

# Fairmont Vancouver Airport Event Menus

## PLATED BREAKFAST

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All prices are per person, unless otherwise noted  
(select one menu for the group)

***All Plated Breakfasts are accompanied by ~  
a selection of fruit juices and  
regular and decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas***

### THE CLASSIC

42

Bakery Basket (to share)  
daily croissant [VEG], danish [VEG], sliced toasted bread [V]

Three Free Range Eggs, Scrambled, aged cheddar, scallions [GF/NF]  
Smoked Bacon [GF/DF/NF] or Traditional Pork Breakfast Sausage [NF]  
Heirloom Tomatoes [V/GF/DF/NF]  
Local Fingerling Potatoes [DF/NF]

Bowl of Seasonal Fruit Salad [V/GF/DF/NF]

### CONTINENTAL EXPRESS

36

Bakery Basket (to share)  
daily croissant [VEG], danish [VEG], muffin [VEG], ciabatta crostini [V]

Fresh Fruit Salad Cup [GF/NF]  
Selection of Canadian Cheeses [GF]  
Greek Yogurt [VEG/GF/NF]  
House Granola [V]

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[VEG] Vegetarian [V] Vegan [GF] Gluten-Free

[DF] Dairy-Free (DF) [NF] Nut-Free Recipe, *please note we are not a nut-free facility*

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### THE PLANTANO BREAKFAST 44

Bakery Basket (to share)  
daily croissant [VEG], danish [VEG], muffin [VEG]

Coconut Yogurt Parfait [V/GF]  
chia seed pudding, vegan coconut yogurt, dried cranberry granola, fresh berries

Vegan Breakfast Burrito [V/NF]  
tofu scramble, chickpea bites, bell peppers, nutritional yeast, broccolini batonnets

Vegan Mushroom "Bacon" [V/GF/NF]  
maplewood smoked portobello mushrooms

Crispy Local Breakfast Potatoes [V/NF]  
onion and red peppers

## PLATED BREAKFAST – BUILD YOUR OWN

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### BREAKFAST YOUR WAY 46

**SELECT ONE** (additional items +3 each)

- Healthy Muffins
- Butter or Chocolate Croissants [VEG]
- Assorted Danishes [VEG]

**SELECT ONE** (additional items +3 each)

- Coconut Chia Bircher Muesli [VEG]

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[DF] Dairy-Free (DF) [NF] Nut-Free Recipe, *please note we are not a nut-free facility*

- Individual Fruit Yogurt [VEG/GF/NF]
- Individual Fruit Salad [V/GF/DF/NF]
- Breakfast Parfait [VEG]
- Greek Yogurt, Dried Cranberry Granola, Fresh Berries

**SELECT ONE** (additional items +3 each)

- Smoked Bacon [GF/DF/NF]
- Traditional Pork Breakfast Sausage [NF]
- Chicken Apple Sausage [DF/NF]
- Vegetable Sausage [DF/NF]
- Country Style Ham [DF/NF]
- Canadian Back Bacon [GF/DF/NF]

**SELECT ONE** (additional items +6 each)

- Scrambled Eggs, aged cheddar, scallions [VEG/GF /NF]
- Roasted Pepper & Red Onion Frittata, feta, chives [VEG/GF/NF]
- Smoked Cheddar Scramble, black forest ham, mushrooms [GF/NF]
- Smoked Salmon & Red Onion Frittata [GF/NF]
- Traditional Eggs Benedict, Canadian back bacon, white wine hollandaise [NF]
- Italian Eggs Benedict, genoa salami, pesto hollandaise [NF]
- Smoked Salmon Benedict, baby spinach [NF]
- Belgium Style Waffles, whipped cream, berry compote [VEG/NF]
- Buttermilk Pancakes, Canadian maple syrup [VEG/NF]
- Cinnamon Scented French Toast, Canadian maple syrup [VEG/NF]
- Banana Bread French Toast Sandwiches [VEG]  
fresh berries, chocolate sauce & Canadian maple syrup
- Blueberry Ricotta Pancakes, Canadian maple syrup [VEG/NF]

**SELECT ONE** (additional items +3 each)

- Crispy Breakfast Potato [V/DF/NF]  
smoked paprika, caramelized onions
- Potato Onion Hash Pancake [VEG/GF/NF]
- Roasted Fingerling Potato [V/GF/DF/NF]  
fresh herbs, roasted peppers
- Herb Roasted Sweet Potato Hash [V/GF/DF/NF]  
corn, black beans
- Grilled Tomato & Roasted Mushrooms [V/GF/NF]
- Yukon Gold, Black Forest Ham, Broccoli & Cheddar Gratin [GF/NF]

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## BUFFET BREAKFAST

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### THE CANADIAN

46

***\*minimum of 8 guests required***

Selection of Freshly Baked Muffins and Croissants [VEG]

Seasons Finest Sliced Fruits [V/GF/DF/NF]

Individual Fruit Yogurts [VEG/GF/NF]

Free Run Scrambled Eggs [GF/NF]  
aged cheddar, scallions

Smoked Bacon [GF/DF/NF]

Crispy Tater Tots [VEG/NF]

### BUFFET ENHANCEMENTS

#### **SELECT ONE (+3 each, additional items, +3)**

- Traditional Pork Breakfast Sausage [GF/DF/NF]
- Chicken Apple Sausage [GF/DF/NF]
- Country Style Ham [GF/DF/NF]

