



*Event*  
MENU

*Fairmont*  
EMPRESS

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# Our PHILOSOPHY

## CUSTOMIZED TO FIT YOUR EVERY NEED

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Our chefs have created custom menus which can cater to any palate. Bring the flavours of our restaurants into your meetings and events, or taste the neighbourhoods of Victoria with our themed meals and coffee breaks.

We are pleased to feature local, organic and sustainable ingredients. Our Event Services & Event Sales team would be pleased to provide you with further information on these selections.

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Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

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## DIETARY CONSIDERATIONS

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In order to be better prepared to cater for your guests with allergies or dietary considerations, please work with our catering service managers to select suitable items in advance.

The culinary and service teams are trained to handle allergies and dietary requests. They work together to ensure seamless delivery of special meals for each guest. Precautions are taken to avoid cross-contamination. However, the Empress Kitchens do cook from scratch and, as such, nuts, flour and other allergens are present in the kitchens. Common allergies and dietary requests have been considered within the menus.

Buffet signage will include additional information beyond the name of the dish to allow guests to navigate and select buffets based on their dietary needs or preferences. In the event that any of the guests in your group has food allergies, we request that you inform us of the names of such persons & the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests & the nature of their food allergies, you shall indemnify & hold us forever harmless from, & against, any & all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

### Menu Dietary Designations:

**v** vegetarian - May contain eggs or dairy

**pb** plant-based - Completely plant-based; no dairy, eggs or other non-plant-based ingredients are used in the production of these items

**df** dairy-free - No dairy or dairy derivatives used in the production of these items

**gf** gluten-free - No gluten is used in the production of these items

**nf** nut-free - No nuts are used in the production of these items

*Breakfast*  
MENU

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# Plated BREAKFAST

All breakfasts are served with a selection of chilled orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, and Signature Lot 35 Teas. Includes selection of soy milk, oat milk, 2% milk and coffee cream.

Choice of one.

All pricing is per person.

## PRESET STARTERS

### Bircher muesli **v**

green apple | sliced grapes | toasted almonds | empress honey

### Pastry Chef's seasonally inspired muffins **v**

creamery butter | fruit preserves

### Fresh melon salad **pb gf**

berries | mint

### Chia seed parfait **pb**

seasonal berry compote | almond granola | maple syrup

## MAINS

### Farm-fresh eggs **49**

free-run scrambled eggs | maple smoked bacon | herb roasted tomato | golden savoury breakfast potatoes

### Spinach & egg white frittata **gf 47**

crumbled feta | chicken-apple-leek sausage | herb roasted tomato | crispy crispy fingerling potatoes

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

### Traditional eggs benedict **51**

traditional hollandaise sauce | toasted English muffins | roasted tomato | crispy crispy fingerling potatoes

#### Choice of:

Canadian back bacon or spinach Florentine **v**

### Angus beef short rib hash **gf 51**

poached free-run eggs | crispy fingerling potatoes | caramelized onions | roasted peppers | scallions | béarnaise sauce

### Shakshuka\* **v df 47**

two poached eggs | chickpeas | kale | roasted red pepper & tomato ragu | toasted focaccia

*\*Can be prepared plant-based*

### Cinnamon brioche French toast **v 49**

berry compote | whipped cream | maple syrup

# Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

## CLASSIC CANADIAN

**\$53 per person**

*For groups less than 25 people, a \$12 surcharge per person will apply. No minimum required for Quick Start Continental or Empress Continental.*

### Fresh cut fruit **pb gf**

melons | pineapple | orange | grapefruit

### From the Pastry Shop **v**

butter croissantss | pain au chocolat | assorted fruit danishes | seasonal muffins

### Toaster station **v**

Irene's Bakery sliced artisanal loaves | fruit preserves | peanut butter & creamery butter

### Farmhouse yogurts **v gf**

natural & assorted fruit flavours

### Oatmeal & granola **v**

organic steel cut oatmeal | dried fruit & nut granola | hemp seeds | flax seeds | toasted almonds | sun-dried cranberries | sultana raisins | brown sugar | maple syrup | whole milk

### Free-run scrambled eggs **gf v**

aged cheddar | fresh chives

### Savoury breakfast potatoes **v df**

Chef's selection of daily potato preparation

#### Breakfast meats (choice of 2)

maple smoked bacon **gf df**

country pork sausages **df**

Canadian back bacon **gf df**

chicken-apple & leek sausages **gf df**

### Fluffy buttermilk pancakes **v**

berry compote | vanilla chantilly | Quebec maple syrup

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# Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

## HEALTHY START

**\$49 per person**

*For groups less than 25 people, a \$12 surcharge per person will apply. No minimum required for Quick Start Continental or Empress Continental.*

### **Blueberry & hemp smoothie v gf**

vanilla yogurt | maple syrup | hemp seeds | banana

### **Marinated fruit salad pb gf**

seasonal fruit | berries | fragrant mint syrup

### **Bircher muesli pb**

green apple | sliced grapes | toasted almonds | cinnamon | maple syrup

### **Broken omelet v gf**

roasted mushrooms | spinach | feta

### **Roasted sweet potato breakfast hash pb gf**

green kale | caramelized onions | roasted bell pepper

### **Chicken-apple & leek sausages gf df**

### **Gluten-free blueberry muffin v gf**

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v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

# Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

## QUICK START CONTINENTAL

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\$42 per person

All pricing is per person. No minimum required for Quick Start Continental or Empress Continental.

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### Freshly baked breakfast pastries **v**

butter croissantss | pain au chocolat |  
Pastry Chef's seasonally inspired muffins

### Chef's selection of fruit yogurts **v gf**

### Fresh cut fruit **pb gf**

melons | pineapple | orange | grapefruit

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**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet BREAKFAST

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## EMPRESS CONTINENTAL

\$45 per person

All pricing is per person. No minimum required for Quick Start Continental or Empress Continental.

### Freshly baked breakfast pastries **v**

butter croissants | pain au chocolat | fruit danish  
| Pastry Chef's seasonally inspired muffins

### Toast station **v**

artisanal sliced loaves | fruit preserves |  
peanut butter & creamery butter

### Marinated fruit salad **pb gf**

fresh seasonal fruit | berries |  
fragrant mint syrup

### Warm oatmeal **v**

organic | steel cut oatmeal | maple syrup |  
whole milk

### Granola & yogurt parfait station **v**

maple-nut granola | dried fruit | toasted nuts  
| wildflower honey | Greek & assorted fruit  
yogurts | seasonal berry compote  
(contains tree nuts)

### Hard-boiled free range eggs **df gf v**

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# Buffet BREAKFAST

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## VANCOUVER ISLAND

**\$65 per person**

All pricing is per person. For groups less than 25 people, a \$12 surcharge per person will apply. No minimum required for Quick Start Continental or Empress Continental.

### Fresh cut fruit **pb gf**

melons | pineapple | orange | grapefruit

### Granola & yogurt parfait station **v**

maple-nut granola | dried fruit & toasted nuts | wildflower honey | Greek & assorted fruit yogurts | seasonal berry compote  
(contains tree nuts)

### Toast station **v**

sliced artisanal loaves | assorted bagels | cream cheese | fruit preserves | peanut butter | creamery butter

### Vancouver Island cheese **v**

Little Qualicum Cheeseworks & Natural Pastures farmstead cheeses | apricot preserve | assorted crackers & crostini

### Finest at Sea's cold & hot smoked salmon **gf**

capers | fresh dill | pickled red onion | gherkins | sour cream

### Cherry tomato & spinach frittata **gf v**

confit shallots | chives

### Twice-cooked crispy fingerling potatoes **gf pb**

caramelized onions | bell peppers | fresh herbs

### Cinnamon-raisin french toast **v**

Canadian maple syrup | whipped cream

#### Breakfast meats (choice of 2)

maple smoked bacon **gf df**

country pork sausages **df**

Canadian back bacon **gf df**

chicken-apple & leek sausages **gf df**

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# Buffet BREAKFAST

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## FRANCIS RATTENBURY'S FULL ENGLISH BREAKFAST

**\$58 per person**

All pricing is per person. For groups less than 25 people, a \$12 surcharge per person will apply. No minimum required for Quick Start Continental or Empress Continental.

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### Fresh cut fruit **pb gf**

melons | pineapple | orange | grapefruit

### Toast station **v**

English muffins | crumpets | sliced artisanal loaves | earl grey teacake | fruit preserves | creamery butter

### Free-run scrambled eggs **gf v**

aged cheddar | fresh chives

### Golden savoury breakfast potatoes **v**

### Bacon

English style thick-cut bacon **gf df**

### Sausage

country pork sausages **df**

### British-style baked beans **pb gf**

slow cooked navy beans with molasses | tomato & fresh herbs

### Herb roasted tomato **pb gf**

sea salt | cracked pepper | scallions

### Thyme-roasted portobello mushrooms **pb gf**

fresh thyme | olive oil | sea salt

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet BREAKFAST

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## BRUNCH IN THE CASTLE

\$80 per person

All pricing is per person.  
Minimum of 40 guests required.

### Pastry Chef's bakery basket **v**

butter croissantss | pain au chocolat | fruit danishes

### Warm cinnamon brioche buns **v**

mascarpone icing | caramelized hazelnut grains

### Fresh cut fruit **pb gf**

melons | pineapple | orange | grapefruit

### Antipasto platter **gf df**

grilled bell peppers | zucchini | marinated bocconcini | lemon-fennel salami | soppressata | pepperoncini | cornichons

### Free-run eggs scrambled **gf v**

aged cheddar | fresh chives

### Classic eggs benedict

Canadian back bacon | toasted English muffins | traditional hollandaise

### Golden savoury breakfast potatoes **v df**

**Breakfast meats** (choice of 2)  
maple smoked bacon **gf df**  
country pork sausages **df**  
Canadian back bacon **gf df**  
chicken-apple & leek sausages **gf df**

### Buttermilk fried chicken & waffles

pickled jalapeños | sausage gravy

### Warm dark chocolate banana bread pudding **v**

vanilla crème anglaise

### English lemon crumble pound cake **v**

crème fraîche chantilly

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# Buffet BREAKFAST

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## PLANT-BASED BREAKFAST BUFFET

\$55 per person

All pricing is per person.  
Minimum of 40 guests required.

