strawberry cream, toasted almonds

Buttermilk Panna Cotta

Seasonal fruit gelée, macerated berries,
salted crispy crumble

Coconut Tapioca Pearls

Passion fruit curd, tropical fruits,
crispy sesame wafer

Double Chocolate Brownie

Caramel, fleur de sel

Berry Shortcake

Angel food cake, vanilla cream,
mint syrup

Classic Canadian Butter Tart

Walnuts, maple syrup

Chocolate Espresso Tart

Dark chocolate, roasted coffee beans

Classic Lemon Meringue Tart

Lemon curd filling, vanilla meringue

Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache,
praline glaze

Italian Tiramisu

Ladyfinger sponge, espresso, mascarpone,
cocoa

Caramel Pot De Crème

Brown butter almond streusel,
fleur de sel

Raspberry Velvet Cake

Whipped mascarpone

Classic New York Style Cheesecake

Seasonal fruit compote

Assorted Profiteroles

Black currant and milk chocolate
Strawberry and basil
Praline and vanilla

Sliced Fruit Platter

Seasonal ingredients

DINNER - CHEF SELECTED BUFFET

Priced per guest. Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

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



PACIFIC RIM \$105

Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

Gathered Greens Salad

*Fennel, carrot, radish,
caramelized honey vinaigrette*

Classic Caesar Salad

*Romaine lettuce, torn crouton, parmesan,
signature dressing*

Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

Rosstown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

Slow Baked Pacific Salmon

Citrus tarragon nage

Locally Made Semolina Pasta

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

Roasted Fingerling Potato

Garlic oil, scallions

Chefs Selected Vegetables

Butter glazed, fleur de sel

Apple Streusel Tarts

Vanilla scented cream

Triple Chocolate Mousse

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

Sliced Seasonal Fruit & Berry Platter

PASTURE \$115

Roasted Forest Mushroom Soup

Pickled hon-shimeji, thyme

Roasted Beetroot Salad

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

Greek Salad

*Cucumber, pepper, heirloom tomato, olives,
feta*

Gathered Greens Salad

*Fennel, carrot, radish,
caramelized honey vinaigrette*

Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

Spiced & Roasted Canadian Beef Brisket

Red wine jus

Enhance to beef carvery \$12 per guest.

Rosstown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

Slow Baked Pacific Salmon

Citrus tarragon nage

Ricotta & Spinach Cannelloni

*Creamy béchamel, grana padano,
herb gremolata*

Golden Potato & Cheese Gratin

Sweet onion, gruyère, cracked pepper

Chefs Selected Vegetables

Butter glazed, fleur de sel

Seasonal Fruit Crumble

Vanilla cream

Chocolate Profiteroles

Milk chocolate ganache, blackcurrant gel

Sliced Seasonal Fruit & Berry Platter

COASTLINE \$126

West Coast Chowder

Salmon, mussels, potato, lemon, dill

Prawn & Rice Noodle Salad

*Green beans, cherry tomato, roasted peanuts,
cilantro, lime*

Classic Caesar Salad

*Romaine lettuce, torn crouton, parmesan,
signature dressing*

Roasted Beetroot Salad

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

Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

Tamari Glazed Pacific Cod

Scallion, ginger soy reduction

Roasted Canadian Beef Striploin

Red wine jus

Enhance to beef carvery \$12 per guest

Rosstown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

Ricotta & Spinach Cannelloni

*Creamy béchamel, grana padano,
herb gremolata*

Whipped Yukon Gold Potato

Chives

Chefs Selected Vegetables

Butter glazed, fleur de sel

Raspberry Cheesecake Bar

*New York style cheesecake, raspberry gel,
graham crust*

Coconut Passion, Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Bittersweet Chocolate Praline Fondant