#### **SELECT ONE (+3 each, additional items, +3)**

- Cinnamon Scented French Toast [VEG/NF], maple syrup, Alberta rye chantilly
- Belgium Style Waffles [VEG/NF], whipped cream, berry compote
- Buttermilk Pancakes [VEG/NF], Canadian maple syrup

#### **SELECT ONE (+5 each, additional items + 5 each)**

- Green Mango Shake [V/GF/NF]  
soy milk, spinach, oats, mango, pumpkin seed, maple syrup
- Antioxidant [V/GF/NF]  
blueberry, vanilla, flax seed, banana
- Fuzzy Peach [V/GF/NF]  
peach, banana, orange, lemon, five spice

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## **BUFFET BREAKFAST**

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### **NORTHERN SMORGASBORD 50** ***\*minimum of 8 guests required***

Selection of Freshly Baked Muffins and Croissants [VEG]

Seasons Finest Sliced Fruits [VEG/GF/NF]

Bircher Muesli [V/GF/DF/NF]

Greek yogurt, coconut, oats, chia seed, flax seed, fresh berries, honey

Seeded Cracker Crisps

BC Smoked Sockeye Salmon [GF/DF/NF]

red onions, capers, gherkins

Canadian Cheeses and Charcuteries [GF]

Scrambled Eggs [GF/DF/NF]

Breakfast Sausage [GF/DF/NF]

Crepes [NF]

Potato Rosti [GF/DF/NF]

Canadian maple syrup

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## CONTINENTAL BUFFET BREAKFAST

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### EARLY RISE CONTINENTAL 34

***\*minimum of 8 guests required***

Selection of Freshly Baked Danishes and Croissants [VEG]  
Fresh Sliced Fruits & Berries Platter [V/GF/NF]  
Low Fat & Fruit Yogurt [VEG/GF/NF]

### WAKE UP CALL CONTINENTAL 42

***\*minimum of 8 guests required***

Fruit Smoothie of the Day [VEG/GF/DF/NF]  
Assorted Healthy Muffins [VEG]  
Assorted Bagels & Sliced Breads with cream cheese & butter [VEG/NF]  
Greek Yogurt, Local Honey [VEG/GF/NF]  
Fresh Sliced Fruits & Berries Platter [VEG/GF/NF/DF]  
Homemade Bircher Muesli with berries and walnuts [GF]  
Granola & Fruit Clusters [VEG/DF]  
Healthy Cereals, chilled milk  
Hard Boiled Eggs

## BEVERAGES

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regular and decaffeinated coffee & Fairmont's lot 35 teas	7 per person
juice, assorted	7 per bottle
cold brew coffee	8 per person
coconut water	7 per bottle
sparkling mineral water	7 per bottle
bottled water, still	7 per bottle
assorted soft drinks regular and diet	7 per bottle

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## BOXED BREAKFAST TO GO

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(select one for the group)

**All Boxed To Go Meals will be Packaged To Go**  
**Boxed meals are ONLY AVAILABLE FOR TAKE-OUT**

### BOXED BREAKFAST

26

Seasonal Whole Fruit [V/GF/DF/NF]

Breakfast Pastry [VEG/NF]

Breakfast Parfait [VEG]

coconut chia seed pudding, Greek yogurt, dried cranberry granola, honey drizzle

### BOXED BREAKFAST ENHANCEMENTS

#### SELECT ONE EGG MUFFIN + \$4

- High Protein Frittata [GF/NF]  
free range egg, goat cheese, wilted spinach, roasted red peppers
- Applewood Cheddar Egg Bite, bacon, green onion [GF/NF]

#### SELECT ONE SANDWICH + \$8

- Classic Breakfast Sandwich [NF]  
toasted english muffin, free range egg, Canadian bacon, cheddar cheese
- Smoked Pacific BC Sockeye Salmon Bagel [NF]  
dill cream cheese, capers, red onion,
- Mushroom Salad Sandwich [V]  
roasted mushroom patty, vegan aioli, grapes, walnuts, butter leaf lettuce

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## SPECIALTY BREAKS

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All prices are per person, unless otherwise noted

<b>WARM STICKY CINNAMON BUNS</b>	<b>18</b>
Plattered Warm Sticky Cinnamon Buns [VEG] regular and decaffeinated coffee & Fairmont's lot 35 teas	
<b>THE ANTIOXIDANT</b>	<b>20</b>
Diced Seasonal Fruit and Berries [V/GF/NF] Breakfast Parfait [VEG] Greek Yogurt, Dried Cranberry Granola, Chia Seed Pudding Energy Bars regular and decaffeinated coffee & Fairmont's lot 35 teas	
<b>CHARCUTERIE BOARD</b>	<b>20</b>
Local Charcuterie, Breads, Crackers [NF] chutney, cornichons [NF]	
<b>CHEESE &amp; CRACKER BOARD</b>	<b>18</b>
Assorted Local & Imported Cheeses, Crackers Crostinis, Chutney [VEG/NF]	
<b>THE PATISSERIE PLATTER</b>	<b>24</b>
Assorted Almond Macarons Vanilla Cream Puffs Pate de Fruit Assorted Donuts and Beignets	
<b>ASIAN BREAK</b>	<b>28</b>
Shrimp Gyoza, ponzu sauce [NF] Vegetable Spring Rolls, sweet chili & soy sauce [VEG/DF] Edamame, sea salt [V]	
<b>MEDITERRANEAN BREEZE</b>	<b>26</b>
Tzatziki [VEG/GF/NF] Caprese Skewers [VEG/GF/NF] Sundried Tomato Hummus [V] Pita Bread [V/NF] Vegetable Crudités [V]	

