



BREAKFAST BUFFETS

The Cold One

Fresh Orange and Grapefruit Juice
Sliced Seasonal Fruit
Assorted Yogurt
Oven-fresh Danish, Muffins and Croissants
Butter, Fruit Preserves, Marmalade and Honey
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

European Breakfast

Cured Meats and European Cheeses
Freshly Baked Baguette
Sliced Tomatoes and Fresh Basil
Steel Cut Oatmeal with Brown Sugar and
Sultanas
Hard Boiled Eggs
Whole Fruit
Oven fresh Danish, Muffins, Croissants and
Scones
Butter, Fruit Preserves, Marmalade and Honey
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

Breakfast Pizzeria

Hand-tossed, House-made Organic Dough
Bacon, Egg and Hudson Cheddar
Mushroom, Spinach, Gruyere and Egg

Healthy Choice Breakfast

Fresh Orange and Grapefruit Juice
Fresh Fruit Salad and Berries
Assorted Yogurt
House-made Muesli
Assorted Individual Cereals with 2% or Skim Milk
Low fat Muffins and Cranberry Bread
Lactose-free Margarine and Fruit Preserves
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

Mediterranean Breakfast

Strained Yogurt, assorted Fruit Yogurt
Melon and Fruits Drizzled with Honey
Spinach Pies
Display of Mediterranean Cheeses
Shaved Smoked Turkey and Ham
Freshly Baked Croissants and Mediterranean
Breads
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

Cowboy Breakfast

Fresh Orange, Grapefruit and Apple Juice
Farm-fresh Scrambled Eggs
Choice of two meats:

Green Market Veggies, Tomato and Egg White
Scrambled Egg, Smoked Salmon, Dill Cream
Nutella Banana Turnovers
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

Bacon, Sausage or Turkey Bacon
Canadian Flap Jacks
Griddle Potatoes with caramelized Onions and
Peppers
Grilled Tomatoes
Sautéed Mushrooms
Sliced Fruit and Berries
Whole Wheat Bread, Multigrain Bread, Cranberry
Bread
Butter, Fruit Preserves, Marmalade and Honey
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

Canadian Breakfast

Fresh Orange and Grapefruit Juice
Farm-fresh Scrambled Eggs
Choice of two meats:
Bacon, Sausage, or Turkey Bacon
Home-fried New Potato
Whole Wheat Bread, Multigrain Bread, Cranberry
Bread
Assorted Bagels with Cream Cheese
Sliced Seasonal Fruit
Butter, Fruit Preserves, Marmalade and Honey
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

BREAKFAST ENHANCEMENTS

Buttermilk Pancakes

Maple Syrup, Vanilla-scented Whipped Cream

Waffles

Warm Maple Syrup, Vanilla-scented Whipped Cream

Eggs Benedict

Prosciutto, Hollandaise, Home-fried New Potatoes

Eggs Charlotte

Smoked Salmon with Fennel Hollandaise, Home-fried New Potatoes

Banana Bread

Carrot Zucchini Morning Glory Bread

Scones with Fruit Preserves

Bagels

Cream Cheese, Fruit Preserves

Chef Attended Omelette Station

Choice of garnish:
Aged cheddar cheese, Gruyere, Feta, Ham, Tomato, Spinach, Woodland Mushrooms, Sweet Peppers and Herbs

Breakfast Risotto

Sweet Risotto served with Fresh Berries

Mini Granola Yogurt Parfait

with Fresh Berries

Cinnamon French Toast

Warm Maple Syrup

Eggs Florentine

Sautéed Spinach and Gruyere Hollandaise, Home-fried New potatoes

Baked Daily

Assorted Danish Pastries, Muffins and Croissants with Butter and Fruit Preserves

Apple Walnut Bread

Chocolate Banana Bundt

Bagels

Applewood Smoked Salmon, Cream Cheese, Red Onion, Capers and Lemon

10 Inch Savoury Quiche

Choice of:
Woodland Mushrooms, Spinach and Asiago
Double-smoked Bacon and Gruyere
Smoked Salmon, Fennel and Chives

(Serves 8 pieces)

Egg Wrap

Fluffy Scrambled Eggs with fresh Herbs and choice of Bacon or Sausage

Smoothie/Juice Bar

Select two:

Banana, Strawberry and Orange juice, Blueberry,
Banana, Mango and
Soy Milk
Apple juice, Cranberry juice, Orange juice,
Grapefruit juice

**Build Your Own Yogurt
Parfait**

Yogurt, Honey, Fresh Fruit, Nuts, Granola, Maple
Syrup & Market Berries

Seasonal Fruit Salad

**Assorted Individual Fruit
Yogurt**

Hot Oatmeal

with Milk, Sultanas, Brown Sugar

Market Fresh Berries

Individual Greek Fruit Yogurt

Individual Cold Cereals
with 2% and Skim Milk

PLATED BREAKFAST

Family style service

Family Breakfast

Fresh Orange and Grapefruit Juice
Oven-fresh Danish, Muffins and Croissants
Butter, Fruit Preserves, Marmalade and Honey
Sliced Fruit and Berries

Choice of:

Chive Scrambled Eggs with Bacon or Sausage,
Home-fried New Potatoes
and Roasted Cherry Tomatoes

or

Scrambled Eggs on Grilled Country Bread,
Guacamole, Crumbled Sausage
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a
selection of our Fairmont Teas

BREAKFAST TO-GO

Boxed Breakfast

Oven-fresh Muffin and Croissant

Fruit Yogurt

Diced Fruit with Mint

Bottled Juice

House-made Oatmeal Breakfast Bars

Pack of Gum



THEMED BREAKS

All breaks include HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas.