*Whipped milk chocolate ganache,
praline glaze*

Sliced Seasonal Fruit & Berry Platter

BUILD YOUR OWN DINNER BUFFET

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

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

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

Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

SOUPS

Vine Ripened Tomato

Basil chutney, parmesan, extra virgin olive oil

Caramelized Onion & Potato

Bacon, smoked paprika, parmesan

Warm Purée of Celeriac

Apple & celery heart salad, sunflower seed

Roasted Forest Mushroom

Pickled hon-shimeji, thyme

West Coast Chowder

Salmon, mussels, potato, lemon, dill

Summer Corn Velouté seasonally available

Jalapeño, lime, cilantro

Chilled Sweet Pea Soup

Citrus, tarragon

SALADS & STARTERS

Gathered Greens Salad

Fennel, carrot, radish,
caramelized honey vinaigrette

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan,
signature dressing

Roasted Beetroot Salad

Fennel, candied walnut, goat cheese,
sherry vinaigrette

Asian Slaw

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

Classic Wedge Salad

Creamy blue cheese, crispy bacon,
grape tomato

Heirloom Tomato Salad

Cucumber, basil, fior di latte, balsamic

Avocado & Cucumber Salad

Citrus, garden herbs, arugula

Kale Superfood Salad

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

Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

Warm Mushroom & Onion Tart

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

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,
aged balsamic vinegar

Red Pepper Chickpea Hummus

Feta, za'atar spice, crudité

MAINS

— FROM THE OCEAN

Slow Baked Pacific Salmon

Citrus herb emulsion

Roasted Filet of Pacific Cod

Herbaceous salsa verde

Lois Lake Steelhead

Chowder Sauce, petit herbs

Tamari Glazed Ling Cod

Scallion, ginger soy reduction

Haida Gwaii Halibut seasonally available

Lemon tarragon & shallot vinaigrette

Roasted Sablefish surcharge \$10 per guest

Yuzu dashi butter

— FROM THE RANCH

Aromatic Braised Beef Short Rib

Natural jus

Slow Roasted Beef Striploin

Red wine jus

Rosstown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

Gremolata Crusted Lamb

Cardamom spiced jus

Confit Duck Leg

Cherry jus

Fall off The Bone Rack of Ribs

Slow roasted pork ribs,
apple cider bbq glaze

— FROM THE MARKET

Ricotta & Spinach Cannelloni

Creamy béchamel, grana padano,
herb gremolata

Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,
aged balsamic vinegar

Forest Mushroom & Leek Strudel

Roasted garlic cream

Locally Made Semolina Pasta

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

BUILD YOUR OWN DINNER BUFFET *continued*

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

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

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

ACCOMPANIMENTS

Chefs Selected Vegetables

Butter glazed, fleur de sel

Broccolini

Lemon, chili, parmesan

Fine Green Beans

Brown butter, toasted almonds

Sweet Local Corn on the Cob

seasonally available

Crema, cilantro, chili

Baby Bok Choy

Ginger, sesame

Roasted Sweet Carrots

Tahini dressing

Provençal Vegetables

Garlic oil

Roasted Root Vegetables

Maple, black pepper

Forest Mushroom & Caramelized Onion

Thyme crumb

Roasted Cauliflower

Citrus, salsa verde

Whipped Yukon Gold Potato

Chives

Roasted Fingerling Potato

Garlic oil, scallions

Spiced Chickpea Fricassée

Italian parsley

Golden Potato & Cheese Gratin

Gruyère, cracked pepper

French Lentil Du Puy Cassoulet

Bacon, parsley

Creamy Yellow Corn Polenta

Parmesan

Aromatic Steamed Jasmine Rice

DESSERTS

Lemon Citrus Tart

Light basil cream

Rhubarb Strawberry Cake

Strawberry cream, toasted almonds

Buttermilk Panna Cotta

Basil syrup, macerated strawberries

Chocolate Espresso Tart

Dark chocolate, roasted coffee beans

Coconut Passion, Exotic Fruits

Coconut tapioca pearls, passion fruit curd

Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache, praline glaze

Double Chocolate Brownie Cake

Caramel, fleur de sel

Berry Shortcake

Vanilla scented cake, vanilla cream

Triple Chocolate Mousse

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

Classic New York Style Cheesecake

Seasonal fruit compote

Earl Grey Crème Brûlée

Slow baked, tea infused custard

Warm Croissant Bread Pudding

Bourbon custard sauce

Seasonal Fruit Cobbler

Vanilla cream

Sliced Seasonal Fruit & Berry Platter

Seasonal ingredients



DINNER - PLATED

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

\$110 per guest (three course). Choice of one soup or salad (upgrade to starter for \$10), one main, & one dessert.