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## SPECIALTY BREAKS

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### NAMASTE BREAK 34

*\*minimum of 8 guests*

Power Tonics:

- carrot, ginger, turmeric and black pepper [V/GF/NF]
- lemon, lime, celery, agave nectar [V/GF/NF]

Vegetable Chips [GF/DF/NF]

Edamame Hummus [V/GF/DF/NF]

Fruit Skewers [V/GF/DF/NF]

Energy Bars

regular and decaffeinated coffee & Fairmont's lot 35 teas

### ENERGIZER BREAK 30

Individual Platters of Fresh Made Guacamole

served in avocado skins [V/GF/NF]

Corn Tostadas [NF]

Baby Crudité Garden [NF]

regular and decaffeinated coffee & Fairmont's lot 35 teas

### THE PUB BREAK 26

*\*minimum of 8 guests*

Warm Baked Pretzels [NF]

Grainy Mustard [DF/NF]

Crispy Bacon Dusted Onion Rings [DF/NF]

Jalapeno Poppers

Spiced Caramel Pop Corn

## BREAK ITEMS

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### PASTRIES AND SWEETS

Freshly Baked Danishes [VEG]

7 per piece

Assorted Muffins [VEG]

7 per piece

Cookies [VEG]

48 per dozen

chocolate chip, double chocolate, oatmeal, macadamia nut

House made Energy Bars

7 per person

Chocolate Covered Strawberries [GF]

46 per dozen

Sliced Banana or Lemon Bread [VEG]

7 per piece

Assorted Cupcakes

68 per dozen

red velvet, vanilla, chocolate

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## BREAK ITEMS

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Fresh Fruit Platters [V/GF] sliced seasonal melon and fresh berries mango coconut yogurt dip	12 per person
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### THE SAVORIES

Crudit� Platters [V/GF/NF] carrot, cucumber, celery spears, heirloom gem tomatoes, broccoli and cauliflower florets Tomato Hummus and Ranch Dipping Sauce	12 per person
Mini Quiche Lorraine [NF]	52 per dozen
Individual Bags Premium Potato Chips [V/GF/NF]	6 each
House Made Trail Mix Dried Fruits & Nuts [V/GF]	12 per person
Selection of Finger Sandwiches [NF] chicken salad, ham & cheese, cucumber cream cheese	15 per person
Spanakopita Parcels [VEG]	28 per dozen

## BEVERAGES

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regular and decaffeinated coffee & Fairmont's Lot 35 teas	7 per person
juice, assorted	7 per bottle
cold brew coffee	8 per person
coconut water	7 per bottle
sparkling mineral water	7 per bottle
bottled water, still	7 per bottle
assorted soft drinks regular and diet	7 per bottle

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## PLATED LUNCH

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***All plated Lunches are accompanied by  
Regular and Decaffeinated Coffees and a selection of Fairmont's exclusive Lot 35 teas***

### EXPRESS LUNCH

52

Freshly Baked Bread Rolls, Churned Butter

Roasted Tomato Bisque [V/GF/NF]  
herbed oil, balsamic drizzle

Fire Grilled Chicken Breast [GF/NF]  
brown butter whipped yukon gold potatoes, roasted vegetables, charred broccolini,  
red wine jus

Chocolate Ganache Cake [GF]  
berry coulis, seasonal berries, mini meringues

### WORKING LUNCH

Served with Soup of the Day and Freshly Baked Bread Rolls

**Seared Ahi Tuna Niçoise** [GF/DF/NF] **44**  
ahi tuna tataki, fingerling potatoes, hard boiled egg,  
green beans, grape tomatoes, white anchovy vinaigrette

**FVA Cobb Salad** [GF/NF] **46**  
grilled chicken breast, hard boiled egg,  
blue cheese, avocado, bacon bits, pickled onion, avocado  
grape tomatoes, butter leaf lettuce, orange dressing

**Steak Taco Salad** [NF] **50**  
5oz Silver Sterling Striploin, jalapeno goddess dressing,  
crispy tortillas, corn, aged cheddar, avocado, grape tomatoes,  
butter leaf lettuce wedge, pickled onions

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## SANDWICH BUFFET LUNCH

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**Buffet Lunch is accompanied by  
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### THE RUNWAY SANDWICH BUFFET 56

*\*minimum 8 guests required*

SOUP BC Mushroom Soup

#### SALAD

Caesar Salad

crisp romaine hearts, grape tomatoes, cucumbers, garlic croutons, soy caesar dressing, sherry vinaigrette

Broccoli Cauliflower Salad

sunflower seeds, dried cranberries, lemon garlic aioli

Serpentini Caprese Salad

cherry tomatoes, fresh mozzarella, basil, aged balsamic, arugula, extra virgin olive oil

#### SANDWICHES (SELECT 3 TYPES, additional choice +4)

*\*Gluten-free sandwiches available on request*

#### Cold Sandwiches/Wraps

- Oceanwise Albacore Tuna [DF/NF]  
albacore tuna, lemon aioli, capers, dill, pickled red onion, leaf lettuce, wheat wrap
- Turkey Club Sandwich [NF]  
cranberry mayo, bacon, leaf lettuce, tomato, multigrain bread
- Traditional Vegan "Egg" Salad Sandwiches and Wraps [V/NF]  
tofu, minced scallions, brunoised celery, tangy mayonnaise

