



**FAIRMONT
VANCOUVER AIRPORT**

EVENT MENUS
2023



Fairmont
VANCOUVER AIRPORT



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EVENT MENUS

BREAKFAST	3
BREAKS	9
LUNCH	13
DINNER	19
RECEPTIONS	25
BEVERAGES	29
TERMS & CONDITIONS	32

Welcome to Fairmont Vancouver Airport,
The best airport hotel in North America and #3 in the world.
Where layover meets luxury,

Just steps from the gates, our 386 exquisite accommodations offer unparalleled convenience. As the sole hotel within Vancouver International Airport, enjoy spacious rooms and suites with soundproofed, floor-to-ceiling windows revealing captivating views of runways, ocean, and North Shore Mountains.

From intimate executive meetings to grand conferences, our 8,800 square feet of refined EVENT space boasts stunning surroundings, custom menus, and cutting-edge audio-visual technology. Our adept staff and planners are ready to greet you.

Savour a Pacific Northwest culinary journey with our design menu, showcasing sustainable, local ingredients. Fresh produce hails from Chilliwack's Local Harvest Farm, while Ocean Wise guides our ocean-friendly seafood choices. Imbibe in local wines from Okanagan, alongside exclusive global selections.

With sweeping runway panoramas, naturally illuminated venues, in-terminal accessibility, exquisite dining, and top-tier service, Fairmont Vancouver Airport unites people effortlessly.

For 9 consecutive years, we've secured the #1 North American Airport Hotel and #3 Global Airport Hotel titles from Skytrax World Airport Awards.

Elevate your Vancouver EVENT with Fairmont Vancouver Airport, where flawlessness and memories intertwine. Let's meet in person – the moment beckons.





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BREAKFAST

PAGE 3

Plated BREAKFAST

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

All plated Breakfasts are accompanied by a selection of fruit juices, 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

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

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



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BREAKFAST YOUR WAY 46

SELECT ONE

Healthy Muffins

Butter or Chocolate Croissants | VEG

Assorted Danishes | VEG

SELECT ONE (ADDITIONAL ITEMS +3 EACH)

Coconut Chia Bircher Muesli | VEG

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,DF

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 & Mushrooms | V,GF,NF

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SELECT ONE (ADDITIONAL ITEMS +3 EACH)

Scrambled Eggs

Aged Cheddar, Scallions | VEG,GF,NF

Roasted Pepper & Red Onion Frittata | VEG,GF,NF

Feta, Chives

Smoked Cheddar Scramble | GF,NF

Black Forest Ham, Mushrooms

Smoked Salmon & Red Onion Frittata | GF,NF

Traditional Eggs Benedict | NF

Canadian Back Bacon, White Wine Hollandaise

Italian Eggs Benedict | NF

Genoa Salami, Pesto Hollandaise

Smoked Salmon Benedict | NF

Baby Spinach

Belgium Style Waffles | VEG,NF

Whipped Cream, Berry Compote

Buttermilk Pancakes | VEG, NF

Canadian Maple Syrup

Cinnamon Scented French Toast | VEG, NF

Canadian Maple Syrup

Banana Bread French Toast Sandwiches | VEG

Fresh Berries, Chocolate Sauce & Canadian

Maple Syrup

Blueberry Ricotta Pancakes, Canadian Maple

Syrup | VEG, NF

Yukon Gold, Black Forest Ham, Broccoli &

Cheddar Gratin | GF,NF



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Buffet BREAKFAST

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

THE CANADIAN 46 MINIMUM OF 8 GUESTS REQUIRED

Selection of Freshly Baked Muffins & 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 +3 EACH.ADDITIONAL ITEMS +3

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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Accompanied by a selection of fruit juices, regular and decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas

NORTHERN SMORGASBORD 50 MINIMUM OF 8 GUESTS REQUIRED.

Selection of Freshly Baked Muffins and Croissants | VEG
Seasons Finest Sliced Fruits | VEG,GF,NF
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

Bircher Muesli | VEG,GF,NF,DF
Greek yogurt, coconut, oats, chia seed, flaxseed,
fresh berries, honey Seeded Cracker Crisps

BC Smoked Sockeye Salmon | GF,DF,NF
Red Onions, Capers, Gherkins

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,NF,DF
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

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Boxed To Go BREAKFAST

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Boxed meals are ONLY AVAILABLE FOR TAKE-OUT

BOXED BREAKFAST 26

Seasonal Whole Fruit | V,GF,NF,DF
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 EACH, ADDITIONAL ITEMS +4

High Protein Frittata | GF,NF
Free Range Egg, Goat Cheese, Wilted Spinach,
Roasted Red Peppers