Stampede Snacks

Soft Pretzels
Caramel Corn
Olive and Sea Salt Popcorn
House-made Fudge
Peanut Brittle
Mini Hot Dogs
Grizzly Paw Soda

Warm Cookie Monster

Chocolate Chip, Oatmeal Raisin
White Chocolate Macadamia Nut
Assorted Biscotti
Cereal-flavoured Milk Shots

Coffee Cart

House-made Iced Coffee
House-made Passion Fruit Doughnuts
Nutella Banana Turnovers
Danishes
Coffee Flavoured shots

Cereal Bar Break

Classic Rice Crispy Treat, Chocolate Dipped
Napoleon, Funfetti and Nutella

Crunchy, Salty, Sweet

Spicy Sweet Bar Nuts, Wasabi Peas
Cheese Straws
Veggie Chips, Pretzel Chips
Local Potato Chips
Caramel Corn, Kettle Popcorn

Refresh

Hummus, Crudités, Lavash
Sun Dried Fruits
Assorted Whole Fruits
House Infused Water
Antioxidant Smoothie Shots
Chilled Coconut Water

Palliser Tea

Scones
Seasonal Tea Sandwiches
Seasonal Inspired Tea Cookies
Assorted LOT 35 Teas

Cake Jars

Strawberry Shortcake
Yellow Vanilla, Sprinkle Frosting
Carrot Cake, Pineapple, Cream Cheese
Red Velvet, Whipped Cream
Devils Food, Marshmallow Frosting

Cannoli, Vanilla, Chocolate Pearls

Naughty Tree Hugger

House-made Fruit Smoothies
Whole Fruit
House-made Granola bars
Individual Fruit Yogurt
Trail mix
Energy Drink

Farm To Table

Farm-fresh Crudités, Curry Dill Hummus,
Cucumber Yogurt
Zucchini Bread with Carrot Cream Cheese
Pumpnickel Bread with Spinach Dip
Oka Cheese and Crackers
Fruit Skewers with Mango Greek Yogurt Dip

BREAK ENHANCEMENTS

Cookies

Chocolate Chip, White Chocolate Macadamia,
Double Chocolate, Peanut Butter, Oatmeal
Raisin, Rocky Road, Assorted Butter Shortbread
and Assorted Biscotti

Squares

Lemon Coconut Bars, Chocolate Brownies and
Nanaimo Bars

Pastries

Mini Cheese Cakes, Assorted Macaroons,
Lemon Meringue Tarts, Fresh Fruit Tarts and
Chocolate dipped Cheesecake Lollipops

BAR SNACKS

House-Made Kettle Chips

Nachos

Yellow Corn Tortillas, Guacamole, Salsa and Sour Cream

Seasoned Cashews

Flavoured Popcorn

Choice of White Cheddar, Dill Pickle, Salt and Vinegar, Truffle Oil, Rosemary Parmesan

Marinated Olives

with Preserved Lemon and Toasted Fennel Seeds

Honey Roasted Almonds

BREAKS A LA CARTE

Fruit Kebabs

Whole Seasonal Fruit

**House-made Ice Cream
Sandwich**

Seasonal Sliced Fresh Fruit

**Vegetable Crudités with
Hummus & Cucumber Dill
Yogurt**

**Imported and Domestic
Cheeses**

Baguette, Water Crackers, Fresh Fruit and
Toasted Walnuts

House-Made Granola Bar

BEVERAGES

Coffee and Tea

HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a selection of our
Fairmont Teas

Freshly Squeezed Juice

Orange or Grapefruit

Apple or Cranberry Juice

2% Milk, Skim Milk

2% Chocolate Milk

Soy Milk

Mineral Water

Flavoured Sparkling Mineral Water

Assorted Coca Cola Products

Individual Bottled Fruit Juices

Smoothies

Choice of:

Banana, Strawberry and Orange Juice

Blueberry, Banana and Pomegranate Juice

Mango and Soy Milk

Granny Smith Apple, Pineapple, Spinach and
Orange Juice

ALL DAY BREAKS

Continuous Beverage Break

HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a selection of our
Fairmont Teas, Regular and Diet Soft Drinks

All Day Break Package

Morning (45 minutes)

Fresh Orange and Grapefruit Juice
Oven-fresh Danish, Muffins and Croissants
Sliced Seasonal Fruit
Assorted Nonfat Yogurt
Butter, Fruit Preserves, Marmalade and Honey
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee
and a selection of our Fairmont Teas

Mid-Morning (20 minutes)

HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee
and a selection of our Fairmont Teas

Afternoon (30 minutes)

Freshly Created Afternoon Sweets
Fresh Whole Fruit
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee
and a selection of our Fairmont Teas

A Meeting and More

Your Arrival

Orange Juice
Assorted House Baked Breakfast Breads
Seasonal Fresh Fruits
Build Your Own Yogurt Parfait Bar
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a selection of our
Fairmont Teas

The Mid-Morning Stretch

House-made Granola Bars
HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a selection of our
Fairmont Teas

Refuel While You Meet

Arugula, Crispy Chickpeas, Picked Red Onions,
Tahini Vinaigrette
New Potatoes, Celery, Scallion, Mustard
Dressing

Grilled Market Vegetables and Grains in a Whole
Wheat Wrap with Whipped Hummus
Smoked Turkey Wrap, Crushed Avocado, Sweet
and Sour Onion Jam
Roast Beef, Aged White Cheddar, Arugula,

Horseradish Aioli
Pommery Mustard on a Caraway Rye

Lemon Bars, Chocolate Brownies, Fruit Tarts

An Afternoon Pick Me Up

Freshly Created Sweets

Fresh Whole Fruit

HC Valentine Sumba Artisan Coffee,
Decaffeinated Coffee and a selection of our
Fairmont Teas



LUNCH BUFFETS

All lunch buffets are served with a selection of rolls and butter, freshly brewed HC Valentine Sumba Artisan Coffee, decaffeinated coffee and a selection of our Fairmont teas.