\$130 per guest (four course). Choice of one soup or salad, one starter, one main, & one dessert

SOUPS

Truffled Celeriac Velouté

Roasted apple, toasted hazelnuts

Summer Corn seasonally available

Roasted corn, popcorn, smoked paprika

Spiced Butternut Squash

Pickled sultanas, savoury granola

Chilled Avocado & Cucumber

Buttermilk, mint

Vine Ripened Tomato

Basil chutney, parmesan,
extra virgin olive oil

Caramelized Onion & Potato

Smoked paprika, parmesan

Roasted Forest Mushroom

Pickled hon-shimeji, thyme

Coconut Curried Squash

Toasted pumpkin seeds

Creamy Lobster Bisque

surcharge \$9 per guest
Cognac, crème fraîche

SALADS

Heirloom Tomato & Fior di Latte

Cucumber, basil, aged balsamic

Roasted Beetroot & Citrus

Fennel, candied walnut, goat cheese,
sherry vinaigrette

Okanagan Stone Fruit & Burrata Cheese

Seasonally available July-Sept
Pickled red onion, mint, extra virgin
olive oil

Poached Bosc Pear

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

Mango & Avocado

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

Apple & Burrata Cheese

Red grape, celery, hazelnuts, basil,
grape vinaigrette

Chefs Seasonal Green Salad

Cucumber, fennel, carrot,
citrus vinaigrette

CHILLED STARTERS

BC Side Stripe Shrimp

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

Parma Ham Carpaccio

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

Citrus Marinated Hamachi

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

Bison Tartare

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

Lightly Seared Albacore Tuna

Asian pear, shaved radish, celery,
citrus ponzu vinaigrette

Citrus Cured Pacific Salmon

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

WARM STARTERS

Seared Nova Scotia Scallops

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

Wild Mushroom & Onion Tart

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

West Coast Crab & Cod Cake

Celeriac rémoulade, citrus, frisée,
petit greens

Heirloom Tomato & Ricotta Tart

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

Seared Quebec Foie Gras

surcharge \$9 per guest
Seasonal garniture, toasted brioche

DINING

ENHANCEMENTS

Add a Starter

Additional course | \$20 per guest

Pre-selected

Choice of two mains | \$10 per guest

Day of Selection

Choice of two mains | \$20 per guest

DINNER - PLATED *continued*

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

\$110 per guest (three course). Choice of one soup or salad (upgrade to starter for \$10), one main, & one dessert.

\$130 per guest (four course). Choice of one soup or salad, one starter, one main, & one dessert



MAINS

— FROM THE OCEAN

Seared Pacific Salmon

Leek & crab tart, tomato confit,
lemon basil gastrique

Roasted Sablefish

Crispy rice fritters, braised daikon,
fine beans, yuzu dashi
Surcharge \$9 per guest

Pacific Rim Lingcod

Lardon, leek, celery, potato chowder,
petit herbs

Haida Gwaii Halibut

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

Coriander & Fennel Crusted Ahi Tuna

Chickpea fricassée, artichoke, olives,
herbed olive oil

— FROM THE MARKET

Forest Mushroom & Leek Strudel

Chef selected vegetables,
roasted garlic sauce

Locally Made Semolina Pasta

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

Heirloom Tomato & Ricotta Tart

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

— FROM THE RANCH

Herb Crusted Beef Tenderloin

Red wine onion pave, braised carrot,
wild mushroom, natural jus
Surcharge \$12 per guest

Aromatic Braised Beef Short Rib

Caramelized onion tart, broccoli purée,
red wine jus

Apple Thyme Glazed Chicken

Eggplant caponata, celeriac espuma,
sauce robert

Cinnamon Smoked Duck Breast

Cherry thyme clafouti, glazed beets,
spiced duck jus

Berkshire Pork Loin

Roasted apple, savoy cabbage,
warm sherry maple vinaigrette

Peace River Rack of Lamb

Carrot gratin, tomato confit,
cardamom scented lamb jus

Slow Cooked Lamb Shank

Seasonal vegetable carnoli risotto, parmesan,
aromatic lamb glaze

Grass Fed Beef Rib Eye

Golden potato & gruyere cheese gratin,
glazed asparagus, port wine jus
Surcharge \$12 per guest