Applewood Cheddar Egg Bite | GF,NF
Bacon, Green Onion

SELECT ONE SANDWICH
+8 EACH, ADDITIONAL ITEMS +8

Classic Breakfast Sandwich | GF
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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BREAKS

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Speciality BREAKS

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WARM STICKY CINNAMON BUNS 18

Plattered Warm Sticky Cinnamon Buns | VEG

Regular & Decaffeinated Coffee, Fairmont's Lot
35 Teas

THE ANTIOXIDANT 20

Diced Seasonal Fruit and Berries | V,GF,NF

Breakfast Parfait | VEG

Greek Yogurt, Dried Cranberry Granola, Chia Seed
Pudding

Energy Bars

Regular & Decaffeinated Coffee, Fairmont's Lot
35 Teas

CHARCUTERIE BOARD 20

Local Charcuterie, Breads, Crackers | NF

Chutney, Cornichons

CHEESE & CRACKER BOARD 18

Assorted Cheeses, Crackers | VEG,NF

Crostini, Chutney

THE PATISSERIE PLATTER 24

Assorted Almond Macarons

Vanilla Cream Puffs

Pate de Fruit

Assorted Donuts and Beignets

MEDITERRANEAN BREEZE 26

Tzatziki | VEG,GF,NF

Caprese Skewers | VEG,GF,NF

Sundried Tomato Hummus | V

Pita Bread | V,NF

Vegetable Crudités | V

ASIAN BREAK 28

Shrimp Gyoza, ponzu sauce | NF

Vegetable Spring Rolls | VEG,DF

Sweet Chili & Soy Sauce

Edamame, sea salt | V

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BREAKS

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Speciality BREAKS

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NAMASTE BREAK 34 MINIMUM OF 8 GUESTS REQUIRED

Power Tonics | V,GF,NF
Carrot, Ginger, Turmeric And Black Pepper
Lemon, Lime, Celery, Agave Nectar

Vegetable Chips | GF,NF,DF
Edamame Hummus | V,GF,NF,DF
Fruit Skewers | V,GF,NF,DF
Energy Bars

**Regular And Decaffeinated Coffee &
Fairmont's Lot 35 Teas**

ENERGIZER BREAK 30 MINIMUM OF 8 GUESTS REQUIRED

**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 REQUIRED

Warm Baked Pretzels | NF
Grainy Mustards | DF,NF
Crispy Bacon Dusted Onion Rings | DF,NF
Jalapeno Poppers
Spiced Caramel Pop Corn

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BREAKS

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Speciality BREAKS

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BREAK ITEMS

PASTRIES AND SWEETS

Freshly Baked Danishes | DF | 7 pcs
Assorted Muffins | VEG | 7 pcs
House Made Energy Bars | 7 pp
Sliced Banana Bread | VEG | 7 pcs
Sliced Lemon Bread | VEG | 7 pcs
Chocolate Covered Strawberries | VEG | 46 doz

Assorted Cupcakes | 68 doz
Red Velvet, Vanilla, Chocolate

Fresh Fruit Platters | V,GF | 12 pp
Sliced Seasonal Melon And Fresh Berries
Mango Coconut Yogurt Dip

Cookies | VEG | 48 doz
Chocolate Chip, Double Chocolate, Oatmeal,
Macadamia Nut

BREAK ITEMS

THE SAVORIES

Crudité Platters | V,GF,NF | 12 pp
Carrot, Cucumber, Celery Spears, Heirloom Gem
Tomatoes, Broccoli And Cauliflower Florets
Tomato Hummus And Ranch Dipping Sauce

Selection of Finger Sandwiches | NF | 15 pp
Chicken Salad, Ham & Cheese, Cucumber Cream
Cheese

Mini Quiche Lorraine | NF | 52 doz
Bag Premium Potato Chips | V,GF,NF | 6 ea
House Made Trail Mix Dried
Fruits & Nuts | V,GF | 12 pp
Spanakopita Parcels | VEG | 28 per dozen

BEVERAGES

**Regular And Decaffeinated Coffee &
Fairmont's Lot 35 Teas** | 7 pp
Juice, Assorted | 7 btl
Cold Brew Coffee | 8 pp
Coconut Water | 7 btl
Sparkling Mineral Water | 7 btl
Bottled Water, Still | 7 btl
Assorted Soft Drinks Regular And Diet | 7 btl

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LUNCH

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Plated LUNCH

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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,NF,FD | 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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LUNCH

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Sandwich Buffet LUNCH

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THE RUNWAY SANDWICH BUFFET 54

MINIMUM OF 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 EACH)