Canadian Buffet

Apple and Beetroot Salad
Celeriac and Green Lentils, Cherry Tomato with Pine Nuts and Sweet Herbs
Green Beans, Fennel, Cherry Tomato, Frisée, Basil Vinaigrette

Roasted Chicken with Dates, Olives and Capers with Orange Segment Vinaigrette
Maple Mustard Glazed BC Salmon, Chive Lemon Beurre Blanc
Wild Mushroom Ravioli with Wilted Spinach and Herb Cream
Roasted New Potatoes and a Medley of Cellar Vegetables

Black Forest Cake
Lemon Cheese Cake

Working Lunch Soup of the Moment

Salads (choice of two)
Snipped Local Greens, Shaved Vegetables, Herb Balsamic Dressing
New Potatoes, Tossed with Pommery Mustard and Champagne Vinaigrette
Chop Chop Salad, Green Market Vegetables, Lemon Vinaigrette
Arugula, Crispy Chickpeas, Pickled Red Onions, Tahini Vinaigrette

Tuscan Buffet

Grilled Vegetables, Marinated Artichokes with Yogurt and Green Chili Oil White Bean, Tuna, Capers, Arugula, Lemon Dressing
Tuscan Salad with Chopped Romaine, Tomato, Basil, Red Onion, Olives, Peppers, Cucumbers, Balsamic Vinaigrette

Chicken Cacciatore, Green Olives, Spicy Tomato Cheese and Ricotta Cannelloni in a Zesty Tomato Sauce
Orecchiette, with Slow Cooked Tomatoes, Mushrooms, Spicy Italian Sausage, Broccoli Rabe

Tiramisu
Biscotti

Vegan 100% Plant Based Root to Leaf

Lentil, Freekeh, Quinoa Pulse Salad
Kale Salad, Shaved Kale, Kale Green Goddess Pesto, Cashews
Chopped Vegan Cobb, Carrot Ginger Dressing

Roasted Portobello Steaks, Steamed Bok Choy, Forbidden Rice
Tofu Quinoa Scramble, Sweet Onion, Spinach Cauliflower Steaks, Char Grilled Over Citrus Wheat Berries

Baby Spinach, Roasted Cauliflower, Fried Onions, Red Wine Dressing
Hand-picked Tangled Greens, Fennel, Champagne Vinaigrette
New Potato, Celery, Scallion, Mustard Dressing

Vegan Chocolate Mousse
Organic Fruit Bowls
Fruit and Herb Infused Waters

Sandwiches (choice of three)

Curry Chicken Salad Tartine, Cranberry Walnut Baguette
Peppered Roast Beef Filet, White Cheddar, Horseradish Aioli, Onion Poppy Roll
Black Forest Ham and Gruyere, Country Baguette, Purple Mustard
Grilled Market Vegetables and Grains, Whole Wheat Wrap, Whipped Hummus
Avocado Tomato and Sprouts, Beefsteak Tomato, Nine Grain Bread
Grilled Chicken, Balsamic Onion Marmalade, Mozzarella, Herb Focaccia
Pastrami, Spicy Mustard, Soft Pretzel Roll
Smoked Salmon, Whole Wheat Mini Bagels, Horseradish Crème Fraîche
Smoked Turkey Wrap, Crushed Avocado, Sweet and Sour Onion Jam
Black Forest Ham and Brie with, Honey Mustard on a Country Roll
Sicilian Tuna Salad with Green Olive Tapenade and Butter Lettuce on a Whole Wheat Roll
Roast Beef, Aged White Cheddar, Arugula, Horseradish Aioli, Pommery Mustard, Caraway Rye
Roasted Chicken with Mozzarella, Roasted Tomatoes, Spinach on a Challah Roll
Montreal Smoked Meat with Havarti and Stone Ground Mustard Spread on Pumpernickel
Vegetable Delight with Hummus, Roasted Japanese Eggplant, Zucchini, Baby Greens

Kettle Chips, Pickles

Sweets (choice of three)

Lemon bars
Fruit Tarts
Chocolate Brownies
Diced Fruit Mélange

Lunch To-Go

Salads (choice of one):

Snipped Local Greens, Shaved Vegetables, Herb Balsamic Dressing
Arugula, Crispy Chickpeas, Pickled Red Onions, Tahini Vinaigrette
Baby Spinach, Roasted Cauliflower, Crispy Fried

Onions, Red Wine Dressing
New Potato, Celery, Scallion, Mustard Dressing

Sandwiches (selection of one):

Black Forest Ham and Gruyere, Country
Baguette, Purple Mustard
Grilled Market Vegetables and Grains, Whole
Wheat Wrap and
Whipped Hummus
Grilled Chicken, Balsamic Onion Marmalade,
Mozzarella, Herb Focaccia
Smoked Turkey Wrap, Crushed Avocado, Sweet
and Sour Onion Jam
Black Forest Ham and Brie with Honey Mustard
on a Country Roll
Roast Beef, Aged White Cheddar, Arugula,
Horseradish Aioli,
Pommery Mustard, Caraway Rye
Montreal Smoked Meat with Havarti and Stone
Ground Mustard Spread on Pumpernickel

One Piece of Whole Seasonal Fresh Fruit
Two Housemade Cookies
An Individual Bottle of Spring Water

PLATED LUNCH

Based on a three course meal. Please select one starter, entree and dessert. All of our lunches are served with a selection of Rolls with Whipped Butter and Dip of the Day HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas.