### Strawberry & banana smoothie **pb gf**

dates | almond milk

### Marinated fruit salad **pb gf**

fruit & berries | fragrant mint syrup

### Toast station **pb**

Irene's Bakery artisanal sliced breads | fruit preserves | peanut butter | plant-based butter

### Overnight maple oats **pb**

oat milk | Quebec maple syrup | green apple | sultanas

### Silken tofu scramble **pb gf**

roasted mushrooms | spinach | cherry tomato

### Roasted cauliflower &

### sweet potato hash **pb gf**

green kale | caramelized onions | roasted bell peppers

### Herb roasted tomato **pb gf**

sea salt | cracked pepper | scallions

### Thyme-roasted portobello mushrooms **pb gf**

fresh thyme | olive oil | sea salt

### Liege waffles **pb**

berry compote | vegan maple spread

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# Buffet BREAKFAST

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## ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

### SAVOURY

<b>Farmer Ben's free-run eggs scrambled</b> <b>gf v</b>	<b>10</b>
aged cheddar   fresh chives	
<b>Silken tofu scramble</b> <b>pb gf</b>	<b>6</b>
substitute any egg dish to a plant-based option	
<b>Additional breakfast meat</b>	<b>8</b>
maple smoked bacon <b>gf df</b>	
country pork sausages <b>df</b>	
Canadian back bacon <b>gf df</b>	
chicken-apple & leek sausages <b>gf df</b>	
<b>Plant-based breakfast sausage</b> <b>gf pb</b>	<b>10</b>

### SWEET

<b>Buttermilk pancakes</b> <b>v</b>	<b>10</b>
<b>Belgian waffles</b> <b>v</b>	<b>10</b>
<b>Cinnamon brioche french toast</b> <b>v</b>	<b>10</b>
<b>Gluten-free french toast</b> <b>v gf</b>	<b>12</b>
<b>Liège sugar waffles</b> <b>v</b>	<b>12</b>

### HANDHELD BREAKFAST SANDWICHES

<b>Warm ham &amp; cheddar croissant</b>	<b>14</b>
shaved grandfather ham   aged white cheddar	
<b>Breakfast wrap</b>	<b>14</b>
scrambled eggs   crumbled chorizo   Monterey jack, roasted potatoes   peppers, green onions	
<b>Breakfast sandwich</b> <b>v</b>	<b>16</b>
fried free range egg   pork sausage patty   American cheddar   spicy tomato relish   brioche bun	
<b>Vegetarian breakfast sandwich</b> <b>v</b>	<b>16</b>
fried free-range egg   plant-based sausage patty   American cheddar   spicy tomato relish   brioche bun	
<b>Plant-based breakfast sandwich</b> <b>pb</b>	<b>14</b>
smoked tofu   pickled red onion   spinach   gochujang aioli   potato bun	
<b>Vegetarian breakfast burrito</b> <b>v</b>	<b>14</b>
scrambled eggs   cheddar cheese   roasted peppers   zucchini   black beans   pickled jalapeños	

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# Buffet BREAKFAST

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## ENHANCE YOUR BREAKFAST BUFFET

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All pricing is per person.

## IT'S BETTER WITH A BENNY

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- |   |           |
|---|-----------|
| <b>Tomato &amp; spinach benedict <b>v</b></b>                             | <b>13</b> |
| herb roasted tomato   confit shallot   wilted spinach   hollandaise sauce |           |
| <b>Traditional eggs benedict</b>  | <b>14</b> |
| Canadian back bacon   hollandaise sauce                                   |           |
| <b>West Coast eggs benedict</b>   | <b>16</b> |
| smoked sockeye salmon   crushed avocado   dill hollandaise                |           |

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# Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

## ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

## BREAKFAST STATIONS

### Oatmeal & granola station **v** 18

Organic steel cut oatmeal | dried fruit & nut granola | hemp seeds | flax seeds | toasted almonds | sun-dried cranberries | sultana raisins | brown sugar | maple syrup | whole milk. Plant-based milks are available on request.

### Blended smoothie bar 12

8 oz smoothie per person. Choice of two smoothies. Each additional smoothie \$4 per person

#### Blueberry & hemp **gf v**

vanilla yogurt | banana | maple syrup | hemp seeds

#### Tropical **gf pb**

mango | pineapple | guava | coconut water

#### Okanagan **gf pb**

peach | cherry | apple | almond milk

#### Green Goddess **v**

green apple | kale | spinach | organic oats | Greek yogurt | empress honey

### West Coast smoked salmon & local bagel bar 26

cold smoked sockeye salmon | maple candied chinook | sesame and everything bagels | sliced vine-ripened tomatoes | dill cream cheese | garlic & herb boursin | capers | pickled red onion | gherkins

### Avocado toast station - build your own **v** 24

olive oil & lime-crushed avocado | sliced vine-ripened tomatoes | pickled red onions | crumbled goat cheese | local hot sauces | Irene's Bakery artisanal sliced loaves



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# Buffet BREAKFAST

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## BUFFET ENHANCEMENTS CHEF ATTENDED LIVE STATIONS

One chef per 50 people required, \$195 per chef (up to 2 hours). Each addition hour at \$65 per chef. Chef attended stations must be added to a breakfast buffet, they may not be ordered on their own. Minimum of 20 guests. Subject to availability.

## EGGS DONE YOUR WAY **gf**

**\$22 per person**

Chef attendant required

Choice of fried, scrambled or omelets cooked to order.

Toppings: bell peppers | forest mushrooms | scallions | tomato | garden spinach | back bacon | deep-water shrimp | chicken-apple sausage | aged cheddar | crumbled feta



## BREAKFAST ON THE GO

**\$38 per person**

Our to-go breakfasts are conveniently packed for off-site consumption only.

**SERVED WITH:**

**Seasonal breakfast loaf **v****

**Fresh whole fruit **gf pb****

**Spring water**

**Ham & cheddar croissant**

shaved grandfather ham | aged white cheddar

## PREMIUM BREAKFAST ON THE GO

**\$42 per person**

Our to-go breakfasts are conveniently packed for off-site consumption only.

**Double chocolate & almond croissant **v****

**Seasonal breakfast loaf **v****

**Fresh whole fruit **gf pb****

**Black River fruit juice**

**Pre-selected choice of one breakfast sandwich:**

**Ham & cheddar croissant**

shaved grandfather ham | aged white cheddar

**Breakfast wrap -served hot**

scrambled eggs | crumbled chorizo, Monterey jack, roasted potatoes, peppers, green onions

**Smoked salmon bagel**

herb & garlic cream cheese | shaved cucumber | pickled red onion | capers

**Tomato & olive strudel **v****

**Spinach & feta strudel **v****

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# Coffee BREAKS

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# Coffee BREAKS

All breaks are designed to be served within a maximum of 30 minutes. Priced per person.



All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## MORNING ENERGIZER

**\$28 per person**

### Green goddess smoothie **gf v**

apple | kale | spinach | banana | Greek yogurt

### Granola & yogurt parfait bar - build your own **v**

maple-nut granola | dried fruit & nuts | wildflower honey | vanilla & fruit yogurts | seasonal berry compote

*(contains tree nuts)*

### Energy bites **v**

peanut butter | chocolate chips

## SIGNATURE TEA AT THE EMPRESS

**\$46 per person**

### English cucumber **v**

herbed cream cheese | fresh dill | marble rye

### Coronation chicken

curried farmhouse chicken | brioche

### Selection of macarons **gf v**

### Chocolate tea cup **gf**

### Freshly baked Empress mini raisin scones **v**

house-made clotted cream | strawberry preserve

### Lot 35 signature loose leaf tea selection

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## JUAN DE FUCA TRAIL MIX

**\$30 per person**

### Build your own trail mix:

almonds | peanuts | cashews | walnuts | smarties | sun-dried cranberries | sultanas | pumpkin seeds | cocoa nibs

### Choice of Two:

Add \$2 to have the trail mix pre-bagged

### Wholesome yogi **gf v**

roasted almonds | cashews | pumpkin seeds | yogurt chips | sun-dried cranberries

### Hearty tamari **pb**

tamari roasted almonds & cashews | pretzels & sesame sticks

### Sweet **nf pb**

sunflower seeds | cranberries | blueberries | chocolate chip | smarties | banana chips

# Coffee BREAKS

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All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## MEDITERRANEAN MEZZE

\$27 per person

**Roasted garlic & tahini hummus v gf**  
extra virgin olive oil | sumac | crumbled feta

**Fried pita bites v**

**Garden vegetable crudités v gf**  
cucumber-dill tzatziki dip | pepperoncini

**Marinated olives pb gf**  
orange | fennel | garlic | olive oil

## SPA BREAK

\$28 per person

**Infused 'detox' waters pb gf**  
cucumber & citrus | strawberry & basil

**Marinated fruit salad pb gf**  
fresh fruit | fragrant mint syrup

**Fresh rice paper salad rolls pb gf**  
marinated tofu | cucumber | avocado |  
cashew-ginger dipping sauce

**Coconut & rosewater macaroons v gf**

v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

## CRUNCH TIME

\$27 per person

**House-made kennebec potato chips pb gf**

**Tortilla chips pb gf**

**Signature Q bar charcoal popcorn pb gf**

**Guacamole pb gf**  
lime-crushed avocado | cilantro | fresh tomato

**Sour cream & dill dip v gf**

## CHOCOLATIER

\$30 per person

**Pastry Chef's chocolate specialties**  
chocolate macaroons **gf v**  
chocolate ganache tarts **v**  
milk chocolate cannolis  
fruit and nut chocolate bark **gf pb**  
chocolate hazelnut beignets **v**

**Empress hot chocolate gf v**  
whipped cream | chocolate curls |  
mini marshmallows

# Coffee BREAKS

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## CARNIVAL IN THE CASTLE

**\$35 per person**

**Warm salted pretzels v**

sea salt | beer mustard

**Mini corn dogs**

spicy tomato relish

**Angus beef sliders**

American cheddar | crispy bacon | dill pickle | aioli

**Caramel corn gf v**

dark chocolate | toasted almonds

**Mini donuts v**

cinnamon sugar

**Candy station gf**

gummy worms | peach rings | jelly beans

## DONUT BAR

**\$28 per person**

**Pastry shop's assortment of specialty donuts v**

raspberry-filled

chocolate long john

old fashioned glazed

apple fritter

## ICED TEA & LEMONADE STAND

**\$28 per person**

**Thick-cut watermelon wedges pb gf**

**Lemon poppy seed loaf v**

**Old fashioned lemonade**

**House-made Empress iced tea**

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v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