#### Hot Sandwiches

- Caprese Grilled Cheese [VEG/NF]  
mozzarella, sliced beefsteak tomatoes, basil pesto, sourdough bread
- BC Pork Belly [DF/NF]  
sautéed peppers and onions, swiss cheese, pickles, grain mustard
- Pulled Jackfruit BBQ Style [V/NF]  
sliced beetroot, vegan coleslaw, pickled onions, rye

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## DESSERT

Coffee Cake

Berry Trifle Cups

Chocolate Ganache Cake

**BUFFET LUNCH**


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***Buffet Lunch is accompanied by******Regular and Decaffeinated Coffees and a selection of Fairmont's exclusive Lot 35 teas*****CANADIANA****62*****\*minimum of 8 guests required***

Freshly Baked Bread Rolls, Churned Butter

## SALAD

Salad Station [VEG/GF/NF]

local harvest farms greens, english cucumber, grape tomatoes, shredded carrot, sliced radish, citrus-champagne vinaigrette

Country Style Coleslaw [V/GF/NF]

shredded cabbage, sweet carrot, scallion, garlic gastrique,

Homestyle "Deville Egg" Potato Salad [VEG/GF/DF/NF]

hard-boiled egg, stone ground mustard mayo, scallions, bell peppers

## ENTRÉE

Char Grilled Chicken [GF/DF/NF]

spicy lemon garlic marinade, sautéed leeks, fresh herbs

Maple Glazed Seared Steelhead Salmon [GF/DF/NF]

citrus vinaigrette, fresh herbs

Rosemary-Paprika Fingerling Potatoes [V/GF/DF/NF]

Farmers Market Vegetable Medley [V/GF/DF/NF]

extra virgin olive oil, balsamic drizzle

## DESSERT

Freshly Sliced Fruit

Chocolate Chip Cookies

Apple Crumble Tarts

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## BUFFET LUNCH

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**THE AAA** **56**  
*\*minimum of 15 guests required*

### SALAD

Fresh Greens

crisp romaine hearts, grape tomatoes, cucumbers, garlic croutons, soy caesar dressing, sherry vinaigrette

German Style Potato Salad [V/GF/DF/NF]

diced local potatoes, root vegetables, fried onion, green peas, mustard vinaigrette

Creamy Coleslaw [VEG/GF /DF/NF]

thinly shaved cabbage and carrots, maple cider aioli, fresh herbs

### ENTRÉE

CAB Burgers [NF]

beef chuck patties

Crispy Fried Chicken [NF]

Nathan's Hotdogs

traditional soft hot dog rolls

Jacket Potatoes [GF/NF]

bacon bits, sour cream, cheddar cheese, spring onion

Roasted Vegetables [V/GF/DF/NF]

lemon and garlic roasted vegetables

### CONDIMENTS AND SIDES

Ketchup, Prepared Mustard , Cucumber Relish, Mayonnaise

Diced Tomato, Diced Red Onions, Pickles, Chopped Lettuce

Brioche Buns

### DESSERT

Seasonal Fruit Salad

Banana Bread

Chocolate Chip Cookies

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## BEVERAGES

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juice, assorted	7 per bottle
cold brew coffee	8 per person
coconut water	7 per bottle
sparkling mineral water	7 per bottle
bottled water, still	7 per bottle
assorted soft drinks regular and diet	7 per bottle

## BOXED LUNCH TO GO

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(select one for the group)

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### BOXED LUNCH 44

Premium Potato Chips [V/GF/DF/NF]  
Seasonal Whole Fruit [V/GF/DF/NF]  
Freshly Baked Cookie [VEG]  
Flow Water [V/GF/DF/NF]

Green Salad [V/GF/DF/NF]  
heirloom grape tomatoes, radish, cucumber, red onion, carrots, balsamic dressing

### SELECT ONE (additional items +3 each)

- Smokehouse Turkey [NF]  
roasted turkey breast, crispy bacon, applewood cheddar, spicy mayo, lettuce, tomato, red onion, brioche bun
- Muffuletta Sandwich [NF]  
thinly-sliced mortadella, genoa salami, grated mozzarella, spiced sundried tomato pesto, focaccia
- Chicken Waldorf Sandwich  
walnuts, grapes, apple, celery, butter-leaf lettuce on a brioche bun
- Tuna Wrap [DF/NF]
- oceanwise albacore tuna, sesame ginger soy aioli, butter-leaf lettuce, minced radish and carrot, tortilla wrap
- Mushroom Salad Sandwich [V/ DF/NF]  
nutritional yeast, vegan scallion mayo, butter-leaf lettuce, sourdough bread

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## PLATED DINNER

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### BUILD YOUR OWN PLATED MEAL

Entrée Choice – select one for the group

\*Choice of Entrée available with minimum 3-course menu:

- Choice of entrée provided to Hotel 72 hours in advance (max 2 entrée choices), +\$10 per person
- Guest select entrée at start of service (max 2 entrée choices), +\$25 per person

#### SOUP

**Foraged Mushroom Bisque** [VEG/GF/NF] 16

BC Foraged Mushrooms, Porcini Crema, Rosemary, Herbed Oil

**Tomato Bisque** [VEG/GF/NF] 15

Double Smoked Bacon, Fire Roasted Tomato,  
Fennel Purée, Popped Wild Rice

**Cauliflower Bisque** [GF/NF] 14

Marble Rye Croutons, Garden Pea, Crème Fraîche

**Sweet Corn** [V/GF/NF] 14

Coconut, Lime, Herb Oil

#### SALAD

**Wedge Salad** [VEG/GF] 18

Baby Gem Lettuce, Cucumber Heirloom Gem Tomato, Radish,  
Blue Cheese, Pink Peppercorn Ranch