STARTERS

Watercress and Endive Salad

Light Pommery Lemon Dressing, Spiced Walnuts

Baby Arugula

Candied Black Olives, Sherry Shallot Vinaigrette

Mixed Greens

Roasted Butternut Squash and Orange Segments with Scallions, Chili and Balsamic Reduction

Kale Salad

Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts

Hand-picked Baby Lettuce

Cider Vinaigrette, Roasted Pears, Toasted Walnuts

Arugula Roasted Mushrooms

Shaved Parmesan, Broiled Onions, Lemon Dressing

Classic Caesar

Baby Romaine, Classic Caesar Dressing, Parmesan Crisps

Bacon Caesar Salad

Horseradish spiked Caesar Dressing, Bacon Bits, Parmesan and House-made Crouton

Snipped Local Greens

Shaved Vegetables, Herbed Balsamic Dressing

SOUPS

Parsnip and Pear Soup

Crumbled Blue Cheese and Chives

Roasted Squash and Carrot Soup

Coriander, Candied Ginger, Toasted Sesame Seeds

Red Lentil and Coconut Soup

Topped with Crispy Bacon and Fried Chick Peas

ENTRÉES - SEA

Roasted Salmon

ENTRÉES - LAND

Pastrami Spiced NY

Olive Oil Baked Potato Slices, Grilled Radicchio,
Red Pepper Coulis

Pan Seared Arctic Char

Roasted Mushrooms and Leek Ragout,
Rutabaga Mash, Lemon Thyme Beurre Blanc

ENTRÉES - AIR

Cumin Roasted Chicken Breast

Lemon Roasted Fingerling Potatoes, Stewed
Tomato and Butternut Squash, Mint Raita

Piri Piri Marinated Supreme of Chicken

Fingerling Potatoes, Seasonal Vegetables, Red
Pepper Jus

DESSERTS

Chocolate Pyramid

with Berry Coulis

Caramelized Apple Flan

with Cinnamon Whip and Caramel Sauce

Lemon Brulee Cheese Cake,

Raspberry Coulis, Strawberry

Coconut Forbidden Rice Pudding

Striploin

Baked Parmesan Potato Gratin, Sweet Garlic
Broccoli Rabe

Seared Beef Tenderloin

Bordelaise Sauce, Shiitake and Cipollini Confit,
French Green Beans Roasted Fingerling
Potatoes

ENTRÉES - VEGETARIAN, VEGAN AND GLUTEN FREE

Truffle Mushroom and Root Vegetable Potato Cannelloni

Caramelized Onion and Mushroom, Butternut
Squash, Roasted Peppers, Artichoke and
Cauliflower, Root Vegetable Puree and Salsa
Verde

Turmeric Roast Cauliflower

Crisp Tofu Wafers, Green Pea and Cashew
Risotto, Braised Kale

Depui Lentil and Wild Rice Strudel

Honey and Cumin Dressed Lentils, Manitoba
Wild Rice,
Oven Roasted Roots, Saffron Fused Tomato
Coulis, Fried Lentil Crunch

with Toasted Coconut Chips



RECEPTION STATIONS

Tuscan Bounty

Be amazed while our Professional Chefs dazzle you while preparing custom made pasta dishes with a bounty of pasta and toppings.

Pasta Toppings choice of 7 toppings:

Italian Sausage, Cold Water Baby Shrimp, Sun Dried Tomatoes, Bell Peppers, Crushed Chili Flakes, Shaved Padano Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Asparagus Tips, Tofu, Red Onion, Roasted Garlic, Scallions and Kalamata Olives

Pasta choice of 2 pastas:

Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne or Gemelli Pasta.

Sauce choice of 2 sauces:

Roasted Tomato and Basil Sauce, White Wine Cream Sauce or Fresh Herbs and Extra Virgin Olive Oil

Original Montreal Smoked Meat

Double Smoked Beef Brisket with Mini Rye Rolls, Kosher Style Dill Pickles and Dijon Mustard

(Minimum 40 guests)

Flatbread

Whole Roasted Striploin

Balsamic Spiked Caramelized Onion, Warm Country Wheat Rolls, Béarnaise Sauce

(Serves 30 guests)

Maple Mustard Glazed Ham

Crispy Cocktail Rolls, Pineapple Mustard Relish

(Serves 30 guests)

Poutine Station

Beef Tenderloin Tips, Wild Mushrooms,
Camembert Cheese,
Grilled Chicken, Fresh Tomato Mozzarella and
Parmesan,
Calabrese Salami, Black Olives, Sundried
Tomatoes and Havarti cheese,
Wild Mushrooms, Béchamel Sauce, Cherry
Tomatoes and
Herb Goat Cheese

Salmon Wellington

Stuffed with Creamed Spinach, Foraged Forest
Mushrooms and
Dill Chimichurri Sauce

(Serves 20)

Baked Brie

Baked French Brie in Puff Pastry, Cranberry
Chutney and sliced Baguette

(Serves 50 guests)

International & Domestic Premium Cheese

Parmigiano-Reggiano with Red Onions Balsamic
Marmalade
Brie with Plum Compote
Gruyère with Anise Infused Wild Honey
Gorgonzola with Apricot Mustard
Garnished with Grapes, Artisan Breads and
Crisps, and
Seasonal Fruit Preserve