# Coffee BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

**Fresh cut fruit pb gf** 12 per person  
melons | pineapple | orange | grapefruit

**Seasonal berries pb gf** 12 per person

**Whole fresh fruit pb gf** 46/dozen  
apples | bananas | oranges

**Tea sandwiches** 80/dozen  
smoked salmon & dill  
cucumber & cream cheese **v**  
grandfather ham & aged cheddar  
traditional egg salad **v**  
coronation curry chicken

**House-made kennebec potato chips pb gf** 8 per person  
sour cream & dill dip

**Vegetable crudités v** 9 per person  
buttermilk ranch

**Granola & yogurt parfaits v** 12 per person  
preserved rhubarb compote | almond granola |  
empress honey | vanilla yogurt

**Just baked viennoiseries v** 68/dozen  
croissant | chocolate croissant | mini danish

**Breakfast loaves v** 67/dozen  
banana | carrot | lemon | zucchini

**Muffin counter v** 65/dozen  
chocolate chip | bran | blueberry

**Cookies station V** 67/dozen  
chocolate chip | oatmeal raisin |  
double chocolate chip

**Warm cinnamon buns v** 68/dozen  
cream cheese icing

**Cocoa nib biscotti v** 68/dozen

**Granola bars v** 68/dozen  
almonds | dark chocolate | sea salt

**Mini cupcakes v** 70/dozen  
classic vanilla | chocolate ganache

**Mini raisin scone v** 70/dozen  
clotted cream | strawberry jam

*Fairmont*  
EMPRESS

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Coffee BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

<b>Plant-based dark chocolate brownie <b>pb gf</b></b>	<b>70/dozen</b>
<b>Cinnamon &amp; berry coffee cake <b>v</b></b>	<b>70/dozen</b>

### Additional Gluten-free Items:

<b>Mini wild blueberry muffins <b>gf</b></b>	<b>68/dozen</b>
<b>Lemon cake <b>gf</b></b>	<b>68/dozen</b>
<b>Chocolate chip cookies <b>gf</b></b>	<b>68/dozen</b>
<b>Scones <b>gf</b></b>	<b>75/dozen</b>
<b>Almond fudge brownies <b>gf</b></b>	<b>68/dozen</b>
<b>Maple chia pudding <b>gf pb</b></b> coconut milk   toasted coconut	<b>68/dozen</b>

# Coffee BREAKS

## À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

## BEVERAGES

<b>Coffee and tea</b>	<b>9 per person</b>
freshly brewed HC Valentine coffee with Signature Lot 35 signature and traditional herbal and flavoured teas. Decaffeinated coffee available upon request	
<b>Hot chocolate</b>	<b>9 per person</b>
whipping cream	
<b>Regular &amp; diet Coca-Cola soft drinks</b>	<b>7.5 ea</b>
Coca-Cola   Diet Coke   ginger ale   Sparkmouth flavoured sparkling water	
<b>Black River fruit juice</b>	<b>7.5 ea</b>
<b>Red Bull</b>	<b>12 ea</b>
<b>Spring water</b>	<b>9 ea</b>
<b>Small sparkling water</b>	<b>7.5 ea</b>
<b>Large sparkling water</b>	<b>12 ea</b>
<b>Flavoured sparkling water</b>	<b>7.5 ea</b>
<b>Infused 'detox' waters</b>	<b>9 ea or all day 16</b>
cucumber-citrus   strawberry-basil	

<b>Juice</b>	<b>48 / pitcher</b>
<b>Smoothies</b>	<b>70 / pitcher</b>

### Blueberry & hemp **v gf**

vanilla yogurt | banana | maple syrup | hemp seeds

### Tropical **pb gf**

mango | pineapple | guava | coconut water

### Okanagan **pb gf**

peach | cherry | apple | almond milk



*Lunch*  
MENUS

*Fairmont*  
EMPRESS

# Buffet LUNCH

A minimum 20 guests or a surcharge will apply.

Addressing food waste at the Fairmont Empress and Victoria Conference Centre is an ACCOR initiative.

Please select menus by day for \$65 per guest. Menus for non-day of the week service is priced for \$75 per guest.

*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## MEDITERRANEAN INSPIRED – MONDAY

### Warm pita bread **v**

garlic tzatziki | lemon-tahini hummus

### Minestrone soup **pb df**

seasonal garden vegetables | navy beans | basil | seashell pasta

### Marinated chickpea salad **pb gf**

za'atar | roasted red pepper | cucumber | mint | preserved lemon vinaigrette

### Greek salad **pb gf**

cucumber | heirloom cherry tomatoes | red onion | kalamata olives | crumbled feta

### Chicken piccata **gf**

lemon-caper butter sauce

### Honey & harrisa glazed salmon **gf df**

chermoula | charred lemon

### Local cavatappi pasta **pb**

tomato ragu | confit garlic | nutritional yeast & pumpkin seed parmesan | fresh basil | chili flakes

### Provençal vegetables **pb gf**

garlic oil | garden herbs

### Orange blossom cheesecake **v**

vanilla chantilly | seasonal fruit

### Pistachio panna cotta **gf**

raspberry cream

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## HARBOUR VIEW BUFFET – TUESDAY

### Artisanal bread rolls **v**

creamery butter

### West Coast chowder

Pacific seafood | shellfish | Yukon Gold potato | lemon | dill

### Garden beetroot salad **gf v**

roasted & lightly pickled beets | shaved fennel | candied walnuts | crumbled goat cheese | sherry-maple vinaigrette

### Heritage greens salad **gf pb**

pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey vinaigrette

### Columbia River steelhead trout **gf df**

citrus & herb emulsion

### Seared flank steak **gf df**

caramelized pearl onions | red wine jus

### Balsamic glazed portobello mushrooms **gf pb**

warm quinoa salad | fresh herbs | toasted pepitas

### Roasted fingerling potatoes **gf pb**

garlic oil | parsley | chives

### Maple & thyme roasted field carrots **gf pb**

### S'mores tarts **v**

toasted marshmallow

### Hello dolly bars **v**

graham | pecan | chocolate chips | coconut

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## ROYAL LUNCHEON WEDNESDAY

### Artisanal bread rolls **v**

creamery butter

### Roasted mushroom soup **gf v**

market & seasonally inspired

### Iceberg wedge **gf**

pickled red onion | crispy bacon | tomato  
| shaved radish | crumbled blue cheese |  
buttermilk ranch dressing

### Grilled asparagus salad **gf pb**

upland watercress | pickled shallot |  
watermelon radish | champagne vinaigrette

### Herb-brined farmhouse chicken breast **gf df**

rosemary-red wine jus

### Salish Sea coho salmon **gf**

maple-mustard glaze | fresh dill | lemon

### Whipped Yukon Gold potato **gf v**

herb-infused cream | butter | sea salt

### Green bean florentine **gf pb**

spinach | confit onion | garlic |  
extra virgin olive oil

### English berry trifle **v**

vanilla bean chantilly

### Sticky toffee pudding **v**

brandy custard sauce

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## TOURING TUSCANY THURSDAY

### Rosemary focaccia **df**

sea salt | extra virgin olive oil | aged balsamic vinegar

### Smoked tomato soup **gf v**

shaved grana padano

### Caprese salad **gf v**

vine-ripened tomatoes | fior di latte | wild arugula | extra virgin olive oil | balsamic reduction

### Mixed Tuscan greens **gf pb**

marinated artichokes | Kalamata olives | radicchio | red wine | shallot vinaigrette

### Slow roasted pork loin **gf df**

Italian salsa verde | mustard (served on side)

### Roasted Pacific salmon **gf df**

eggplant caponata | stewed tomato | green olives | parsley

### Forest mushroom cannelloni **v**

leek & white wine cream sauce

### Roasted Italian vegetables **gf pb**

zucchini | red peppers | cremini mushrooms | broccolini | oregano & lemon dressing

### Classic Italian cannoli **v**

chocolate chip | citrus ricotta filling

### Tiramisu

espresso and Kahlúa | mascarpone cream

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## FRENCH BRASSERIE FRIDAY

### French baguette **v**

creamery butter

### Butternut squash soup **gf v**

sage | nutmeg cream

### Salad nicoise **gf pb**

mixed greens | green beans | confit crispy fingerling potatoes | heirloom cherry tomatoes | Kalamata olives | pickled shallots | French herb dressing

### Butter lettuce salad **v**

shaved radishes | chives | grana padano | mustard vinaigrette

### Roasted chicken forestiere

creamy tarragon and forest mushroom sauce

### West Coast bouillabaisse **gf df**

tomato & fennel stew | saffron | pacific cod | shrimp and local shellfish

### Ratatouille **gf pb**

slow-cooked zucchini | salted eggplant | bell peppers | fresh basil | plum tomatoes | confit garlic

### White bean cassoulet **pb**

herbes de Provence | tomatoes | kale | crispy herb breadcrumbs

### Lyonnaise potatoes

caramelized onions | fresh parsley

### Assorted macarons **gf v**

seasonal flavours

### Hazelnut financier **v**

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## MOSS STREET FARMER'S MARKET SALAD BAR SATURDAY

### Artisanal bread rolls **v**

creamery butter

### Garden vegetable & chickpea soup **gf pb**

fire roasted tomato broth | carrots | green kale

### Local lettuces & greens **gf pb**

heritage mixed greens | wild arugula |  
butter lettuce | baby spinach

### Vegetable toppings **gf pb**

baby cucumber | heirloom cherry tomato |  
shaved local radishes | marinated artichokes |  
pickled red onion | charred corn

### Nuts, seeds & dried fruits **gf pb**

toasted sunflower & pumpkin seeds |  
maple-candied walnuts | dried cranberries |  
sun-dried apricots

### Cheese **v gf**

grana padano | feta | chevre

### Salad dressings

white balsamic vinaigrette **gf pb** |

classic Caesar **gf** |

sun-dried tomato & pesto vinaigrette **gf pb**

### Proteins

pre-selected choice of two | add \$6 for an  
additional protein

**Alder smoked steelhead salmon **gf df****

**Herb-brined chicken breast **gf df****

**Grilled flank steak **gf df****

**Sesame-ginger marinated tofu **gf pb****

### Blondies **v**

chocolate chip and walnut

### Butter tarts **v**

vanilla bean cream

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## FAN TAN ALLEY - SUNDAY

### Hot & sour soup **gf df**

chicken bone broth | shiitake mushrooms | cabbage | scallions

### Asian slaw **gf pb**

shaved cabbage & broccoli | fresno pepper | soy-ginger dressing | crispy fried shallots

### Spicy cucumber salad **pb**

baby cucumbers | Chinese black vinegar | toasted sesame | garlic chili oil | cilantro

### Wok-fried ginger beef **gf df**

carrot | bell pepper | cilantro | sweet ginger sauce

### Char siu pork loin **df**

roasted broccoli | black sesame

### Vegetable chow mein **v df**

carrot | bok choy | cabbage | scallions

### Black pepper tofu & stir-fried green beans **gf pb**

ginger | soy | sesame | crispy chili oil

### Steamed aromatic jasmine rice **gf pb**

toasted sesame

### Lychee raspberry mousse

vanilla mascarpone chantilly

### Coconut jelly verrine **gf pb**

mango tapioca

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

A minimum 20 guests or a surcharge will apply.