**FVA Caesar** [NF] 19

Crisp Romaine Hearts, Seasoned Bread Crumbs, Crisp Bacon,  
Lemon, White Marinated Anchovy, Parmesan Cheese, Caesar Dressing

**Tangle of Field Greens & Chicories** [VEG/GF] 18

Goat Cheese, Dried Okanagan Cherries, Toasted Pecans,  
Extra Virgin Olive Oil, Sherry Reduction

**Melon & Prosciutto** [GF/NF] 22

Local Harvest Farms Lettuce Greens, Mozzarella, Balsamic

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<b>Mixed Greens</b> [VEG/GF/DF/NF] Cucumber, Tomato, Shredded Carrot, Toasted Pumpkin Seeds, Dried Figs, Puffed Rice, Honey-Mustard Vinaigrette	<b>18</b>
<b>Tomato, Burrata &amp; Basil</b> [VEG/DF/NF] Fresh Tomatoes, Extra Virgin Olive Oil, Aged Balsamic	<b>24</b>
<b>HOT APPETIZER</b>	
<b>Seared Sea Scallops</b> [GF] Hazelnut, Double Smoked Bacon, Celeriac Puree, Salad Leaves	<b>25</b>
<b>Roasted Mushroom Ravioli</b> [VEG/NF] Roasted Oyster Mushrooms, Arugula, Shaved Fennel, Balsamic Drizzle	<b>20</b>
<b>Goat Cheese Tart</b> [VEG/NF] Leek, Bell Pepper Fricassee & Slow Cooked Cherry Tomatoes	<b>17</b>
<b>Crispy Dungeness Crab Cakes</b> [NF] Citrus Aioli with Celery & Fennel Slaw	<b>28</b>
<b>COLD APPETIZER</b>	
<b>6 Shrimp Cocktail</b> [GF/DF/NF] Cocktail Sauce, Baby Lettuce Salad	<b>20</b>
<b>Peach Gazpacho</b> [GF/DF/NF] Lobster Medallion, Guacamole, Charred Scallion	<b>30</b>
<b>House Cured Salmon</b> [NF] Gin and Blueberry Cured Salmon, Creamy Cucumber Slaw, Herb Crostini	<b>22</b>
<b>Chicken Liver Mousseline</b> [GF/DF/NF] Cucumber and Red Romaine Bouquet, Pear Compote, Pistachio Butter, Brioche	<b>24</b>
<b>INTERMEZZO</b>	
<b>Grapefruit</b>	<b>7</b>
<b>Limoncello</b>	<b>7</b>
<b>Minted Melon</b>	<b>8</b>

***All menu prices are in Canadian funds and subject to 22% service charge + applicable taxes***

**[VEG] Vegetarian [V] Vegan [GF] Gluten-Free  
[DF] Dairy-Free (DF) [NF] Nut-Free Recipe, *please note we are not a nut-free facility***

**ENTREE**

**BC Pork Chop [NF]** 54  
Butternut Squash Puree, Charred Broccolini,  
Grainy Mustard Jus, Crushed Rutabaga

**Louis Lake SteelHead Salmon & Tiger Prawns Shrimp [GF/NF]** 58  
Mushroom Fricasee, Seared Shrimp, Grilled Asparagus,  
Courvoisier Lobster Cream

**12 Hour Braised Beef Short Rib [GF/NF]** 58  
Horseradish Whipped Potatoes, Seasonal Mushrooms,  
Maple Glazed Heirloom Carrots, Red Wine Braising Jus

**Brined & Roasted Half Chicken [GF]** 50  
Maple Glazed Carrot Puree, Aged Cheddar Rosti, Herbed Jus

**Spring Farrotto [V/NF]** 40  
Organic Farro, Spring Garlic, Peas, Asparagus,  
Edamame, Cashew Cream

**Silver Sterling Beef Tenderloin [GF/NF]** 65  
Creamy Yukon Gold Potato Purée, Broccolini, Baby Carrots,  
Red Wine Jus

**DESSERT**

**Strawberry Rhubarb Tart** 15  
Sweet dough, Mascarpone Cream, Edible Flowers

**Garden Carrot Cake** 14  
Cream Cheese Mousse, Apricot Sorbet, Roasted Pineapple

**Strawberry & Basil** 14  
Vanilla Milk Panna Cotta, Strawberry Sorbet, Basil Fluid Gel

**Chocolate Ganache Cake [GF]** 14  
Chocolate Fudge Torte, Milk Chocolate Crème, White Chocolate Crumble

**Key Lime Tart [VEG]** 15  
Dehydrated Basil Meringue, Raspberry Gel

**Classic Cheesecake** 16  
Graham Crumbs, Pistachio, Berries

**Classic Tiramisu** 14  
Mascarpone Mouse, Espresso, Lady Fingers, Cocoa Powder

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## **BUFFET DINNER**

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All prices are per person, unless otherwise noted

***Buffet Dinner is accompanied by  
Regular and Decaffeinated Coffees and a selection of Fairmont's exclusive Lot 35 teas***

### **SEA TO SKY 99**

***\*minimum of 15 guests required***

Freshly Baked Bread Rolls, Churned Butter

#### **SOUP & SALAD**

Crab Bisque, Chive Sour Cream [GF/NF]

Salad Station [GF/NF]

Fresh Lettuce and Wedges, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot, Edamame, Maple Balsamic

Tuna Niçoise [GF/DF]

Green Beans, Fingerling Potatoes, Heirloom Tomatoes White Anchovy  
Boiled Eggs, Kalamata Olive Tapenade