Antipasto Platter

Salami, Prosciutto and Capicola with Provolone
and Bocconcini Cheese
Olives Marinated Peppers, Artichokes and
Eggplant
Sun Dried Tomato Hummus, Tapenade with
Focaccia Bread
Breadsticks with sour Pickles and Grainy
Mustard

Seasonal Sliced Fresh Fruit

Crisp Frites, Cheese Curds, Classic Gravy

Sushi & Sashimi Station

California Rolls, Avocado Rolls, Salmon, Tuna
and Shrimp

Street Tacos

Grilled Steak, Roasted Pulled Pork and Grilled
Chicken Tacos on
Corn Tortillas
Toppings include: Cilantro, Pico di Gallo, Sour
Cream, Cheese, Salsa, Refried Pinto Beans and
Mexican Rice

Crudités & Dip

Carrots with Orange Carrot Cilantro Sauce
Belgian Endive Leaves with Red Pepper and
Hummus Dip
Celery Sticks with Apple and Gorgonzola Spread
Cucumber with Vidalia Onion Tzatziki Sauce

S'mores

Small Heat Elements placed around River Rocks
where Guests can roast their Marshmallows and
Sandwich them in between Chocolate Dipped
Graham Crackers

COLD CANAPÉS

Mini Lobster Roll

with Tarragon Aioli

Jamaican Jerk Smoked Chicken Summer Roll

with Mango Salsa

Prosciutto and Provolone Bites

with Sun Dried Tomato Spread

Hickory Smoked Salmon Wrapped Asparagus

with Boursin Glacage

Goat Cheese Mousse

with Crushed Hazelnuts on Strawberry Half

Boursin Cheese and Grape Truffles

with Fresh Herb and toasted walnuts

Rare Roast Beef Tenderloin

Green Peppercorn Mayo, Red Onion en crostini

Assorted Nigiri Sushi

Shrimp Cocktail Slap Shots

with Spicy Cocktail Sauce

Astoria Chicken Salad Cups

with Tarragon Chantilly

Lobster on Confit New Potatoes

with Divine Caviar Chantilly

Vegetable Maki Sushi Rolls

with Pickled Ginger and Wasabi

HOT CANAPÉS

Citrus Crusted Shrimp
with Tomato Onion Chutney

**Prosciutto Wrapped Diver
Scallops**
with Gremolata Sprinkle

**Orange and Soy Glazed
Chicken Drumsticks**
with Toasted Sesame Seeds

**Prabhu's Butter Chicken
Kebab**
with Bel Puri

Mini Beef Wellington
with Bearnaise Sauce

Vegetarian Spring Roll

**Crispy Canadian Brie and
Raspberry Bites**

Pickarel Fire Crackers
with Electric Honey Aioli

Dukkah Spiced Lamb Chops
with Minted Yogurt Dip

Pulled Pork Slider Bite
with Texas Slaw

Mini Monte's
Local Honey Dijon (Mini Monte Cristo)

Tomato Bisque Shooter
with Mini Grilled Cheese

Vegetarian Samosa
with Tamarind Chutney



DINNER BUFFET

All of our dinner buffets are served with a selection of rolls with whipped butter and Dip of the Day, HC Valentine Sumba Artisan Coffee, decaffeinated coffee and a selection of our Fairmont teas.

Little Italy

Italian Wedding Soup

Cold

Hand-picked Tangled Greens, Rosemary Balsamic Vinaigrette
Young Hearts of Romaine, Sourdough Croutons, Parmesan Cheese,
Cherry Tomatoes, Bagna Cauda Vinaigrette
Tuscan Salad (chopped romaine, tomato, basil, red onion, olives, peppers, cucumbers, balsamic vinaigrette)
Italian Tuna, Legumes, Olives, Capers, Green Beans, Arugula, Lemon Dressing

Platters

Marinated Tuscan Vegetables, with Yogurt and Green Chili Oil
Marinated Seafood
Sliced Cured Italian Meats and Cheeses

Hot

Spinach and Ricotta Stuffed Tortellini, Basil spiked Rose Sauce
Roasted Chicken Breasts, Mushroom Marsala Sauce
Brodetto (salmon, calamari, mussels, shrimp, saffron broth)
Beef Striploin Medallions, Roasted Shallots
Lemon Rosemary Roasted New Potatoes
Medley of Roasted Cellar Vegetables

Canadian Road Trip

Cold

Curried Faro and Sweet Potato Salad
Grilled Scallion Potato Salad
Raw Root Vegetable Coleslaw

Platters

Canadian Cheeses and Niagara Cured Meats
Peel and Eat Shrimp with Spicy Cocktail Sauce
Marinated PEI Mussels
Smoked Salmon, Rye, Traditional Garnishes

Hot

French Canadian Onion Soup, Blue Cheese Crouton
Cannelloni in a Spicy Tomato Sauce
Roast Chicken Breast with Mushroom and Leek, Forest Jus
Black Pepper Crusted Beef Striploin Medallions, Syrah Reduction
Salmon Coulubiatic stuffed with Wild Rice and Creamed Spinach
Roasted Garlic Pomme Puree
Buttered Carrots and Beans

Poutine Station

Crisp Frites, Pulled Braised Short Ribs, Cheese Curds, Sweet Herb Gravy

Sweet

Chocolate Pecan Pie
Apple Crumble with Crème Anglaise

Sweet

Classic Tiramisu Cake
Chocolate Swirl Cheese Cake
Assorted Biscotti
Sliced Fruit

Sliced Fruit and Berry Platter
Biscotti

The World Is Yours

Italy

Marinated Tuscan Vegetables, with Yogurt and Green Chilli Oil
Frutti di Mare
Tomato Bocconcini Salad
Ricotta and Spinach Tortellini in a Rosé Sauce with Sweet Peas, Roasted Peppers
Pollo Cacciatore (chicken stew with tomato, mushroom and black olives in a red wine sauce)
Tiramisu
Biscotti