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*Fairmont*  
EMPRESS

## THE DELI COUNTER BUFFET

### Chef crafted soup du jour

market & seasonally inspired

### Heritage greens salad **gfpb**

shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

### Marble potato salad **gfpb**

baby Yukon Gold & red skinned potatoes | charred corn | bell pepper | red onion | parsley | grainy mustard & apple cider vinaigrette

### Condiments **gfpb**

bread & butter pickles | banana peppers

### Selection of 3 sandwiches:

#### Smokehouse turkey club **df**

smoked turkey breast | honey mustard aioli | tomato | crispy bacon | herb focaccia

#### Slow roasted beef

horseradish aioli | pickled red onion | butter lettuce | havarti | marble rye

#### Smoked steelhead salmon

dill cream cheese | watercress | capers | shaved red onion | everything bagel

#### Chicken banh mi **df**

lemongrass chicken | hoisin mayo | pickled carrot & daikon | cilantro | crusty baguette

#### Tofu banh mi **pb**

sweet soy glazed tofu | vegan sriracha aioli | pickled carrot & daikon | cucumber | cilantro | crusty baguette

#### Country ham & cheese

aged cheddar | mustard aioli | vine-ripened tomato | lettuce | white kaiser

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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*Fairmont*  
EMPRESS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## THE DELI COUNTER

### BUFFET (CONTINUED)

#### Grilled vegetable & quinoa wrap **v**

zucchini | bell pepper | red onion | roasted yam | olive tapenade | feta cheese

#### Garden vegetable **pb**

lime-crushed avocado | cucumber | roasted red pepper | pickled onions | roasted garlic hummus | 7-grain loaf

**ADD (1) hot sandwich to your buffet (replace one cold sandwich by a hot sandwich for \$4. If adding a 4th sandwich, \$8)**

#### Classic rueben

corned beef | swiss cheese | sauerkraut | thousand island dressing | marble rye

#### Chicken pesto

grilled chicken breast | brie | vine-ripened tomato | ciabatta

#### Falafel wrap **pb df**

baba ganoush | tahini sauce | grilled vegetables

#### Tartelettes **v**

salted caramel-chocolate | maple pecan

#### Pastry Chef's selection of macarons **v gf**

gluten-free bread available upon request for an additional \$2 surcharge

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

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Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## PLANT-BASED

### Artisanal bread rolls **pb**

vegan butter

### Red lentil & garden vegetable soup **gf pb**

Thai red curry

### Heritage greens & kale salad **gf pb**

shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

### Marble potato salad **gf pb**

baby Yukon Gold & mini red skinned potatoes | charred corn | bell pepper | red onion | parsley | grainy mustard & apple cider vinaigrette

### Roasted sugar beets **gf pb**

smoked tofu cream | yuzu dressing | toasted pumpkin seeds

### Roasted cauliflower & edamame **gf pb**

chickpea panisse | almond romesco | lemon-tahini dressing | crispy chickpeas

### Black pepper tofu & stir-fried green beans **gf pb**

ginger | soy | sesame | crispy chili oil

### Saskatchewan wild rice pilaf **gf pb**

long grain rice | garden herbs | toasted pumpkin & sunflower seeds

### Steamed seasonal farmer's market vegetables **gf pb**

tossed with fresh herbs | extra virgin olive oil

### Pistachio financier **gf pb**

plant-based vanilla cream

### Espresso chocolate mousse **gf pb**

seasonal berries

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet LUNCH

A minimum 20 guests or a surcharge will apply.

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas.

## TO GO LUNCH

### \$20 per person

This to-go lunch is prepared for off-site consumption only.

#### Served with:

Seasonal whole fruit **gf pb**

Freshly baked cookie **v**

Fruit & nut granola bar **v**

Spring water

#### Pre-select one salad:

##### Orzo pasta salad **v**

roasted peppers | cucumber | pickled red onion | sun-dried tomato | basil pesto | crumbled feta

##### Heritage greens **gf pb**

shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

### Pre-select three sandwiches:

#### Smokehouse turkey club **df**

smoked turkey breast | honey mustard aioli | tomato | crispy bacon | herb focaccia

#### Smoked steelhead salmon

dill cream cheese | watercress | capers | shaved red onion | everything bagel

#### Grilled vegetable & quinoa wrap **v**

zucchini | bell pepper | red onion | roasted yam | olive tapenade | feta cheese

#### Country ham & cheese

aged cheddar | mustard aioli | vine-ripened tomato | lettuce | white kaiser

*Fairmont*  
EMPRESS

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Plated LUNCH

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

## ENHANCED MEAL SERVICE OPTION

Pre-selected choice between (3) entrées including one vegetarian. The final entrée counts must be provided minimum (3) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests name, entrée selection & dietaries. Add \$10 per person

### SOUPS

**Forest mushroom soup v gf**

sherry & thyme infused cream

**Fire roasted tomato soup gf pb**

basil pesto

**Curried coconut & squash bisque gf pb**

red Thai curry | cilantro-lime emulsion

**Caramelized sweet onion soup**

gruyère croutons

**Creamy Yukon Gold potato & leek soup gf**

crispy leeks | parsley oil

### SALADS

**Empress Caesar salad**

romaine hearts | torn focaccia croutons | shaved grana padano | signature dressing | crispy capers

**Iceberg wedge gf**

creamy blue cheese dressing | crispy bacon | cherry tomatoes | red onion

**Heritage greens gf pb**

shaved roots | cherry tomato | baby cucumber | champagne-shallot vinaigrette

**Roasted beetroot v gf**

arugula | candied walnuts | crumbled goat cheese | maple sherry vinaigrette

**Vine ripened tomato & fior di latte v gf**

baby cucumber | citrus vinaigrette | basil oil



v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

# Plated LUNCH

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

## ENHANCED MEAL SERVICE OPTION *(CONTINUED)*

### MAINS

#### HIGH: \$75

#### Seared flat iron steak **gf**

aged cheddar potato pave | carrot purée | peppercorn jus

#### Wild coho salmon

toasted Israeli couscous ragu | cauliflower purée | lemon beurre blanc

#### Braised Alberta beef short rib **gf**

celery root whipped potato | red wine braising jus

#### MID: \$70

#### Maple glazed steelhead trout **gf df**

olive oil crushed Yukon Gold potatoes | citrus & herb emulsion

#### Miso marinated pacific lingcod

pressed sushi rice | black sesame furikake | dashi beurre blanc

#### Honey & thyme glazed chicken breast **gf**

herb & garlic cream cheese whipped potato | cabernet jus

#### LOW: \$65

#### Roasted farmhouse chicken breast **gf**

crispy crispy fingerling potatoes | warm sherry & brown butter emulsion

#### Herb-brined pork tenderloin

Dijon spatzle | parsnip purée | cider jus

#### Roasted cauliflower & edamame **gf pb**

chickpea panisse | almond romesco | lemon-tahini dressing | crispy chickpeas | pickled fresno pepper

### DESSERTS

#### Flourless chocolate cake **gf v**

orange scented mascarpone cream

#### Raspberry cheesecake **v**

Chambord and vanilla bourbon cream



**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Plated LUNCH

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Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

## ENHANCED MEAL SERVICE OPTION *(CONTINUED)*

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**Maple pecan tart v**

brown sugar mascarpone chantilly

**Classic tiramisu**

coffee caramel

**Vanilla crème brûlée gf v**

seasonal berries

**Dark chocolate truffle torte**

chocolate mousse

**Coconut panna cotta gf pb**

mango tapioca

*Fairmont*  
EMPRESS

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free



*Reception*  
MENU

*Fairmont*  
EMPRESS

# Reception MENUS

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Minimum of 50 required or a fee may be applied.  
Maximum service time of 2 hours. Priced per person.

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

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## MIX & MINGLE RECEPTION

**\$60 per person**

(3) pieces per person of canapés & hors-d'œuvre, passed or stationed (excluding premium canapés), selected from the à la carte menu, plus, Vancouver Island Cheese Station and crudité.

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## EMPRESS RECEPTION

**\$125 per person**

(6) pieces per person of canapés and hors-d'œuvre, passed or stationed (excluding premium canapés), selected from the à la carte menu, plus:

Finest at Sea's Sea-cuterie selection  
cold smoked sockeye | hot smoked spring |  
salmon pepperoni | sablefish candy | alder smoked  
albacore tuna | fresh dill | capers | pickled red onion  
| lemon-pepper aioli | artisanal charcuterie

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## THE ROYAL RECEPTION

**\$215 per person**

serve in place of a plated or buffet dinner, your guests will enjoy grazing from station to station, with passed canapés.

(6) pieces per person of canapés and hors-d'œuvre (excluding premium canapés), (passed or stationed) selected from the à la carte menu, plus:

Fisherman's Wharf Signature Seafood | plant-based | artisanal charcuterie | Farmhouse Cheese and Victoria Verrines stations. As well as two chef attended stations; carved prime rib of beef and risotto.

*Fairmont*  
EMPRESS

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Reception MENUS

Minimum of 50 required or a fee may be applied.  
Maximum service time of 2 hours. Priced per person.

*Fairmont*  
EMPRESS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

## CANAPÉS & HORS-D'OEUVRE

### WARM CANAPÉS:

price per dozen, minimum order of (2) dozen each

**Mushroom potstickers v df** 62  
ginger-garlic hoisin

**Crispy vegetable pakora pb gf** 62  
mint chutney

**Forest mushroom arancini v** 63  
truffled cauliflower dip

**Potato & vegetable samosa pb** 63  
mango tamarind chutney

**Gougère v** 62  
truffle whipped brie | chives

**Chicken tikka kebab gf** 65  
cilantro yogurt

**Braised Alberta beef croquette** 65  
horseradish & black pepper aioli

**Pork belly bites df gf** 65  
gochujang glaze | fried shallot-sesame crumble

**Lamb meatball df** 68  
pomegranate glaze | toasted pistachio

**Crispy tempura prawn df** 68  
furikake aioli

**Bacon wrapped scallops df gf** 68  
maple-soy glaze | chives

### CHILLED CANAPÉS:

price per dozen, minimum order of 2 dozen each

**Goat cheese & tomato tart v** 62  
pickled mustard seeds

**Smoked tofu cream pb** 60  
sesame furikake | charcoal barquette

**Compressed watermelon gf pb** 60  
kaffir lime | togarashi | yuzu curd

**Prosciutto & melon df gf** 60  
basil-compressed cantaloupe | balsamic reduction

v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

# Reception MENUS

Minimum of 50 required or a fee may be applied.  
Maximum service time of 2 hours. Priced per person.