Cheese and Charcuterie Platter

Seasonal Compote, Crostini and Pickles

#### **ENTRÉE**

Pan Seared Cod Fillet [GF/DF]

Corn and Edamame Bean Succotash, Charred Lime, Fingerling Potato,  
Charred Scallion Vinaigrette

Canadian Boneless Short Rib [GF/DF]

Roasted Celeriac, Apple Cider Jus

Herbed Potato Gnocchi [V/DF]

Cauliflower "Cream", Pesto, Smoked Portobello Mushrooms, Kale, Herb Crumbs

Garlic Boursin Potato Gratin [VEG/GF]

Roasted Root Vegetables [V/GF/DF]

#### **DESSERT**

Sticky Toffee Pudding, Vanilla Ice Cream [VEG]

Brookies Veg

Lemon Tarts Veg

Nanaimo Bars

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## BUFFET DINNER

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***Buffet Dinner is accompanied by  
Regular and Decaffeinated Coffees and a selection of Fairmont's exclusive Lot 35 teas***

### WHEN IN ROME

96

***\*minimum of 15 guests required***

Baskets of Freshly Baked Focaccia  
Olive Oil & Balsamic Vinegar

### SOUP & SALAD

Creamy Mushroom Soup [GF/NF]  
Cavolo Nero, Herbed Olive Oil

Fresh Greens

Mesclun Salad, Grape Tomatoes, Cucumbers, Garlic Croutons, Caesar Dressing, Sherry Vinaigrette

Antipasti Platter [GF\*/NF]

Local Smoked & Cured Meats, Cheeses, Mustards, Crackers, Marinated and Pickled Vegetables

Serpentini Caprese Salad [VEG/NF]

Cherry Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

### ENTRÉE

Lasagne [VEG/NF]

Beef Ragu, Tomato Sauce, Mozzarella Cheese

Roasted Chicken Cacciatore [GF/DF/NF]

San Marzano Tomatoes, Bell Peppers, Mushrooms,

Cheese Tricolor Tortellini [VEG/NF]

Shaved Parmesan, Cherry Tomatoes, Butter Sautéed Leek, Baby Arugula, Extra Virgin Olive Oil

Char Grilled Vegetables [V/GF/NF]

Green & Yellow Zucchini, Eggplant, Red Onion, Asparagus, Extra Virgin Olive Oil, Balsamic

Wine Steamed PEI Mussels [GF]

Braised Fennel, Crispy Shallots, Fresh Herbs, Cream Sauce, Garlic Bread

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## DESSERT

Tiramisu

Chocolate Mascarpone Panna Cotta [GF]

Vanilla Cream Cannoli [NF]

Seasons Finest Sliced Fruit [V/GF/NF]

**CANAPES**

Canapé prices are per dozen

MINIMUM ORDER 2 DOZEN PER CANAPE

**CHILLED CANAPES****Tomato, Bocconcini & Fresh Basil****Skewers VEG/GF/NF 47**

Balsamic Syrup

**Endive Pocket Crab Salad GF/DF/NF 55**

Celery remoulade

**Wild Sockeye Smoked Salmon Tart****DF/NF 53**Rye Toast, Red Onion, Capers, Beet Pickled  
Quail Egg**Open Faced Mini BLT DF/NF 49**

Gem Tomato, Crisp Bacon

**Ahi Tuna Tartar DF/NF 53**

Pickled Cucumber, Tobiko, Sriracha Mayo

**Cranberry Pomegranate Bruschetta****VEG/NF 48**

Goat Cheese, Orange Zest, Basil

**Smoked Beet Tartar Spoon V/GF 50**Smoked Beet, Pastrami Spices, Vegan  
Cashew Aioli**HOT CANAPES****Mini Lobster Roll Sliders DF/NF 78**

Crisp Celery, Grain Mustard Mayo

**Assorted Mini Quiches 52**

Florentine, Lorraine, Parmesan

**Vegetable Samosa VEG/DF/NF 45**

Tamarind Chutney

**Roasted Garlic Shrimp Skewers DF/NF 58**

Arrabiata Sauce

**Smoky Bacon Wrapped Scallops GF/DF****68**

Traditional Cocktail Sauce

**Vegetable Pakoras GF/VEG/V\*/DF\*/NF 50**

Cucumber Raita

**Crispy Pork Wings GF/DF/NF 60**

Roasted Apple - Maple Dip

**Charred Lamb Chops GF/NF 65**

Garlic - Mint Yogurt

**Beef Slider NF 68**

Aged Cheddar, Caramelized Onion Mayo

**Mini Truffle Grilled Cheese Bites NF 46*****All menu prices are in Canadian funds and subject to 22% service charge + applicable taxes*****[VEG] Vegetarian [V] Vegan [GF] Gluten-Free****[DF] Dairy-Free (DF) [NF] Nut-Free Recipe, *please note we are not a nut-free facility***

## CANAPES

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Canapé prices are per dozen  
MINIMUM ORDER 2 DOZEN PER CANAPE

### SWEET CANAPES

**Assorted Petit Fours NF 32**

**Assorted Profiteroles VEG 34**

**Mini Strawberry Mouse Chocolate Cones  
VEG/NF 36**

**Chocolate Covered Strawberries VEG/NF  
32**

**House made chocolate Truffles VEG/NF  
36**

**Assorted French Macarons VEG 30**

## RECEPTION PLATTERS & STATIONS

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Prices are per person

**Charcuterie Board NF 22**  
Local Charcuterie, Breads, Crackers, Chutney, Cornichons

**Cheese & Cracker Board VEG/NF 20**  
Assorted Local & Imported Cheeses, Crackers, Crostini, Chutney

**Crudit  Platters V/GF/NF 14**  
Carrot, Cucumber and Celery Spears, Heirloom Gem Tomatoes, Broccoli and Cauliflower Florets,  
Tomato Hummus and Ranch Dipping Sauce