China

Chow Mein and Beef Salad, Black Bean Vinaigrette
Steamed Dim Sum
Vegetarian Pot Stickers
Crisp Fried Chicken Spring Rolls served with Chili Soy Dip
Beef and Gai Lan Stir Fry with Oyster Sauce
Sautéed Baby Bok Choy with Sesame Seeds
Steamed Jasmine Rice
Fresh Seasonal Fruit Salad with Lychee and Coconut Milk
Mango Mouse Cake

Greece

Greek Village Salad
Eggplant and Hummus Dip with Pita Bread
Chicken Souvlaki Skewers with Tzatziki Sauce
Vegetable Moussaka
Roasted Mini New Potatoes with Pine Nuts, Tomatoes and Olive Oil
Mini Greek Baklava

India

Fried Eggplant and Tomato Salad
Crispy Fried Vegetable Samosa
Butter Chicken
Salmon Marsala
Steamed Basmati Rice with Saffron and Coconut Milk
Tawa Paneer
Vanilla Ginger Stewed Pineapple, Honey Yogurt
Chai Spiced Rice Pudding

PLATED DINNER

Based on a four course meal. Please select one soup, salad, entrée and dessert. All of our dinners are served with a selection of Rolls with Whipped Butter and Dip of the Day. HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas are included.

SOUPS

Crème du Barry (Cauliflower)

with Smoked Salmon and Dill Fronds

Spiced Carrot and Lentil Soup

with Toasted Fennel Seeds and Coriander

Wild Mushroom Velouté

with Brioche Croutons and Shredded Parmesan

SALADS

Arugula

Grilled Oyster Mushrooms, Shaved Parmesan Cheese, Cherry Tomatoes, Olive Oil, Lemon Juice

Picked Baby Greens

Orange Segments, Dried Cranberries, Crumbled Goat Cheese, Pear and Ginger Dressing

Spinach Roasted Beetroot and Sliced Pear

Pecorino Cheese, Hazelnuts and Sherry Dressing

Caesar Salad

Horseradish Spiked Caesar Dressing, Bacon Bits, Parmesan and House-made Crouton

Enhancements

Butter Lettuce, Frisée, Blue Cheese, Applewood Smoked Bacon, Crème Fraîche Dressing

ENTRÉES - AIR

Roasted Chicken Breast

Crushed Celeriac, Cellar Vegetables, Caramelized Apple Sage Reduction

Roasted Chicken Breast

Stuffed with Mushrooms and Boursin Cheese with Herb Whipped Potato, Root Vegetables, Cabernet Sauvignon Sauce

Sage-Roasted Chicken Breast

Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry-Port Jus

ENTRÉES - LAND

Mushroom Crusted Filet Mignon

Red Onion Jam, Pearl Onions and Cremini Mushroom Ragout, Haricots Verts, Potato Purée, Truffle Jus

Steak au Poivre

Pepper-Crusted New York Strip Steak, Dauphinoise Potato, Broccolini, Pinot Noir Reduction

Coffee Brined Pork chop

Creamy Roast Garlic Polenta, Roasted Brussels Sprouts, Roasted Young Carrots, Sautéed Collard

Seared Duck Breast

Garlic Wilted Spinach, Sweet Potato Purée,
Cherry Port Reduction

Thyme Roasted Chicken

Supreme

Fingerling Potatoes, Braised Red Cabbage and
Maple Glazed Turnips

Greens, Pan Reduction

Lamb Rack

Mustard, Panko and Herb Crust Rosemary Jus,
Wild Garlic Quinoa Cake, Broccolini, Red Chili

Red Wine Braised Short

Rib of Beef

Heirloom Carrots, Roasted Brussels Sprouts and
Cauliflower Purée, Port Wine Jus

ENTRÉES - SEA

Crispy Skinned Arctic Char

Grapefruit Vodka Butter Sauce, Potato and
Shrimp Hash with Carrots, Zucchini and Tomato
Tarragon "Salad"

Sweet Herb Crusted Salmon

Charred Cauliflower Sauce, Fried Fingerling
Potatoes and Shallots, Sweet Peas, Radicchio
and Frisée with Honey Lemon Dressing

Rye Crusted Salmon

Braised Leeks, Dill and Frisée Salad, Heirloom
Potato Disks, Mustard Beurre Blanc

DYNAMIC DUO'S

Beef Short Ribs and Jumbo Shrimp

Braised Prime Beef Short Ribs, Creamy
Horseradish Grilled Jumbo Shrimp, Frisée, Micro
Herbs and Citrus Dressing, Roasted Brussels
Sprouts with Yellow Bell Peppers and Lime,
Yukon Gold and Sweet Potato Mash

Pork Tenderloin and Sea Scallops

Roasted Pork Tenderloin, Bourbon Apple Sauce,
Bacon Wrapped Sea Scallops, Soy Glaze,
Mashed Potatoes with Boursin Cheese, Roasted
Root Vegetables

Chicken Breast and King Salmon

Free Range Chicken Breast with Thyme Jus
Citrus Maple Glazed King Salmon, Micro Greens
"Salad", Corn Risotto, Asparagus

VEGETARIAN, VEGAN AND GLUTEN FREE

Truffle Mushroom and Root Vegetable Potato Cannelloni

Caramelized Onion and Mushroom, Butternut
Squash, Roasted Peppers, Artichoke and
Cauliflower, Root Vegetable Purée and Salsa
Verde