*Fairmont*  
EMPRESS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

## CANAPÉS & HORS-D'OEUVRE

**Goat cheese panna cotta v gf 90**  
balsamic caviar | candied walnuts

**Roasted beetroot tartare pb gf 85**  
maple balsamic vinegar | horseradish |  
pickled shallot | puffed quinoa |  
marigold flowers

**Devilled eggs gf 63**  
crispy pancetta | marigold flowers

**Torched ahi tuna tataki df gf 68**  
sesame-miso aioli | ponzu gel | pickled daikon

**Tofino shrimp basket 70**  
tarragon aioli

**California roll df gf 70**  
fresh crab | avocado | wasabi aioli

**Smoked salmon blini 70**  
citrus crème fraîche

### PREMIUM WARM CANAPÉS

price per dozen | minimum order of 2 dozen each

**Duck rilette vol-au-vent 90**  
cherry preserve | pickled mustard | crispy shallots

### PREMIUM CHILLED CANAPÉS

price per dozen | minimum order of 2 dozen each

**Shucked Fanny Bay oyster df 80**  
mignonette gelée

**Sesame tuna tartare df 90**  
citrus soy gel | crispy wonton

**Grilled shrimp tostada df gf 90**  
whipped avocado | micro coriander

**Scallop crudo gf df 95**  
cucumber | radish | tigre de leche

**Dungeness crab barquette 110**  
garlic cream | tarragon | lemon

**Smoked salmon roulade gf 110**  
crème fraîche | Northern Divine caviar | dill

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# Reception MENUS

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## RECEPTION ENHANCEMENTS

**Vancouver Island cheese v** 34 / pp  
selection of farmstead artisan cheeses served with assorted crackers & crostini | dried fruit | apricot preserve | candied nuts & grapes

**Artisan charcuterie board df** 40 / pp  
local and imported cured & smoked meats | mustard | pickles | olives | assorted crackers & crostini

**Nashville hot chicken sliders** 68 / doz  
buttermilk ranch | bread & butter pickles | brioche bun

**Angus beef sliders** 70 / doz  
American cheddar | crispy bacon | dill pickle | aioli

**West Coast oysters on the half shell df gf** 80 / doz  
classic mignonette | cocktail sauce | horseradish | local hot sauces | lemon

**Chilled tiger prawns df gf** 68 / doz  
celeriac remoulade | cocktail sauce | lemon wedges

**Vegetable crudité platter v gf** 10 / pp  
roasted garlic hummus & buttermilk ranch

**Signature Q Bar charcoal popcorn gf pb** 6 / pp  
freshly popped corn tossed in charcoal spice

**House-made kennebec potato chips v gf** 65 / order  
sour cream & dill dip (serves 20 guests)

**Freshly cut fruit platter gf pb** 12 / pp  
melons | pineapple | berries

**Roasted & salted cocktail nuts pb** 70 / order  
roasted cashews | almonds | pecans | hazelnuts (serves 20 guests)

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v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

# Reception MENUS

Minimum of 30 required or a fee may be applied.  
Maximum service time of 2 hours. Priced per person.

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## FARMHOUSE CHEESE & CHARCUTERIE GRAZING TABLE

**\$70 per person**

selection of Vancouver Island cheeses & locally cured charcuteries | dried fruit | spiced nuts | marinated olives | apricot preserve | whole grain

## FISHERMAN'S WHARF SIGNATURE SEAFOOD SELECTION

**\$75 per person**

mustard | assorted crackers including gluten-free | crostini & lavash crackers **v** | hot smoked peppered salmon | cold smoked sockeye | smoked albacore tuna | candied sablefish | freshly shucked Fanny Bay oysters | chilled Salt Spring Island mussels & clams with roasted pepper piperade | kimchi cocktail sauce | horseradish | lemon | capers

## CHINESE DIM SUM STATION

**\$34 per person**

steamed BBQ pork buns | pork siu mai | shrimp har gow | vegetable potstickers | crispy vegetable spring rolls | soy sauce | sweet chili | crispy chili oil

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

## MEDITERRANEAN MEZZE BAR

**\$30 per person**

### Marinated olives **gf pb**

rosemary | orange | confit garlic | fennel

### Garlic hummus **gf pb**

pumpkin seed dukkha | sumac | extra virgin olive oil

### Roasted eggplant baba ghanoush **gf pb**

toasted pine nuts | za'atar | olive oil

### Quinoa tabbouleh **gf pb**

fresh parsley & mint | cucumber | roma tomato

### Vegetarian dolmas **v gf**

### Whipped feta dip **v gf**

Grilled pita & lavash crackers & gluten-free crackers

# Reception MENUS

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## PLANT-BASED STATION

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**\$30 per person**

**Marinated beetroot lollipops **gf pb****  
fennel pollen & pink peppercorn dust

**Baby vegetable crudités **gf pb****  
smoked tofu dip | mushroom 'soil'

**Rice paper salad rolls **gf pb****  
marinated tofu | cucumber | avocado |  
cashew-ginger dipping sauce

**Crispy fried cauliflower **gf pb****  
yuzu-miso glaze | toasted sesame

**Mini bao buns **pb****  
pulled oyster mushrooms | hoisin |  
pickled daikon & carrot | fresh cilantro

## SUSHI COUNTER

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**\$480/order**

3 pc/person. Serves 25 **gf df**

**Rolls **gf****  
california | bbq salmon | futomaki (**v**) | tempura  
yam and avocado (**v**)

**Nigiri **gf****  
albacore tuna | wild salmon | prawn

**Condiments **gf****  
soy sauce | wasabi | pickled ginger

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# Reception MENUS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

Minimum of 30 guests required. Maximum service time of 2 hours. Price per person.

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## STREET TACO BAR

\$35 per person

### CHOICE OF 2 PROTEINS:

- Chipotle chicken tinga
- Yucatán style pulled pork
- Beef birria
- Chili-spiced tofu crumble **gf pb**

### ACCOMPANIMENTS:

- Warm corn tortillas **gf pb**
- Flour tortillas **pb**
- Pico de gallo **gf pb**
- Guacamole **gf pb**
- Pickled red onions **gf pb**
- Fresh lime wedges **gf pb**
- Cilantro **gf pb**
- Charred onion sour cream **gf**
- Valentina's hot sauce **gf pb**

## POUTINE TIME

\$30 per person

### Squeaky cheese curds **v gf**

### Yukon Gold French fries **pb gf**

### Crispy tater tots **pb gf**

choice of classic chicken gravy or vegan mushroom gravy **pb**

### ADD ONS:

BBQ pulled pork <b>df gf</b>	8
Braised beef short rib & mushroom ragout <b>gf</b>	9

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# Reception MENUS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

## CHEF ATTENDED ACTION STATIONS

Minimum of 50 guests required. One chef per station per 50 guests, \$195 for a 2-hour reception, each additional hour is \$65 per chef. Maximum service time of 2 hours. Reception stations are based on 2 oz. portions. Priced per person.



## THE CARVERY – ROASTED TO PERFECTION & CARVED TO ORDER

### Certified Angus beef

brioche buns | red wine jus | creamed horseradish | Dijon & English mustards

**Slow roasted tenderloin **gf df**** 650  
serves approx. 20 guests

**Rosemary & pepper  
crusted prime rib **gf df**** 1100  
serves approx. 40 guests

**Mustard crusted striploin **gf df**** 800  
serves approx. 40 guests

**Espresso rubbed brisket **gf df**** 500  
serves approx. 40 guests

**Cedar Plank Roasted  
wild spring salmon **gf df**** 450  
serves approx. 15 guests  
maple-mustard glaze | fresh dill

**Crispy crackling porchetta **gf df**** 500  
serves approx. 40 guests  
chimichurri | Dijon mustard |  
mini ciabatta rolls

## VANCOUVER ISLAND OYSTERS *(shucked to order)*

**\$80 per dozen**

lemon | horseradish | kimchi cocktail sauce |  
red wine mignonette | local hot sauces **gf df**

## LITTLE ITALY PASTA STATION

**\$35 per person**

1 chef per 50 people required

### Choose 2 pastas:

fresh cavatappi | three-cheese tortellini | gluten-free penne pasta **v**

### Choose 7 toppings:

red onion | roasted garlic | cultivated mushrooms | asparagus tips | bell peppers | baby spinach | kalamata olives | cherry tomatoes | shaved grana padano | crumbled goat cheese | crushed chili flakes | deep water baby shrimp

### Choose 2 sauces:

beef bolognese | tomato pomodoro **pb** | basil pesto cream sauce **pb**

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Reception MENUS

## CHEF ATTENDED ACTION STATIONS

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*Minimum of 50 guests required. One chef per station per 50 guests, \$195 for a 2-hour reception, each additional hour is \$65 per chef. Maximum service time of 2 hours. Reception stations are based on 2 oz. portions. Priced per person.*

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*Fairmont*  
EMPRESS

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## RISOTTO STATION **v gf** 38

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**\$38 per person**

arborio rice | white wine | shallot | garlic  
sautéed local mushrooms | green peas |  
asparagus tips | scallions | parmesan cheese |  
mascarpone | truffle oil | fine herbs

## OCEANWISE PRAWN PROVENÇAL **gf**

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**\$600 per 100 pieces**

jumbo prawns sautéed to order | extra-virgin  
olive oil | garlic | parsley tomato | white wine

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Reception MENUS

## AFTER PARTY - RECEPTION STATIONS

*Priced per person.*



### GOT THE MUNCHIES? CHIPS & DIP

**\$28 per person**

**Salt & pepper Kennebec potato chips gf v**  
caramelized onion dip | red jalapeño & cream  
cheese dip

**Baked nachos gf v**  
Monterey jack cheese | tomato | red onion |  
black olives | pickled jalapeños | sour cream |  
guacamole | pico de gallo