### RECEPTION STATIONS

*\*minimum 25 guests required; for options for smaller groups, please speak with our Event Sales Team*

**Candy Bar [NF] 25**  
Sour Peaches, Gummy Frogs, and Worms M&Ms, Mini Marshmallows, Caramel Corn,  
Chocolate Sauce, Assorted Sprinkles

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## RECEPTION PLATTERS & STATIONS

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Prices are per person

### RECEPTION STATIONS

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<b>Poutine Bar [NF]</b>	<b>28</b>
French Fries, Potato Puffs, Poutine Gravy, Peppercorn Sauce, Cheese Curds, Mozzarella, Roasted Peppers and Onion Chorizo Hash Enhancements	
• Pulled Pork	<b>+3</b>
Smoked Barbeque Pulled Chicken	<b>+6</b>
Short Rib & BC Mushroom Ragout	<b>+7</b>

<b>Seafood Towers</b>	<b>38</b>
<i>(Based on 6 pieces per person)</i>	
Seasonal Canadian Oysters, Poached Shrimp, PEI mussels, Marinated Ahi Tuna, Crab Legs	

<b>Gyoza &amp; Dim Sum Bar</b>	<b>32</b>
Vegetable Spring Rolls [NF/DF]	
Chicken Dumplings [NF]	
Shrimp Gyoza [NF]	
Edamame [V/GF]	
Accompaniments: Soy Sauce, Green Tea Chili Sauce, Ponzu [GF]	

### CHEF ATTENDED SAUTEÉ STATIONS

*\*minimum 25 guests required*

<b>Pasta Station [DF*/NF]</b>	<b>27</b>
Four Cheese Tortellini, Serpentina Pasta, Peppers, Onions, Mushrooms, Beef Bolognese, Alfredo, Asiago Cheese, Crushed Chili, Toasted Garlic Bread	
<b>Parmesan Wheel Risotto Station [GF/DF*/NF]</b>	<b>32</b>
Okanagan Pinot Grigio, BC Mushrooms, Spinach, Asparagus, Burratina, Fine Herbs	

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## RECEPTION PLATTERS & STATIONS

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Prices are per person

### CHEF ATTENDED PASTRY STATIONS

*\*minimum 25 guests required*

<b>Banana Flambé</b> [GF] Whiskey, Vanilla Ice Cream, Caramel Sauce	<b>20</b>
<b>Milk Chocolate Fountain</b> Cubed Fruit, Blondies, Brownies	<b>24</b>

### CHEF ATTENDED CARVING STATIONS

*\*minimum 30 guests required for all Carving stations*

*Carving Stations are accompanied by Freshly Baked Breads & Rolls, Butter*

<b>Turkey Breast</b> [GF*/DF*/NF] Cranberry Sauce, Pan Gravy	<b>25</b>
<b>Rosemary &amp; Garlic Roasted Pork Loin</b> [GF/DF/NF] Mustards, House Made Apple Sauce	<b>25</b>
<b>AAA Beef Tenderloin</b> [GF/DF/NF] Mustard, Cabernet Jus, Horseradish	<b>44</b>
<b>Smoked Silver Sterling Striploin</b> [GF/DF/NF] Cabernet Jus, Horseradish Cream	<b>35</b>
<b>Leg of Lamb</b> [GF/DF/NF] Mint Jelly, Port Jus	<b>38</b>
<b>House Smoked Salmon</b> [GF/DF/NF] Smoked Crème Fraiche, Capers, Salmon Roe, Slivered Red Onions, Citrus Wedges	<b>30</b>
<b>Prime Rib</b> [GF*/DF*/NF] <i>Minimum 40 guests</i> Yorkshire Pudding, Horseradish Cream, Mustards, Red Wine Jus	<b>38</b>

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## WINE LIST

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Sommelier's selected wine list available on request

Wine prices are per bottle

### SPARKLING

Zonin, Cuvee 1821, Prosecco, DOC, Italy	60
Zonin, Prosecco Rose 1821, DOC, Italy	69
Domaine Chandon Brut	90

### CHAMPAGNE

Veuve Cliquot, Yellow Label Brut, France	170
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### WHITE

Prospect Cannon Chardonnay, Okanagan, BC	62
Harper's Trail Riesling, Silver Mane Block, Kamloops BC	76
Fort Berens Estate Winery Pinot Gris, Lillooet, BC	76
Attems Pinot Grigio, Friuli, Italy	78
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	78
Beringer Chardonnay, Napa Valley, California	95

### ROSE

Fort Berens Rose, Pinot Noir/ Gamay, Lillooet, BC	76
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### RED

Mission Hill Cabernet Merlot, Fairmont Exclusive, Okanagan, BC	62
Decero Malbec, Mendoza, Argentina	67
Chapel Hill 'The Parson' Shiraz, McLaren Vale, Australia	69
Carmel Road Pinot Noir, Monterey, California	88
Burrowing Owl Merlot, Okanagan, BC	88
Rodney Strong Cabernet Sauvignon, Alexander Valley, California	90

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## HOSTED BAR

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Prices per drink

*A complimentary bartender is provided. In the event that consumption falls short of \$500 net revenue per bar, a bartender charge of \$150 per bar will apply. All hosted bar prices are exclusive of the 10% Provincial Liquor Tax, 5% GST and a 22% service charge.*

Domestic and Local Craft Beer	11
Import Beer	11
Wine by the Glass – Domestic	12
Wine by the Glass – Imported	14
Premium Label Spirits	12
Super Premium Label Spirits	14
Luxury Label Spirits	17
Liqueurs	15
Assorted Soft Drinks	7
Assorted Juices, Mineral Water	7
Non-Alcoholic Beer	9

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## TERMS & CONDITIONS

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### Menu Pricing

Menu prices are quoted in Canadian Funds and are subject to change without notice; final menu prices are guaranteed no more than 30 days prior to an event.