Turmeric Roast Cauliflower

PALATE REFRESHER - ADD A PALATE REFRESHER TO YOUR PLATED DINNER

Lemon Sorbet

Green Apple

Mandarin Sorbet

Frosted Grapes

Crisp Tofu Wafers, Green Pea and Cashew
Risotto, Braised Kale

Dupuy Lentil and Wild Rice

Strudel

Honey and Cumin Dressed Lentils, Manitoba
Wild Rice, Oven Roasted Roots, Saffron Fused
Tomato Coulis, Fried Lentil Crunch

SWEETS

Coconut Pineapple

Forbidden Rice Pudding

with Toasted Coconut

S'mores Brulee

with Biscotti

A Duo of Individual Tarts

Lemon Curd Tart garnished with Meringue and
Raspberry Coulis and Chocolate Ganache Tart
with Rum Anglaise Sauce

UPGRADE TO FAIRMONT À LA CARTE

Upgrade to Fairmont A La Carte

Please pre-select a Soup, Salad, Palate
Refresher, Dessert and a maximum of three
Entrées. Your guests may select their choice of
Entrée on the evening of your event. Printed
menus will be provided to your guests.



BAR PACKAGES

Beverages for your function may be purchased on either a cash or host basis. Please select the packages you would like to offer your guests for your special event.

Premium Liquor Bar Service

Finlandia
Bacardi Silver
Captain Morgan Spiced
Famous Grouse
Canadian Club
Beefeater
Jim Beam & Vermouth

Deluxe Liquor Bar Service

Grey Goose
Mount Gay Silver
Captain Morgan Spiced
Johnnie Walker Black Scotch
Crown Royal
Bombay Sapphire
Jack Daniels & Vermouth

House Wine By The Glass

Domestic Beer

Alexander Keith's
Kokanee
Labatt Light
Big Rock Traditional

Craft Beer

Village Wit
Village Blacksmith

Imported Beer

Stella Artois
Corona

Imported Liqueur and Cognac

Bailey's
Disaronno
Kahlua
Grand Marnier
Drambule
Hennessy VS

BAR ENHANCEMENTS

Scotch - Blended

Johnnie Walker Blue Label
Dewar's Special Reserve 12 year Old
Chivas Regal 12 year Old

Scotch - Single Malt

Talisker 10
Oban 14
Glenlivet 12
Glenmorangle 10

Rum

Bacardi Dark Rum
Appleton Reserve

Vodka

Finlandia Flavoured Vodka
Cranberry, Lime, Grapefruit
Eau Claire Three Point Vodka
Chopin Potato Vodka
Belvedere Vodka

Tequila

Patron Silver
Patron Reposado
Sauza Silver
Sauza Gold

Bourbon

Woodford Reserve

Irish Whiskey

Jameson

Port

Taylor LBV
Taylor Tawny 10 year old

MIXOLOGY

The Palliser Caesar Bar

The Palliser Caesar Bar attended by a bartender, using your prescribed ingredients to make the Calgary's Cocktail authentically yours with options of Celery, Olives, Lime, Cocktail Onions, Pickled Beans, Pickled Gherkins, Bacon

Classic Martini

Gin with a dash of Vermouth, shaken over ice, garnished with Olives.

Cosmopolitan Martini

Vodka with Triple Sec and Cranberry Juice shaken over ice, garnished with Lemon Slice

Blue Moon Martini

Gin with Blue Curacao, shaken over ice garnished with Lemon Twist

Appletini

Vodka with Sour Puss Apple shaken over ice garnished with Apple Slice

The French Martini

Vodka with Chambord & Pineapple Juice, shaken over ice garnished with Lemon Slice

Manhattan

Scotch whisky with Sweet Vermouth & dash or

Mojito

Crushed Fresh Mint & sugar with White Rum

two of Angostura Bitter served over ice

served over ice and soda

Old Fashioned

Bourbon with Angostura Bitter over ice & sugar

Trackside

Rye whiskey with Sweet Vermouth served with Orange Juice

Purple Passion

Vodka with Chambord served over ice garnished with Lemon Twist

SPECIALTY NON ALCOHOLIC BEVERAGES

CranRaspberry Punch

Tropical Fruit Punch

Sparkling Fruit Punch

Iced Lemon Tea

A LA CARTE BAR SNACKS

Honey Roasted Almonds

Seasoned Cashews

House Made Kettle Chips

Flavoured Popcorn

Choice of White Cheddar, Dill Pickle, Salt and Vinegar, Truffle Oil, Rosemary Parmesan

CHAMPAGNE

Moët & Chandon, Impérial, Rosé, NV, Brut, Epernay, France

Lively intense bouquet of red fruits & freshness of subtle notes of menthol. Pairs well with red meats, & perfect for receptions.

Moët & Chandon, Impérial, NV, Brut, Epernay, France

Vibrant intensity of green apple & citrus fruit and alluring caress of fine bubbles. Best with seafood, white meats and desserts.

Veuve Clicquot, NV, Brut,

Reims, France

Full bodied, rich, deep Champagne with ripe apple flavours. Long creamy finish. Amazing with appetizers, fish poultry & desserts.

SPARKLING WINE

Segura Viudas, Cava, Brut Rose, Penedes, Spain

Youthful fruit aromas of strawberry & redcurrant. Refreshing palate full of cherry fruit & a light acidity.

Charles de Fère, Cuvée Jean- Louis, Blanc de Blancs, NV, Brut, France

Pale golden colour with delicate bubbles. White fresh fruit bouquet with pear & apple.