*Gluten-free sandwiches available on request

COLD SANDWICHES OR WRAPS

Oceanwise Albacore Tuna | NF,DF

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

DESSERT

Coffee Cake

Berry Trifle Cups

Chocolate Ganache Cake

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Buffet LUNCH

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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 "Devilled Egg" Potato Salad | VEG,

GF,NF,DF

Hard-Boiled Egg, Stone Ground Mustard Mayo,
Scallions, Bell Peppers

ENTRÉE

Char Grilled Chicken | GF,NF,DF

Spicy Lemon Garlic Marinade, Sautéed Leeks,
Fresh Herbs

Maple Glazed Seared Steelhead Salmon | GF,

NF,DF

Citrus Vinaigrette, Fresh Herbs

Rosemary-Paprika Fingerling Potatoes | V,GF,

NF,DF

Farmers Market Vegetable Medley | V,GF,NF,DF

Extra Virgin Olive Oil, Balsamic Drizzle

DESSERT

Freshly Sliced Fruit
Chocolate Chip Cookies
Apple Crumble Tarts

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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,NF,DF

Diced Local Potatoes, Root Vegetables, Fried Onion, Green Peas, Mustard Vinaigrette

Creamy Coleslaw | VEG,GF,NF,DF

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,NF,DF

lemon and garlic roasted vegetables

CONDIMENTS & SIDES

Ketchup, Prepared Mustard , Cucumber Relish, Mayonnaise

Diced Tomato, Diced Red Onions, Pickles, Chopped Lettuce

Brioche Bunsle

DESSERT

Seasonal Fruit Salad

Banana Bread

Chocolate Chip Cookies

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Boxed To Go LUNCH

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BOXED LUNCH 44

Premium Potato Chips | V,GF,NF,DF

Seasonal Whole Fruit | V,GF,NF,DF

Freshly Baked Cookie | VEG

Flow Water | V,GF,NF,DF

Green Salad | V,GF,NF,DF

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 | NF,DF

oceanwise albacore tuna, sesame ginger soy aioli, butter-leaf lettuce, minced radish and carrot, tortilla wrap

Mushroom Salad Sandwich | V,NF,DF

nutritional yeast, vegan scallion mayo, butter-leaf lettuce, sourdough bread

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Plated DINNER

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

All Plated Dinners are accompanied by regular and decaffeinated coffees and a selection of Fairmont's exclusive Lot 35 teas

BUILD YOUR OWN PLATED MEAL

ENTRÉE CHOICE

(SELECT ONE FOR THE GROUP)

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

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

Mixed Greens | VEG,GF,NF,DF | 18

Cucumber, Tomato, Shredded Carrot, Toasted Pumpkin Seeds, Dried Figs, Puffed Rice, Honey-Mustard Vinaigrette

Tomato, Burrata & Basil | VEG,GF,NF | 24

Fresh Tomatoes, Extra Virgin Olive Oil, Aged Balsamic

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



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BUILD YOUR OWN PLATED MEAL

HOT APPETIZER

Seared Sea Scallops | GF | 25

Hazelnut, Double Smoked Bacon, Celeriac Puree, Salad Leaves

Roasted Mushroom Ravioli | VEG,NF | 20

Roasted Oyster Mushrooms, Arugula, Shaved Fennel, Balsamic Drizzle

Goat Cheese Tart | VEG,NF | 17

leek, bell pepper fricassee & slow cooked cherry tomatoes

Crispy Dungeness Crab Cakes | NF | 28

Citrus Aioli With Celery & Fennel Slaw

COLD APPETIZER

6 Shrimp Cocktail | GF,NF,DF | 20

Cocktail Sauce, Baby Lettuce Salad

Peach Gazpacho | GF,NF,DF | 30

Lobster Medallion, Guacamole, Charred Scallion

House Cured Salmon | NF | 22

Gin And Blueberry Cured Salmon, Creamy Cucumber Slaw, Herb Crostini

Chicken Liver Mousseline | GF,NF,DF | 24

Cucumber And Red Romaine Bouquet, Pear Compote, Pistachio Butter, Brioche

INTERMEZZO

Grapefruit | 7

Limoncello | 7

Minted Melon | 8

ENTRÉE

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 Fricassee, 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

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



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

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BUILD YOUR OWN PLATED MEAL CONTINUED

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

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



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Buffet DINNER

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

All Buffet Dinners are 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,GF

DESSERT

Sticky Toffee Pudding | VEG

Vanilla Sauce

Brookies | VEG

Lemon Tarts | VEG

Nanaimo Bars



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Buffet DINNER

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All Buffet Dinners are 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,NF,DF
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

DESSERT

Tiramisu

Chocolate Mascarpone Panna Cotta | GF

Vanilla Cream Cannoli | NF

Seasons Finest Sliced Fruit | V,GF,NF

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



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CANAPÉS

Prices are per dozen. Minimum order 2 dozen per canape.

