



Event MENU

Fairmont
EMPRESS

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Our PHILOSOPHY

CUSTOMIZED TO FIT YOUR EVERY NEED

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.

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

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 MENUS

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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

plated breakfast pricing is listed with mains



PRESET STARTERS

Bircher muesli **pb**

green apple | sliced grapes | toasted almonds |
empress honey

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

creamery butter | fruit preserves

Fresh fruit 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 fingerling potatoes

Traditional eggs benedict **51**

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

Choice of meat for Traditional eggs benedict:

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

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.

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

Buffet BREAKFAST

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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 muffin **v gf**



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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.

QUICK START CONTINENTAL

\$42 per person

All pricing is per person.

No minimum required for Quick Start Continental or Empress Continental.

Freshly baked breakfast pastries & loaves **v**

butter croissants | 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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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.

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

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.

BRUNCH IN THE CASTLE

\$80 per person

All pricing is per person.

Minimum of 40 guests required.

Pastry Chef's bakery basket **v**

butter croissants | 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 d f**

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

Buffet BREAKFAST

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ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

SAVOURY

Farmer Ben's free-run eggs scrambled **gf v** 10
aged cheddar | fresh chives

Silken tofu scramble **pb gf** 6
substitute any egg dish to a plant-based option

Additional breakfast meat 8
maple smoked bacon **gf df**
country pork sausages **df**
Canadian back bacon **gf df**
chicken-apple & leek sausages **gf df**

Plant-based breakfast sausage **gf pb** 10

SWEET

Buttermilk pancakes **v** 10
Belgian waffles **v** 10
Cinnamon brioche french toast **v** 10
Gluten-free french toast **v gf** 12
Liège sugar waffles **v** 12

HANDHELD BREAKFAST SANDWICHES

Warm ham & cheddar croissant 14
shaved grandfather ham | aged white cheddar

Breakfast wrap 14
scrambled eggs | crumbled chorizo | Monterey jack,
roasted potatoes | peppers, green onions

Breakfast sandwich **v** 16
fried free range egg | pork sausage patty | American
cheddar | spicy tomato relish |
brioche bun

Vegetarian breakfast sandwich **v** 16
fried free-range egg | plant-based sausage
patty | American cheddar | spicy tomato relish |
brioche bun

Plant-based breakfast sandwich **pb** 14
smoked tofu | pickled red onion | spinach |
gochujang aioli | potato bun

Vegetarian breakfast burrito **v** 14
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

All pricing is per person.

IT'S BETTER WITH A BENNY

Tomato & spinach benedict **v** 13

herb roasted tomato | confit shallot |
wilted spinach | hollandaise sauce

Traditional eggs benedict 14

Canadian back bacon | hollandaise sauce

West Coast eggs benedict 16

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

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.

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 |

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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**

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

Coffee BREAKS

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Coffee BREAKS

THEMED 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

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

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

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.

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

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

Dill sour cream 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

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

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

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

À LA CARTE

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

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

Seasonal berries pb gf 12/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/person
sour cream & dill dip

Vegetable crudités v 9/person
buttermilk ranch

Granola & yogurt parfaits v 12/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 | walnut 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 nf gf 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

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

Coffee BREAKS

À LA CARTE

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

Plant-based dark chocolate brownie pb gf	70/dozen
Cinnamon & berry coffee cake v	70/dozen

Additional Gluten-free Items:

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

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Coffee BREAKS

À LA CARTE

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

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BEVERAGES

Coffee and tea	9 per person
freshly brewed HC Valentine coffee with Signature Lot 35 signature and traditional herbal and flavoured teas. Decaffeinated coffee available upon request	
Hot chocolate	9 per person
whipping cream	
Regular & diet Coca-Cola soft drinks	7.5 ea
Coca-Cola Diet Coke ginger ale Sprite	
Black River fruit juice	7.5 ea
Red Bull	12 ea
Spring water	9 ea
Small sparkling water	7.5 ea
Large sparkling water	12 ea
Flavoured sparkling water	7.5 ea
Infused 'detox' waters	9 ea or all day 16
cucumber-citrus strawberry-basil	
Juice	48 / pitcher

Smoothies **70 / pitcher**

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

Green goddess v

green apple | kale, spinach | organic oats | greek yogurt | empress honey

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



Lunch MENUS

Fairmont
EMPRESS

Buffet LUNCH

A minimum 20 guests or a \$10 surcharge will apply.