Pasqua, Prosecco, Treviso, DOC, Veneto, Italy

Refreshing, dry and light-bodied, it finishes with snappy acidity & lingering fruit flavours.

Blue Mountain Gold Label Brut, NV, Okanagan Valley, Canada

The Brut “Gold Label” has a fine mousse, with lemon & toasty character on the nose & across the palate, with a crisp lemon finish.

Masottina Prosecco Treviso

The fruity touch of fresh citrus and floral nuances, gives a pleasant taste, crisp and friendly. Ideal companion with hors d'oeuvres and any other occasion.

WHITE WINES

Calina Reserva Chardonnay

On the palate, the wine is lush and crisp, with bright fruit followed by hints of butter and light oak on the lingering finish. Goes well with seafood and shellfish.

Bench 1775 Sauvignon Blanc, BC, Canada

A fun style sauvignon blanc you can serve with spicy Asian foods

Nielson by Byron Santa Barbara Chardonnay

Crisp and concentrated palate with flavors of stone fruit, fig, honey and hints of brown spice with a mineral finish.

Crowded House Marlborough Sauvignon Blanc

The palate is quintessentially Marlborough – bright and fresh with a lovely clean acid backbone carrying the fruit flavours to a long, pure finish. Best enjoyed with good friends with fresh aromatic seafood and Summer salads.

Mission Hill Five Vineyards

Fielding Estate, Pinot Gris,

**Chardonnay, VQA, BC,
Canada**

The medium-bodied wine pairs well with Salads and shellfish.

Alpha Zeta Pinot Grigio

Purity of nose with a scented, spicy character. A very social wine, great with salads and sushi.

**Moselland, Piesporter
Michelsberg, Riesling,
Kabinett, Germany**

Tangy yet sweet in the mouth, with fruity and mouthwatering acidity to balance. Perfect for sipping on warm summer afternoons or pair with spicy cuisines.

Pieropan Soave Classico

The delicate nose is reminiscent of almond blossoms and marzipan; good depth of fruit on the palate. An excellent partner for soups, starters, especially vegetable based.

**VQA Niagara Peninsula,
Canada**

Pale straw with a very slight pink hue. Inviting aromas of pink grapefruit, bosc pear, apricot and wildflower honey. Great acidity on the palate with a crisp, lengthy finish. Perfect with seafood.

**Louis Latour, Chardonnay,
Ardèche - Coteaux de
l'Ardèche, France**

Fresh, muted yet subtle aromas, elegant, perfectly weighted in the mouth and leaving it fresh and clean. Goes well with seafood and shellfish.

**Waterbrook Walla Walla
Washington Sauvignon
Blanc**

Lemongrass and fresh pineapple aromas lead to clean and refreshing flavors of wet stone, gooseberry and lime zest. Enjoy with fish and seafood.

**Invivo, Sauvignon Blanc,
Marlborough, New Zealand**

Smoky, flinty and mouthwateringly concentrated. Grown up and classy. Refreshing acidity and mineral notes. Serve with seafood, salads, white meat, a perfect reception wine too.

RED WINE

**Calina Reserva Cabernet
Sauvignon**

Dense with notes of cherries and blackberries. Complex full bodied tannins create a long and elegant finish. Best with red meats, poultry and roasts.

**Nielson by Byron Santa
Barbara Pinot Noir**

This wine displays the beautiful floral and mineral character typical of Santa Barbara Pinot Noir.

**Crowded House Marlborough
Pinot Noir**

This wine shows classic red berry fruit and is bright and lively in the glass, moderately weighted with a charming, refined finish. Best enjoyed with good friends and piping hot pizza fresh from the oven.

**Mission Hill Five Vineyards
Merlot, VQA, BC, Canada**

This red cherry and cassis aromas are on the nose and extend through to the first sip. Best paired with beef.

**Fielding Estate, Red
Conception, VQA Niagara
Peninsula, Canada**

Great colour intensity, with inviting aromas of black cherry, vanilla, cola and baked raspberry. Midweight on the palate with soft tannins and a round mouthfeel. Perfect with red meats.

**Alpha Zeta, Valpolicella,
Veneto, Italy**

Lively, youthful wine full of ripe cherry, fruit and soft juicy tannins. Great with antipasti platters of meats and cheese or for receptions.

**Famille Perrin, Côtes du
Rhône Villages, Rhône
Valley, France**

Full-bodied with a generous bite, a pleasant freshness and elegant tannins. Perfect with rack of lamb & red meat.

**Justin Cabernet Sauvignon,
Paso Robles, California,
U.S.A**

Crafted with artisanal techniques typically reserved for the most revered labels, it's the perfect go-to red & perfect wine for Alberta Beef

**Wente Beyer Ranch
Zinfandel, California, USA**

This Zinfandel has aromas of ollaberry, ripe cherry, vanilla and strawberry jam. Great pairing with BBQ and pork dishes.

**Bench 1775, Merlot, BC,
Canada**

Rich, roasted meats like lamb, venison, and grilled steak would pair very well with this wine

**Trivento, Malbec, Reserve,
Mendoza, Argentina**

Bright carmine red with vanilla notes, well balanced and a velvety finish. Ideal with red meats and tomato sauce dishes.

**Barbera Croere Vite Colte,
Piedmont, Italy**

Impressively complex and balanced. Hints of violets, liquorice and vanilla. Enjoy with cured or grilled red meats.

**Waterbrook Walla Walla
Washington Merlot**

Cherry blossom aromas are met with bright acidity, bringing forward fresh flavors of red delicious apple and sweet pomegranate. Enjoy with steak, pork or pasta with red sauce.