DESSERTS

Manjari Chocolate Raspberry Bombe

Vanilla Bavarian cream, crispy hazelnut wafer,
raspberry sorbet

Warm Almond Berry Tart

Caramelized honey, blackberry verbena sorbet

Lemon Citrus Tart

Raspberry sorbet, chantilly cream

Buttermilk Panna Cotta

Seasonal fruit gelée, macerated berries,
salted crispy crumble

Bittersweet Chocolate Praline Fondant

Malted milk sherbet, praline glaze

Lemon Meringue Cheesecake

Lemon curd, basil gel

Exotic Fruit Tart

Lime pineapple compote,
whipped coconut cream

Caramelized White Chocolate Cremeux

Espresso sorbet, salted shortbread crumble

Warm Seasonal Fruit Crumble

Vanilla ice cream

LATE NIGHT CRAVINGS

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

SAVOURY

Pacific Rim Beef Slider (D, G) | \$66

Cheddar, pickle, special sauce, brioche bun

Herbaceous Crispy Falafel Slider (V, G) | \$63

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

BBQ Chicken Slider (D, G) | \$65

Buttermilk slaw, fried onion, toasted bun

Crispy Fried Pork Wontons (G) | \$61

Chili sauce, soy

Thai Chicken Wings | \$63

Cilantro, lime

Classic Salt & Pepper Chicken Wings | \$63

Crispy Dry Ribs | \$61

Hoisin Asian BBQ Ribs | \$61

Prawn Spring Rolls (G) | \$62

Crispy Vegetarian Spring Rolls (VE, G) | \$58

Vegetable Samosas (VE, G) | \$58

Truffle & Parmesan Fries (V, D) | \$8 per guest

All Dressed Waffle Fries (VE) | \$8 per guest

Yam Fries (VE) | \$8 per guest

**Grilled Cheddar Cheese Bites (V, D, G) | \$7 per
guest**

FLATBREADS

*Priced per flatbread. 25 inch artisanal
flatbread. (10 slices per flatbread)*

Pesto & Sundried Tomato (V, D, G) | \$29

Garlic cream, peppers, feta, lemon

Margherita (V, D, G) | \$29

Tomato sauce, fior di latte, basil

Spicy Chorizo (D, G) | \$31

Tomato sauce, roasted onion, parmesan

SWEET

Classic New York Style Cheesecake (V, D, G) | \$62

Double Chocolate Cupcakes (V, D, G) | \$62

Red Velvet Cupcakes (V, D, G) | \$62

Traditional Tiramisu (V, D, G) | \$62

Coconut Tapioca Pearl Pudding (VE) | \$60

Bitter Sweet Chocolate Tart (V, D, G) | \$62

Vanilla Crème Brûlée (V, D) | \$60

Lemon Meringue Tart (V, D, G) | \$60

Apple Strudel Tart (V, G) | \$60

Selected House Baked Cookies (V, G) | \$52

Bitter Sweet Chocolate Brownies (V, D, G) | \$52

Chocolate Praline Fondant (V, D, G) | \$62

Churros (V, D, G) | \$60



KIDS DINNER - PLATED

\$45 per child, 12 years old and under (three course). Choice of one starter, one main, & one dessert.

Each plated kids experience is accompanied by artisanal bread & British Columbia butter, fruit juice or milk.



STARTERS

Gathered Greens Salad

Carrots, cucumber, cherry tomato, lemon vinaigrette

Creamy Tomato Soup

Croutons, parmesan

Chicken Noodle Soup

Classic rich broth, chicken breast, aromatics

Crisp Vegetable Crudit 

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

MAINS

Roasted Chicken

Golden yukon mashed potato, chef selected vegetables, gravy

Seared Salmon

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

Cheeseburger

Cheddar cheese, ketchup, mayonnaise, golden fries

Chicken Strips & Fries

Ketchup, plum sauce

Macaroni & Cheese

Classic creamy sauce

Spaghetti & Bolognese

Rich tomato meat sauce, parmesan

Spaghetti & Tomato Sauce

Parmesan

DESSERTS

Ice Cream Sundae

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

Chocolate Brownie

Whipped cream, warm chocolate sauce

Warm Apple Crumble

Vanilla ice cream, caramel sauce

VENDOR DINNER - BUFFET

\$60 per guest.