### Allergies

Should any guests in your group have known food allergies, please inform us of the names of these guests and the nature of their allergies a minimum of 72 hours in advance of the event date, so we may take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. These guests must identify themselves to our staff. Should this information not be provided, you indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that should occur

### Boxes, Packages, Freight, and Storage

Fairmont Vancouver Airport is pleased to receive and aid in the handling of boxes and packages. Please prearrange any shipments directly with your Event Representative. Due to limited storage facilities, we are unable to accept shipments any earlier than 2 days prior to your event. Please coordinate the pick-up of items immediately following your event.

All deliveries must be properly labeled with the name of the group, the group contact, hotel contact, number of boxes, function room name and date of your event. Deliveries must be made to our Receiving/Loading dock at the following address:

Fairmont Vancouver Airport, 3311 North Service Road, Richmond BC, V7B 1X9

Should you require assistance with your boxes, packages or freight, a handling fee will be levied of \$8.00 per box for transportation within the hotel. The Hotel will not receive or sign for C.O.D. shipments.

Fairmont Vancouver Airport is not responsible for damage to, or loss of, any articles on the premises during or following an event.

### Food and Beverage

Outside food and non-alcoholic and alcoholic beverages are not permitted to be brought into function rooms. All food and beverage served in function rooms must be provided by Fairmont Vancouver Airport, with the exception of Wedding Cakes, for which a cake cutting/serving fee will apply.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Liquor service is permitted from 11:00am and 1:00am (12:00am on Sundays and holidays). We reserve the right to refuse beverage service to individuals in accordance with "Serving it Right" and BCLB safe service regulations.

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## TERMS & CONDITIONS

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### Guarantees

We require the guaranteed number of guests attending the function in writing a minimum of 72 hours in advance of the event. This will be considered the minimum guarantee and may not be reduced. We will be prepared to set up to 5% above the guaranteed number of events for up to 200 persons and 2% for events with 200 persons or more. In the event that a guaranteed number has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

### Labour Charges

*Bartender:* A complimentary bartender is provided for event bars. In the event that consumption falls short of \$500 net revenue per bar, a charge of \$150 per bar will apply

*Bar Cashier:* \$30 per hour, per cashier (4 hour minimum)

*Changes to Room Setup on day of event which differ from those pre-arranged with the Catering Representative in advance of the event:* \$250 per meeting or function room

### Service Charge and Taxes

All food and beverage functions are subject to a mandatory 22% surcharge, of which 70% 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, and the remaining 30% is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to any Hotel employee).

Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account

Food and beverage, meeting and function room rental, in-house audio-visual services and service charges are subject to the following taxes:

Goods & Services Tax (GST)	5%
Provincial Liquor Tax	10%
Provincial Sales Tax (PST)	7%
Service Charge (taxable)	22%
Food	5% (GST)
Carbonated, Sweetened Beverages	12% (GST + PST)
Beverage, Alcohol	15% (GST + Liquor Tax)
Meeting & Function Room Rental	5% (GST)
In-House Audio / Visual	12% (GST + PST)

Please note that all of the above service charges, taxes, fees, levies and/or assessments may change without notice.

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## TERMS & CONDITIONS

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### **Signage and Décor**

Signage may only be displayed directly outside your designed meeting/function room. We reserve the right to remove any displayed material that is deemed unsightly, untidy, or not of a professional nature. We do not permit any article(s) to be fastened to hotel property. The use of tacks, tape, nails, screws, bolts or any other item that may cause damage to floors, walls, ceilings, or hotel property is prohibited. The organizer is responsible for any damage by their invited guests or independent contractors during the time the premises are under their control

### **SOCAN and Re:Sound Fees for Music**

The public performance of recorded music in conjunction with events such as receptions, conventions, exhibitions, or other similar events may be subject to certain legally mandated tariffs (which may change from time to time) based on capacity of the function room and the event activities.

**SOCAN** [www.socan.ca](http://www.socan.ca) (Tariff 8 – Music licensing fee collected for the Society of Composers, Authors and Music Publishers of Canada)

**Re:Sound** [www.resound.ca](http://www.resound.ca) (Tariff 5 – Royalties collected for Public Performance of Sound Recordings) fees.

Fees collected are licensing fees and/or distributed as royalties to the original artist, and do not represent any revenue for the Hotel. Current fees are as follows:

#### *Room Capacity 1-100 guests:*

Events without Dancing: \$22.06 SOCAN + \$9.25 Re:Sound

Events with Dancing: \$44.13 SOCAN + \$18.51 Re:Sound

#### *Room Capacity 101-300 guests:*

Events without Dancing: \$31.72 SOCAN + \$13.30 Re:Sound

Events with Dancing: \$63.49 SOCAN + \$26.63 Re:Sound

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