### BAO BUN BAR

**\$34 per person**

**Steamed bao buns df**

**Soy & ginger glazed pork belly gf df**

**Crispy sesame chicken gf df**

**Spicy garlic tofu pb gf**

**Served with:**

shaved cabbage | pickled carrot & daikon |  
sliced cucumbers | crushed peanuts | cilantro |  
scallions | hoisin sauce | miso aioli | sriracha

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### AGED CHEDDAR MAC & CHEESE BAR

**\$30 per person**

elbow macaroni | aged cheddar bechamel |  
crispy garlic breadcrumbs **v**

**Toppings:** crispy bacon bits |  
roasted mushrooms | fried shallots | scallions  
| pickled jalapeño peppers | Quebec cheese  
curds | shaved parmesan | spicy tomato jam |  
local hot sauces

**Add on:**

**BBQ pulled pork gf df**

8

# Reception MENUS

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## AFTER PARTY - RECEPTION STATIONS

### PIZZA PARTY, GRAB A SLICE

16" pizza (10 slices)

**Quattro formaggi v** **75 per pizza**  
mozzarella | cheddar | parmesan | gorgonzola |  
fresh basil | tomato sauce

**Spicy pepperoni** **80 per pizza**  
mozzarella | pickled banana peppers |  
hot honey | tomato sauce

**Hawaiian** **80 per pizza**  
pineapple | shaved country ham | mozzarella |  
tomato sauce

**Funghi v** **80 per pizza**

### PASTRY SHOP

**Parisian confections** **72/dozen**  
macarons **gf v** | brown butter financier **v**  
| pâte de fruit **gf pb**

**Petite tartelettes** **67/dozen**  
citrus meringue | chocolate ganache **v** |  
maple walnut butter tarts **v**

**Macaron madness gf v 72/dozen**  
raspberry | chocolate | coffee | lemon | pistachio

**Italian cafe** **70/dozen**  
mini cannolis | chocolate italianos **gf v** |  
vanilla panna cotta **gf**

**Canadian sweets v** **70/dozen**  
Nanaimo bars | Quebec maple tarts |  
summer berry tarts

**Empress chocolate buffet**  
**\*50 guests minimum required 50/person**  
Empress torte **gf** | gianduja mousse cups **gf**  
| chocolate macarons **gf** | hazelnut praline  
cannolis **gf** | dried fruit & nut chocolate bark **gf**  
**pb** | chocolate-filled beignets **v** | caramelized  
white chocolate crèmeux **gf**



**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free



*Dinner*  
MENUS

*Fairmont*  
EMPRESS

# Buffet DINNER

A surcharge of \$10/person will apply for groups under 20 guests.

Priced per person.

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*Fairmont*  
EMPRESS

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## A NIGHT AT THE BENGAL

**\$110 per person**

**Dahl makhani v gf**

spiced lentil soup

**Chana chaat pb gf**

chickpea salad | fresh cilantro & lime dressing

**Kachumber salad v gf**

cucumber | tomato | red onion | scallions | cilantro | yogurt dressing

**Bengal butter chicken gf**

marinated tandoori chicken | spiced tomato curry

**Braised lamb rogan josh gf**

tender lamb in a rich Kashmiri gravy

**Chili paneer gf v**

fried paneer | spicy bell pepper & onion ragout

**Roasted cauliflower aloo gobi gf pb**

spiced potato & turmeric curry

**Basmati zeera rice pilau gf pb**

cumin-spiced basmati rice

**Grilled naan bread & crisp poppadums v**

cucumber raita | mango tamarind chutney

**Gulab jamun v**

deep fried khoya cheese dumplings in rosewater sugar syrup

**Baked saffron & yogurt panna cotta gf**

cardamom cream

v vegetarian | pb plant-based | df dairy-free | gf gluten-free | nf nut-free

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*Fairmont*  
EMPRESS

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## BEST OF THE PACIFIC NORTHWEST

**\$135 per person**

### SALADS

#### Heritage greens salad **gf v**

pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey & champagne vinaigrette

#### Marinated BC beetroots **gf v**

golden & candy cane beets | crumbled goat cheese | shaved fennel | candied walnuts | aged sherry vinaigrette

#### Herb & mustard potato salad **pb gf**

baby Yukon Gold & mini red skinned potatoes | bell pepper | red onion | parsley | chives | grainy mustard & apple cider vinaigrette

### SIGNATURE STATIONS

#### Vancouver Island cheese & charcuterie

Farmhouse cheeses | local cured & smoked meats | dried fruit | spiced nuts | mustards | pickled vegetables | gherkins | assorted crackers & sliced baguette

#### Fisherman's Wharf smoked salmon **df gf**

cold smoked sockeye | hot smoked chinook | fresh dill | capers | pickled red onion

### ENTRÉES

#### Braised angus beef short ribs **df gf**

caramelized pearl onions | natural jus

#### Roasted farmhouse chicken breast **gf**

sherry & brown butter sauce

#### Miso sake glazed sablefish **df gf**

broccolini | scallions | ginger-soy reduction

#### Forest mushroom cannelloni **v**

roasted ponderosa farms mushrooms | creamy leek & white wine sauce

#### Whipped Yukon Gold potatoes **v gf**

chives

#### Chef's selected market vegetables **pb gf**

olive oil glazed | sea salt | cracked pepper | fresh herbs

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet DINNER

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## BEST OF THE PACIFIC NORTHWEST (CONT'D)

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### DESSERTS

**Flourless dark chocolate cake **pb gf****

plant-based chocolate ganache |  
freeze-dried raspberries

**Hazelnut milk chocolate pot de crème**

frangelico chantilly

**Empress honey cheesecake **v****

fresh blackberries

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# Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

## PLANT-BASED

**\$100 per person**

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### SALADS

#### Spiced chickpea & quinoa salad **gf pb**

heirloom cherry tomato | cucumber | pickled red onion | soft herbs | preserved lemon vinaigrette

#### Kale Caesar **pb**

romaine hearts | garlic focaccia croutons | nutritional yeast dressing | pumpkin seed parmesan

#### Harissa roasted field carrots **gf pb**

whipped tahini | pistachio dukkah | pea tips

### SIGNATURE STATION

#### Antipasto grazing station **pb**

baby vegetable crudité & smoked tofu dip | grilled zucchini & roasted peppers | marinated olives | roasted garlic hummus | baba ganoush | grilled pita & lavash crackers

### ENTRÉES

#### Butternut squash, sweet potato & red lentil stew **gf pb**

fire roasted tomato | turmeric | coconut cream | cilantro

#### Maple balsamic glazed tempeh **gf pb**

herb roasted market vegetables

#### Local cavatappi pasta **pb**

cherry tomato ragu | confit garlic | fresh basil | chili flakes

#### Roasted brassicas **gf pb**

brussels sprouts & broccolini | edamame beans | tahini-soy dressing | crispy shallots

#### Saskatchewan wild rice pilaf **gf pb**

long grain rice | garden herbs | toasted pumpkin & sunflower seeds

### DESSERTS

#### Coconut panna cotta **gf pb**

mango citrus tapioca | fresh pineapple

#### Flourless dark chocolate cake **gf pb**

plant-based chocolate ganache | freeze-dried raspberries

#### Pistachio & black currant financier **gf pb**

plant-based vanilla chantilly

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

## BUILD YOUR OWN

### \$105 per person

*\$105 per guest. Choice of three salads, three entrées, two accompaniments & two desserts \$125 per guest. Choice of three salads, four entrées, three accompaniments & three desserts*

*\$15/person surcharge for groups under 20*

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### SALADS

additional selection \$8/person

#### Heritage greens salad **gf v**

pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey & champagne vinaigrette

#### Marinated BC beetroots **gf v**

golden & candy cane beets | crumbled goat cheese | shaved fennel | candied walnuts | aged sherry vinaigrette

#### Herb & mustard potato salad **pb gf**

baby Yukon Gold & mini red skinned potatoes | bell pepper | red onion | parsley | chives grainy mustard & apple cider vinaigrette

#### Asian slaw **pb gf**

napa cabbage | carrot | shaved broccoli | fresno pepper | soy-ginger dressing | fried shallots

#### Spicy cucumber salad **pb**

chinese black vinegar | toasted sesame | garlic chili oil | cilantro

#### Orzo pasta salad **v**

roasted peppers | cucumber | pickled red onion | sun-dried tomato & pesto vinaigrette | crumbled feta

#### Caesar salad

romaine hearts | torn focaccia croutons | shaved parmesan | signature anchovy dressing

#### Spiced chickpea & quinoa salad **pb gf**

heirloom cherry tomato | cucumber | pickled red onion | soft herbs | preserved lemon vinaigrette

### ENTRÉES

additional selection \$12 per person

#### Marinated New Zealand leg of lamb **gf df**

chimichurri sauce

#### Braised angus beef short ribs **gf df**

caramelized pearl onions | natural jus

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Buffet DINNER

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## BUILD YOUR OWN

### \$105 per person

\$105 per guest. Choice of three salads, three entrées, two accompaniments & two desserts \$125 per guest. Choice of three salads, four entrées, three accompaniments & three desserts

\$15/person surcharge for groups under 20

## BUILD YOUR OWN DINNER BUFFET (CONT'D)

### Seared flat iron steak **gf df**

broccolini | peppercorn sauce

### Roasted farmhouse chicken breast **gf**

sherry & brown butter sauce

### Bengal butter chicken **gf**

slow cooked farmhouse chicken | spiced tomato curry

### Mustard & herb crusted pork loin **gf df**

cider jus

### Wild Pacific ling cod **gf**

local mussels | slow-cooked leeks | tarragon beurre blanc

### Lightly smoked steelhead **gf**

parsnip velouté | dill oil

### Porcini mushroom ravioli **v**

roasted ponderosa farms mushrooms | parmesan cream sauce

### Local cavatappi pasta **pb**

cherry tomato ragu | confit garlic | nutritional yeast & sunflower seed parmesan | fresh basil | chili flakes

### Crispy tofu & sichuan green beans **pb gf**

sesame & soy marinated tofu | wok-fried string beans with garlic | crushed chilies & soy

### Butternut squash & white bean cassoulet **pb gf**

herbes de Provence | plum tomatoes | spinach

### ACCOMPANIMENTS

additional selection \$8/person

### Chef's select market vegetables **pb df**

olive oil glazed | garden herbs | sea salt

### Grilled broccolini **gf pb**

pickled fresno chili | nut-free romesco sauce

### Maple roasted heirloom carrots **v gf**

herb yogurt dressing

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# Buffet DINNER

## BUILD YOUR OWN

### \$105 per person

*\$105 per guest. Choice of three salads, three entrées, two accompaniments & two desserts \$125 per guest. Choice of three salads, four entrées, three accompaniments & three desserts*