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Please select menus by day for \$68 per guest. Menus for non-day of the week service is priced for \$75 per guest.

Fairmont
EMPRESS

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

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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

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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

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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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FRENCH BRASSERIE FRIDAY

French baguette **v**

creamery butter

Butternut squash soup **gf v**

sage | nutmeg cream

Niçoise salad **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

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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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

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Fairmont
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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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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 rye

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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Menus are priced at \$75 per guest.

Fairmont
EMPRESS

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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

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TO GO LUNCH

\$55 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

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.

Fairmont
EMPRESS

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 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

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

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.



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

baby cucumber | citrus vinaigrette | basil oil

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 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

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

Plated LUNCH

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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 MENUS

Fairmont
EMPRESS

Reception MENUS

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.

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.

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

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.

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

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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

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Fairmont
EMPRESS

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CANAPÉS & HORS-D'OEUVRE

Deviled 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

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

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

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

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

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)

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 mustard | assorted crackers including gluten-free | crostini & lavash crackers

FISHERMAN'S WHARF SIGNATURE SEAFOOD SELECTION

\$75 per person

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

Fairmont
EMPRESS

Reception MENUS

Minimum of 30 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.

PLANT-BASED STATION

\$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

\$480/order

3 pc/person. Serves 25

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

Reception MENUS

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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 **df gf** 8

Braised beef short rib & mushroom ragout **gf** 9

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

Reception MENUS

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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.

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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

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

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**

Reception MENUS

CHEF ATTENDED ACTION STATIONS

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RISOTTO STATION **v gf** 38

\$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**

\$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

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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

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

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EMPRESS

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

Reception MENUS

AFTER PARTY – RECEPTION STATIONS

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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**
truffle cream sauce | confit garlic | roasted
mushrooms | pickled onions | parmesan



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

Reception MENUS

AFTER PARTY – RECEPTION STATIONS

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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

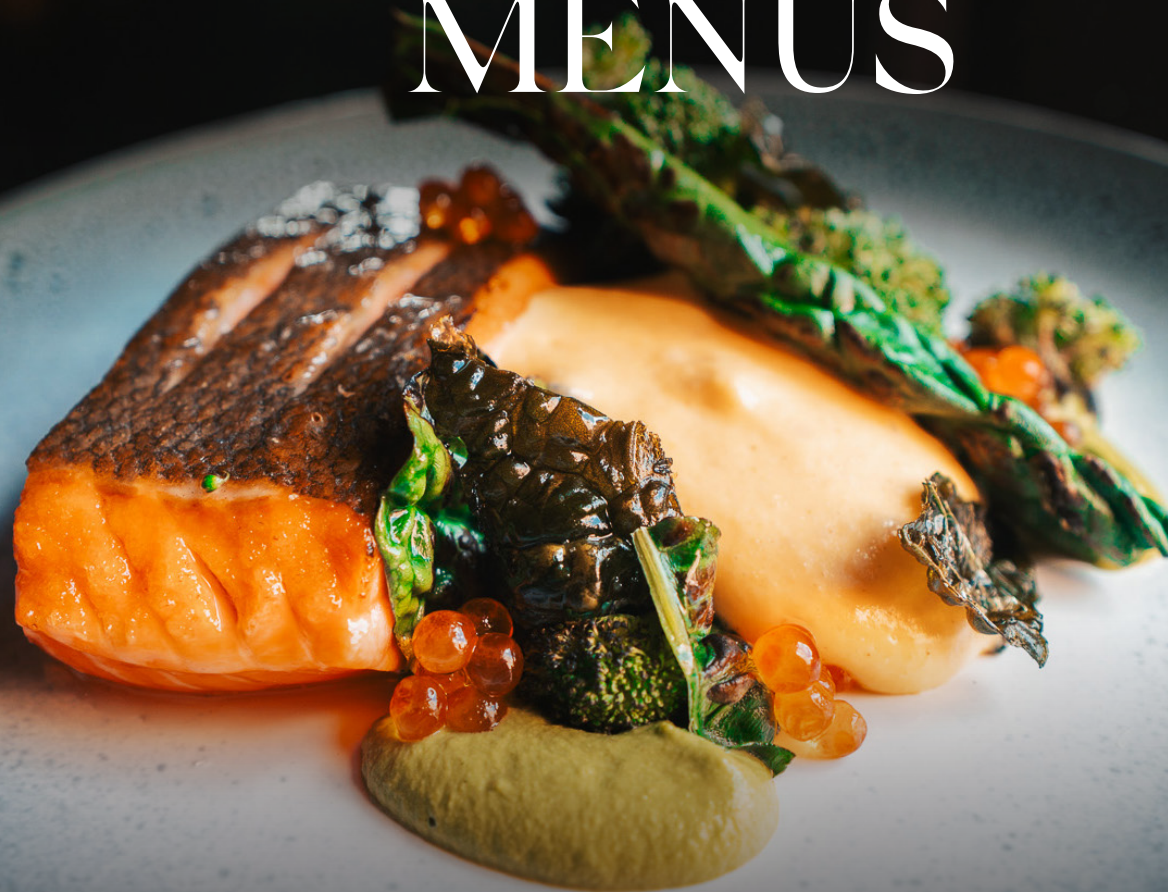
***50 guests minimum required 50/person**