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

STARTERS

Gathered Greens Salad

Shaved vegetables, caramelized honey vinaigrette

Seasonal Inspired Salad

Chef's seasonally inspired creation

MAINS

Roasted Organic Rosssdown Farms Chicken

Thyme scented jus

Slow Baked Pacific Salmon

Citrus Butter

Roasted Golden Potatoes

& Butter Glazed Market Vegetables

Locally Made Semolina Pasta

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

DESSERTS

Seasonally Inspired Dessert

Chef's sweet tooth of the day



WINE

SPARKLING WINE, BC

Averill Creek, Charme de L'île, Cowichan Valley, BC, Canada \$70

Blue Mountain, Brut, Okanagan Falls, BC, Canada \$90

SPARKLING WINE, INTERNATIONAL

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

Pommery, Rosé, Reims, Champagne, France \$240

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



ROSÉ

Tantalus, Cabernet Franc, Kelowna, BC, Canada \$80

Triennes, Cinsault, Côtes de Provence, France \$99

BEST OF BC, WHITE

Mission Hill, Estate Sauvignon Blanc, Kelowna, BC, Canada \$70

La Stella, Vivace, Pinot Grigio, Osoyoos, BC, Canada \$75

Tantalus, The Bear, Chardonnay, Kelowna, BC, Canada \$70

Martin's Lane, Naramata Bench Vineyard, Riesling, Kelowna, BC, Canada \$190

INTERNATIONAL WHITE

La Spinelli, Pinot Grigio, Abruzzo, Italy \$70

Cannonball, Chardonnay, California, USA \$110

Hubert Brochard, Sauvignon Blanc, Chavignol, Sancerre, Loire Valley, France \$110

Louis Jadot, Chardonnay, Chablis, Burgundy, France \$95

BEST OF BC, RED

Mission Hill, Estate Cabernet/Merlot, Kelowna, BC, Canada \$70

Le Vieux Pin, Petit Rouge, Syrah Blend, Osoyoos, BC, Canada \$80

Osoyoos Larose, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada \$150

INTERNATIONAL RED

Hacienda López de Haro, Tempranillo, Reserva, Rioja, Spain \$85

Tenuta Guade Al Tasso, Cabernet/Merlot, Il Bruciato, Tuscany, Italy \$90

Vietti, Nebbiolo, Perbacco, Piedmont, Italy \$120

Stoller, Pinot Noir, Willamette Valley, Oregon, USA \$110

DRINKS

Minimum consumption of \$450 net revenue per bar or a labour charge of \$160 will apply.

A cashier charge of \$160 per cashier will apply to all cash bars.

Prices subject to change. Priced per person.



LIQUOR BARS

— **PREMIUM BAR** (1oz) \$12

Tito's Handmade, Beefeater, Bacardi Superior, Hornitos Plata Tequila, Jack Daniel's or Old Forester 86 or Canadian Club, The Famous Grouse, Martini & Rossi

— **DELUXE BAR** (1oz) \$14

Ketel One, Bombay Sapphire, Bacardi Superior, Bacardi 8-Year, Casamigos Silver, Maker's Mark, Chivas Regal, Martini & Rossi

— **LUXURY BAR** (1oz) \$16

Absolut Elyx, Belvedere, The Botanist Gin, Bacardi Superior, Bacardi Gran Reserva Diez 10-Year, Don Julio Blanco, Woodford Reserve, The Macallan Double Cask 12-Year, Martini & Rossi

LIQUEURS (1oz) \$12

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

WINE by the glass

House Wine (5oz) \$14

Deluxe Wine (5oz) \$17

BEER AND NON-ALCOHOLIC BEERS \$12

Domestic and Import Beers

Micro-Brewery Beer

SOFT DRINKS \$8

Regular and Diet Soft Drinks

BOTTLED WATER \$7.50

Distilled or Sparkling Water

BOTTLED JUICES \$10

Apple/Cranberry, Grapefruit, and Orange

Subject to change

COCKTAILS



SIGNATURE COCKTAILS

Madame Fluer \$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 and refreshing

Elegance \$23

Strawberry, white chocolate, lemon, prosecco
delightful and 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 and smoky old fashioned style cocktail

CLASSIC COCKTAILS

Espresso Martini \$25

Vanilla vodka, kahlua, espresso

Old Fashioned \$23

Bourbon, demerara, aromatic bitters, orange cherry

Negroni \$23

Gin, sweet vermouth, campari, orange cherry

Martini \$25

Gin or vodka, dry vermouth, lemon twist or olives

FREE SPIRIT

Queen of Hearts \$14

Coconut water, raspberry, lemon, ginger beer

Zen \$14

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

Enchanted Blossom \$14

Elderflower, lime, orange blossom water

CONFERENCE SERVICES & CATERING POLICIES

ALLERGIES

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

CANCELLATION

Your Event Services Representative would be pleased to discuss our cancellation policy with you individually.

FOOD & BEVERAGE

All food and beverage served in the hotel are to be provided by Fairmont Pacific Rim, with the exception of wedding cakes, for which a service charge will apply. In accordance with B.C. 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 1:00 am (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. Prices subject to change. \$70.00 per hour will be charged per additional hour over 4 hours.

MENU SELECTION

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

FOOD & BEVERAGE SERVICE

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

ENTERTAINMENT & DÉCOR

Functions may be enhanced with décor, such as flowers, music & 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 setup requirements.



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