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## BUILD YOUR OWN DINNER BUFFET (CONT'D)

### Roasted root vegetables **pb gf**

maple syrup | fall spices | cracked pepper

### Wok-fried bok choy **pb gf**

garlic | ginger | sesame

### Roasted cauliflower **pb gf**

almond & tahini emulsion | harissa spice | herb oil

### Potato gratin **gf v**

gruyère | confit shallots | cream

### Whipped Yukon Gold potatoes **gf v**

rosemary & thyme infused | chives

### Roasted crispy fingerling potatoes **pb gf**

garlic oil | fresh herbs

### Saskatchewan wild rice pilaf **gf df**

long grain rice | garden herbs | toasted pumpkin & sunflower seeds

### Steamed aromatic jasmine rice **pb gf**

### DESSERTS

additional selection \$8/person

**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

### Devils chocolate truffle cake

moist chocolate cake layered with dark chocolate mousse and ganache

### Grand Marnier cheesecake **v**

orange blossom cream | Saanich blackberries

### Warm stick toffee pudding **v**

brandy-vanilla anglaise

### Tiramisu veneta

espresso soaked lady fingers | mascarpone sabayon

### Empress torte **v gf**

flourless hazelnut chocolate sponge | confit Okanagan cassis | dark chocolate ganache

### Maple butter tarts **v**

vanilla bourbon cream

### Lemon and earl grey madeleines **v**

hazelnut praline profiteroles | gianduja whipped ganache

### Pistachio panna cotta **gf**

raspberry chantilly

# Plated DINNER

A minimum of 3-courses, including one entrée, is required. For a 3-course menu, select (1) soup/salad & (1) entrée & (1) dessert for all guests. For a 4-course menu, select (1) soup & (1) salad & (1) entrée & (1) dessert for all guests. All entrées are served with seasonal market sourced vegetables. Pricing is per person.

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

## ENHANCED MEAL SERVICE OPTIONS

**Regal Service** \$10 pre-selected choice between three entrée, including one vegetarian option. The final entrée counts must be provided minimum five business days prior to the event date, along with corresponding seating chart and place cards indicating the guests name, entrée selection and dietaries.

**Royal Service** \$20 Guests choice of three entrées, including one vegetarian option. Available only for four or five course menus.

## SOUPS

### West Coast chowder

local seafood | deep-water shrimp | Yukon Gold potato | leeks | dill oil

### Creamy parsnip & pear velouté **v**

black truffle oil | toasted hazelnut

### Fire roasted tomato **gf pb**

basil pesto | extra-virgin olive oil

### Rustic mushroom **v**

sherry-thyme cream

## Creamy carrot & miso **gf pb**

crispy leeks | black sesame

## SALADS

### Roasted beet root **v gf**

blackberry gastrique | whipped goat cheese mousse | shaved watermelon radish | baby frisée

### Empress caesar

romaine hearts | signature anchovy dressing | sourdough croutons | parmesan | crispy capers

### Heritage greens **gf pb**

baby cucumber | shaved radishes | grape tomatoes | pickled shallots | champagne vinaigrette

### Wild arugula & pear **v gf**

white wine poached anjou pears | gorgonzola | toasted hazelnut | caramelized honey vinaigrette

### Tuscan kale **v**

shaved fennel | toasted pecans | torn focaccia croutons | lemon vinaigrette | shaved asiago



**v** vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

# Plated DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

A minimum of 3-courses, including one entrée, is required. For a 3-course menu, select (1) soup/salad & (1) entrée & (1) dessert for all guests. For a 4-course menu, select (1) soup & (1) salad & (1) entrée & (1) dessert for all guests. All entrées are served with seasonal market sourced vegetables. Pricing is per person.

*Fairmont*  
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## APPETIZERS

substitute an appetizer for a soup or salad for an additional \$15 per person.

### Albacore tuna tataki **df gf**

miso aioli | shaved daikon | yuzu ponzu | puffed rice

### Certified angus beef carpaccio **df gf**

black garlic emulsion | pickled shimeji mushroom | baby frisee | radish

### Empress gin cured wild salmon **gf**

horseradish cream | candied beets | pickled red onion | dill oil

## MAIN COURSE

### FROM THE LAND

### Sterling silver roasted beef tenderloin **gf**

**\$125 | 4-course \$140**

Kennebec potato pave | carrot purée | cabernet jus

### Winter truffle roasted chicken **gf**

**\$110 | 4-course \$125**

whipped Yukon Gold potatoes | thyme jus

### Braised aromatic beef short ribs **gf**

**\$110 | 4-course \$125**

celery root mash | red wine braising jus

### Braised New Zealand lamb shank **gf df**

**\$105 | 4-course \$120**

chickpea & tomato stew | kalamata olive jus

### Brome lake confit duck leg **gf**

**\$105 | 4-course \$120**

French du puy lentils | butternut squash purée | jus gras

### Herb brined chicken breast **gf**

**\$95 | 4-course \$110**

herb and garlic cream cheese mashed potato | pickled mustard jus

## FROM THE SEA

### Haida Gwaii halibut **gf df** available seasonally (Mar- Nov)

**\$120 | 4-course \$135**

Roasted crispy fingerling potatoes | seaweed

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# Plated DINNER

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All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

## Salish sea spring salmon **gf**

**\$120 | 4-course \$135**

potato gnocchi | citrus & herb beurre blanc

## Maple glazed steelhead **df gf**

**\$105 | 4-course \$120**

olive oil crushed Yukon Gold potatoes |  
sauce vierge

## Miso marinated pacific lingcod **df**

**\$105 | 4-course \$120**

pressed sushi rice | black sesame furikake |  
yuzu dashi beurre blanc

## FROM THE GARDEN

### Quinoa & zucchini croquette **pb**

**\$93 | \$108 4-course**

smoked tomato emulsion | shaved asparagus

### Roasted acorn squash "steak" **pb gf**

**\$93 | \$108 4-course**

warm lentil & pine nut salad |  
red wine mushroom jus

## Forest mushroom cannelloni **v**

**\$93 | \$108 4-course**

caramelized parsnip | parmesan cream sauce |  
seared king oyster mushrooms

## Roasted maitake **pb gf**

**\$93 | \$108 4-course**

potato terrine | carrot purée | black garlic sauce

## Braised eggplant **v gf**

**\$98 | \$108 4-course**

king oyster mushroom | coconut rice cake | bok  
choy | lemongrass coconut curry sauce | sesame  
rice crisp

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## DESSERTS

### Coconut panna cotta **pb gf**

mango citrus tapioca | fresh pineapple

### Chocolate bar **v**

peanut butter feuilletine | dark chocolate mousse

### Lemon meringue cheesecake

raspberry coulis | berries

### Dark chocolate and hazelnut tart **v**

hazelnut praline | salted dark chocolate ganache

### Bergamot and rosewater posset **gf**

burnt meringue | local berries

### Schwarzwald cake

amarena cherries | kirsch cream

### Classic tiramisu

espresso | mascarpone cream

### Vanilla bean crème brûlée **v gf**

seasonal berries | vanilla chantilly

### Empress cake **gf**

cassis gel | preserved apricot compote | mascarpone chantilly

*Fairmont*  
EMPRESS

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# *Beverage* MENUS



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# Beverage MENUS

## HOST BAR ON CONSUMPTION

Minimum sales of \$500.00 per bar to apply or labour charge of \$35.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.



## PREMIUM

<b>Wine</b>	<b>14</b>
<b>Beer</b>	<b>10.50</b>
Local - Hoyne Pilsner   Hoyne Dark Matter   International - Stella Artois   Corona	
<b>Non-alcoholic beer</b>	<b>10.50</b>
Phillips Iota	
<b>Liquor</b>	<b>11</b>
Tito's vodka   Beefeater gin   Bacardi Superior rum   Captain Morgan spiced rum   Herradura Silver tequila   Old Forester 86 whiskey   Dewar's White Label scotch	
<b>Straight &amp; narrow seltzer</b>	<b>10.50</b>
<b>Spirit-free canned beverage</b>	<b>10.50</b>
<b>Lonetree apple cider</b>	<b>10.50</b>
<b>Soft drinks &amp; juice</b>	<b>6</b>
<b>Liqueurs</b>	<b>12</b>
Baileys   Kahlúa   Grand Marnier   Cointreau   Amaretto   St. Remy VSOP	
<b>Premium martini</b>	<b>23</b>
(24hrs notice required)	

## SUPER PREMIUM

For an enhanced guest experience, upgrade to Super Premium Host Bar:

<b>Liquor</b>	<b>13</b>
Elyx vodka   Empress Indigo gin   Planetary 3 Star rum   Espolon Blanco tequila   Maker's Mark bourbon   Monkey Shoulder scotch	
<b>Super premium martini</b>	<b>26</b>
(24hrs notice required)	

## LUXURY

For an enhanced guest experience, upgrade to Luxury Host Bar:

<b>Liquor</b>	<b>15</b>
Belvedere vodka   Botanist gin   Diplomatico Reserva rum   Patron Silver tequila   Michter's Bourbon   Macallan 12 scotch	
<b>Super premium martini</b>	<b>30</b>
(24hrs notice required)	

# Beverage MENUS

## BARS

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*Minimum sales of \$500.00 per bar to apply or labour charge of \$35.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.*



## CASH BAR

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<b>Wine</b>	<b>16</b>
<b>Beer</b>	<b>12</b>
Local - Hoyne Pilsner   Hoyne Dark Matter	
International - Stella Artois   Corona	
<b>Non-alcoholic beer</b>	<b>12</b>
Phillips Iota	
<b>Straight &amp; narrow seltzer</b>	<b>12</b>
<b>Spirit-free canned beverages</b>	<b>12</b>
<b>Lonetree apple cider</b>	<b>12</b>
<b>Liquor</b>	<b>13/15/17</b>
Premium   Super Premium   Luxury	
<b>Liqueurs</b>	<b>13</b>
<b>Martinis</b>	<b>23/26/30</b>
Premium   Super Premium   Luxury	
(24hrs notice required)	
<b>Soft drinks &amp; juice</b>	<b>7</b>