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



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Buffet DINNER

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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 Jeera 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

Buffet DINNER

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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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Priced per person.

Fairmont
EMPRESS

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BEST OF THE PACIFIC NORTHWEST (CONT'D)

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 (contains nuts) **v**

fresh blackberries

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

Buffet DINNER

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PLANT-BASED

\$100 per person

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Fairmont
EMPRESS

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

Fairmont
EMPRESS

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

Fairmont
EMPRESS

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

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

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

\$15/person surcharge for groups under 20

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Fairmont
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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

Devils chocolate truffle cake **v**

moist chocolate cake layered with dark chocolate mousse and ganache

Grand Marnier cheesecake **v**

orange blossom cream | Saanich blackberries

Warm sticky toffee pudding **v**

brandy-vanilla anglaise

Tiramisu veneto

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

Hazelnut Praline Profiteroles

gianduja whipped ganache

Pistachio panna cotta **gf**

raspberry chantilly

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

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.

Fairmont
EMPRESS

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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

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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

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

Plated DINNER

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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

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 signature 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
EMPRESS

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

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

Beverage MENUS



Fairmont
EMPRESS

Beverage MENUS

HOST BAR ON CONSUMPTION

Minimum sales of \$500.00 per bar to apply or labour charge of \$50.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.



PREMIUM

Wine	14
Beer	10.50
Local - Hoyne Pilsner Hoyne Dark Matter International - Stella Artois Corona	
Non-alcoholic beer	10.50
Phillips Iota	
Liqueurs	12
Baileys Kahlúa Grand Marnier Cointreau Amaretto St. Remy VSOP	
Straight & narrow seltzer	10.50
Spirit-free canned beverage	10.50
Lonetree apple cider	10.50
Soft drinks & juice	6

Liquor	11
Tito's vodka Beefeater gin Bacardi Superior rum Captain Morgan spiced rum Herradura Silver tequila Old Forester 86 whiskey Dewar's White Label scotch	
Premium martini	23
(24hrs notice required)	

SUPER PREMIUM

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

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

LUXURY

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

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

Beverage MENUS

BARS

Minimum sales of \$500.00 per bar to apply or labour charge of \$50.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.

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CASH BAR

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

Beverage MENUS

BARS

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

Fairmont
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SIGNATURE COCKTAILS

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

Campfire paloma	20
tequila mezcal grapefruit juice lime juice rosemary simple syrup soda water grapefruit wheel	
Island drift mule	20
vodka, ginger beer fresh lime juice pineapple juice angostura bitters	
Cucumber basil gimlet	20
gin lime juice simple syrup fresh cucumber slices basil	
Empress G&T	19
Empress 1908 gin fever tree tonic grapefruit slice	
Empress 75	27
Empress 1908 gin St. Germain elderflower liqueur prosecco	

Beverage MENUS

BARS

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

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 Winery, 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
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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

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

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

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	21%
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.