# Beverage MENUS

## BARS

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*Banquet cocktail options are available for groups of 20 and above. Please select no more than 2 specialty cocktails and 1 spirit free cocktail. Banquet cocktail options require a minimum of 1 week prep time.*

*Please note that the below menu options may change slightly to ensure we offer fresh, seasonal & local ingredients*



## SIGNATURE COCKTAILS

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<b>Rosemary old fashioned</b>	<b>19</b>
bourbon   rosemary simple syrup   angostura bitters   orange peel	
<b>Pacific Manhattan</b>	<b>21</b>
rye whiskey   Esquimalt sweet vermouth   angostura bitters	
<b>Earl grey negroni</b>	<b>21</b>
earl grey tea infused gin   sweet vermouth   campari   orange peel	
<b>French 75</b>	<b>21</b>
gin   fresh lemon juice   simple syrup   prosecco	
<b>Kir on the coast</b>	<b>19</b>
Odd Society crème de cassis   prosecco	
<b>Espresso martini</b>	<b>21</b>
vodka   freshly brewed espresso   coffee liqueur, simple syrup	
<b>Jasmine green tea margarita</b>	<b>20</b>
jasmine green tea infused tequila   cointreau   lime juice   honey lime wheel	

<b>Campfire paloma</b>	<b>20</b>
tequila   mezcal   grapefruit juice   lime juice   rosemary simple syrup   soda water   grapefruit wheel	
<b>Island drift mule</b>	<b>20</b>
vodka, ginger beer   fresh lime juice   pineapple juice   angostura bitters	
<b>Cucumber basil gimlet</b>	<b>20</b>
gin   lime juice   simple syrup   fresh cucumber slices   basil	
<b>Empress G&amp;T</b>	<b>27</b>
Empress 1908 gin   fever tree tonic   grapefruit slice	
<b>Empress 75</b>	<b>27</b>
Empress 1908 gin   St. Germain elderflower liqueur   prosecco	

# Beverage MENUS

## BARS

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*Banquet cocktail options are available for groups of 20 and above. Please select no more than 2 specialty cocktails and 1 spirit free cocktail. Banquet cocktail options require a minimum of 1 week prep time.*

*Please note that the below menu options may change slightly to ensure we offer fresh, seasonal & local ingredients*

## SIGNATURE COCKTAILS

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### SPIRIT FREE

**Bergamot spritz** 12  
earl grey tea syrup | lemon | sparkling water

**Midnight rain** 12  
pomegranate | coconut syrup | lime | miracle foamer

**Jasmine orchard** 12  
jasmine green tea | pear juice | lemon | honey

**Espresso martino** 14  
Lumette lum rum | freshly brewed espresso | simple syrup

# Beverage MENUS

## WINE

*All wines priced per bottle. Minimum orders may apply.  
Some wines may require advanced ordering.*

### SPARKLING

Bottega, Rosé, Italy (non-alcoholic)	40
Bottega, Prosecco, Italy	80
Unsworth, Charme de l'île, BC, Canada	105
Veuve Clicquot, Brut Champagne, France	275

### WHITE

Famille Perrin, Luberon Blanc, France	70
Monte Creek, Hands Up, White, BC, Canada	75
Altopiano, Pinot Grigio, Italy	80
Riverlore Sauvignon Blanc, New Zealand	85
Hillside, Un-oaked Pinot Gris, BC, Canada	90
Burrowing Owl, Chardonnay, BC, Canada	130
Domaine Fourrey, Chablis, France	140

### ROSÉ

Famille Perrin, Côtes-du-Rhône Rosé Réserve 70

### RED

Famille Perrin Ventoux Rouge, France	70
Monte Creek, Hands Up, Red, BC, Canada	75
Altopiano, Sangiovese, Italy	80
Hillside Winery, Merlot, BC, Canada	90
Salcheto, Chianti, Italy	95
Nagging, Doubt, Cabernet Sauvignon, BC, Canada	125
Burrowing Owl, Cabernet Franc, BC, Canada	130
Chateau Villa Bel-Air, Rouge, France	130

# *General* GUIDELINES



*Fairmont*  
EMPRESS

# General GUIDELINES

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## **AUDIO VISUAL & INTERNET - ENCORE**

The preferred supplier for audiovisual equipment at The Fairmont Empress is ENCORE. Should you contract an outside supplier for AV services, an outside service fee will apply as follows:

Crystal Ballroom \$500.00/day  
All other function spaces \$250.00/day

Meeting rooms are equipped with High Speed Internet Access (HSIA) with a limited number of function rooms offering wireless HSIA. You may supply your own computer & Ethernet card or ENCORE would be happy to supply this service. Please contact ENCORE for more information & pricing: FairmontEmpress@encoreglobal.com

## **SOCAN / RE:SOUND FEES**

Certified by the Copyright Board of Canada, a license is required if music is to be played (live or recorded) in an event venue from The Society of Composers, Authors & Music Publishers of Canada (SOCAN) and Re:Sound (Composers and Studios). The license gives you permission to use copyright protected musical works from anywhere in the world and the fees are distributed as royalties to SOCAN / Re:Sound members who are songwriters, composers, lyricists and music publishers. The fees are collected by the hotel on behalf of SOCAN & Re:Sound and your Event Manager can advise on confirmation of charges.

SOCAN FEES / range from \$20.56 – \$174.79  
RE:SOUND FEES / range from \$18.51 - \$78.66

## **COMPANY LOGOS**

Our Pastry Chef can creatively incorporate your company logo into a dinner dessert or logo'd room amenity. We require a minimum of two (2) weeks' notice.

Pricing begins at \$4.00/person, in addition to the dessert cost

The Fairmont Empress will provide basic departure cleaning services included in the original rental amount. However, if the group damages property or creates excessive mess that requires additional cleaning effort and/or costs, the client will be responsible for the additional cleaning fees incurred (i.e. carpet cleaning, broken furniture, broken glass/dishware, etc.). Cleaning fee starts at \$1,000.00

## **ICE CARVINGS**

We would be pleased to arrange for an ice carving or ice martini luge to complement your reception or dinner. We require a minimum of two (2) weeks' notice.

Pricing begins at \$750.00

## **KEY CUTTING FEE**

If you require a hard key to one of the function rooms, your Event Manager can provide you with one. Keys must be returned once your event has concluded.

Failure to return to the key will result in a \$150.00 charge to your master account.

## **LABOUR RATES**

Chef Attendants \$195/hour per chef (min. 2 hours)  
Events on Canadian Statutory Holidays - Servers \$75.00/hour per staff  
Events on Canadian Statutory Holidays - Bartenders \$100.00/hour per staff  
Events on Canadian Statutory Holidays - Chef\* \$230.00/hour per staff  
\*For chef attendant stations

# *General* GUIDELINES

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## **ROOM RESET RATES**

One setup per day is included in our standard offering. Fees will apply if the setup to a function space is changed once or more throughout the day.

Crystal Ballroom \$600.00	Palm Court \$400.00
Shaughnessy \$600.00	Rattenbury \$600.00
Rattenbury A \$400.00	Rattenbury B \$200.00
Bengal \$350.00	Library \$200.00
First Floor Meeting Rooms \$200.00 each	

## **SONIFI IN GUESTROOMS**

Create a customized TV screen in guestrooms to welcome attendees. Can include your company logo and/or welcome message.

1 to 29 guestrooms \$300 flat rate
30-99 guestrooms \$500.00 flat rate
100 and over guestrooms \$1,000.00 flat rate

## **FUNCTION ACCESSORIES & SERVICES**

Easel \$10.00/day
Exhibit Table: (8' x 30"), draped \$30.00/table
Dance Floor Setup: 4'x4' pieces \$400.00 per 20' X 20'
Picnic Umbrellas (small) \$50.00 each
Printed Copies (single-sided) - Color \$0.25
Printed Copies (single-sided) - B&W \$0.10
Risers/Staging Pieces:
6' x 8' & including stairs \$50.00/riser
Towel Rental \$1.00 per towel

# The fine PRINT

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## FOOD & BEVERAGE REGULATIONS

The Fairmont Empress will contract all food and beverage. The Hotel is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. The province of British Columbia Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor, beer or wine may be brought into the Hotel from outside sources. All alcohol served in function rooms must be purchased through the hotel liquor license.

## TAXES & SERVICE CHARGE

Service Charge on Food & Beverage	20%
Government Sales Tax (GST)	5%

Taxable items include, but are not limited to: Food, Beverage, Labour, Function Room Rental, Miscellaneous Items, Audio Visual, Function Accessories, Service Charge on Food & Beverage

Provincial Liquor Sales Tax (PST)	10%
Soda Tax (PST)	7%

All food & beverage functions are subject to a mandatory 20% surcharge, of which 16% is a gratuity that is distributed to the hotel's banquets team and, as appropriate, other non-supervisory and non-managerial hotel staff in the line of service. The remaining 4% is an administrative fee retained entirely by the hotel and not distributed as wages, tips or gratuities to any hotel employee. Event F&B surcharges are subject to 5% tax and may change without notice.

## EVENT GUARANTEES

A guaranteed number of attendees for food functions is required 5 days prior to the event date. If no guarantee is received, the number of guests on your banquet event order will be considered the minimum guaranteed attendance. You will be charged for either your guaranteed number or number of actual attendees, whichever is greater. For events that require on-going ticket sales onsite, a final guarantee of guests must be confirmed 72 hours prior to your event date and ticket sales should cease at this time.

## MENU & WINE SELECTIONS

As part of Fairmont's commitment to environmental stewardship, our menus contain locally sourced, organic or sustainable items wherever possible. Fairmont is further committed to your health & well-being by preparing all cuisine without artificial trans-fat. Menu & Wine selections must be arranged at least thirty (30) days prior to your function date. Late orders may be subject to surcharges.

## ALLERGIES

Please notify us in writing about any attendees of whom you are aware have food allergies, including the name of each attendee and the nature of their allergies. We will attempt to accommodate them in our food preparation procedures; however, we cannot guarantee that we will be able to do so, particularly with regard to severe nut or gluten allergies. We will be pleased to provide information regarding the ingredients for any menu item served to your attendees.

## NOISE

The hotel noise ordinance, in accordance with the city of Victoria by-law on noise, is 10:30pm. All music for the Bengal Room is to be turned off by 11pm due to proximity to guestrooms.

## SIGNAGE

The hotel is pleased to arrange signage for groups and reserves the right to remove any signage that is not pre-approved. Our Banquet Team will assist in placing signs and banners (fees apply for banners) that you may provide. Signage is prohibited from public areas at all times.