CHILLED CANAPÉS

Tomato, Bocconcini & Basil Skewers | VEG, GF,NF | 47
Balsamic Syrup

Endive Pocket Crab Salad | GF,NF,DF | 55
Celery Remoulade

Wild Sockeye Smoked Salmon Tart | NF,DF | 53
Rye Toast, Red Onion, Capers, Beet Pickled Quail Egg

Open Faced Mini BLT | NF,DF | 49
Gem Tomato, Crisp Bacon

Ahi Tuna Tartar | NF,DF | 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

Mini Lobster Roll Sliders | NF,DF | 78
Crisp Celery, Grain Mustard Mayo

Assorted Mini Quiches | 52
Florentine, Lorraine, Parmesan

Vegetable Samosa | VEG,NF,DF | 45
Tamarind Chutney

Roasted Garlic Shrimp Skewers | NF,DF | 58
Arribiata Sauce

HOT CANAPÉS

Smoky Bacon Wrapped Scallops | GF,DF | 68
Traditional Cocktail Sauce

Vegetable Pakoras | VEG,NF,GF,V*DF* | 50
Cucumber Raita

Crispy Pork Wings | GF,NF,DF | 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

SWEET CANAPÉS

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

VEG - Vegetarian V - Vegan GF - Gluten-Free DF - Dairy-Free NF - Nut-Free Recipe, please note we are not a nut-free facility
V* - Vegan Option available DF* - Dairy-Free Option Available



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Reception PLATTERS & STATIONS

Prices are per person.

PLATTERS

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 OF 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

Seafood Towers | 38

(Based on 6 pieces per person)

Seasonal Canadian Oysters, Poached Shrimp, PEI mussels, Marinated Ahi Tuna, Crab Legs

Poutine Bar | NF | 28

French Fries, Potato Puffs, Poutine Gravy, Peppercorn Sauce, Cheese Curds, Mozzarella, Roasted Peppers and Onion Chorizo Hash

Enhancements

Pulled Pork +3

Smoked Barbeque Pulled Chicken +6

Short Rib & BC Mushroom Ragout +7

Gyoza & Dim Sum Bar 32

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 SAUT E STATIONS

MINIMUM OF 25 GUESTS REQUIRED

Pasta Station | NF,DF* | 27

Four Cheese Tortellini, Serpentina Pasta, Peppers, Onions, Mushrooms, Beef Bolognese, Alfredo, Asiago Cheese, Crushed Chili, Toasted Garlic Bread

Parmesan Wheel Risotto Station | GF,NF,DF* | 32

Okanagan Pinot Grigio, BC Mushrooms, Spinach, Asparagus, Burratina, Fine Herbs

VEG - Vegetarian V - Vegan GF - Gluten-Free DF - Dairy-Free NF - Nut-Free Recipe, please note we are not a nut-free facility
V* - Vegan Option available DF* - Dairy-Free Option Available



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Reception PLATTERS & STATIONS

Prices are per person.

CHEF ATTENDED PASTRY STATIONS

MINIMUM OF 25 GUESTS REQUIRED

Banana Flambé | GF | 20

Whiskey, Vanilla Ice Cream, Caramel Sauce

Milk Chocolate Fountain | 24

Cubed Fruit, Blondies, Brownies

House Smoked Salmon | GF,NF,DF | 30

Smoked Crème Fraiche, Capers, Salmon Roe, Slivered Red Onions, Citrus Wedges

Prime Rib | GF*,NF,DF* | 38

Minimum 40 guests

Yorkshire Pudding, Horseradish Cream, Mustards, Red Wine Jus

CHEF ATTENDED CARVING STATIONS

MINIMUM OF 30 GUESTS REQUIRED

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

Turkey Breast | GF*,NF,DF* | 25

Cranberry Sauce, Pan Gravy

Rosemary & Garlic

Roasted Pork Loin | GF,NF,DF | 25

Mustards, House Made Apple Sauce

AAA Beef Tenderloin | GF,NF,DF | 44

Mustard, Cabernet Jus, Horseradish

Smoked Silver Sterling Striploin | GF,NF,DF | 35

Cabernet Jus, Horseradish Cream

Leg of Lamb | GF,NF,DF | 38

Mint Jelly, Port Jus

VEG - Vegetarian V - Vegan GF - Gluten-Free DF - Dairy-Free NF - Nut-Free Recipe, please note we are not a nut-free facility
V* - Vegan Option available DF* - Dairy-Free Option Available



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WINE LIST

*Sommelier's selected wine list available on request
Wine prices are per bottle*

SPARKLING

Zonin Cuvée 1821, Prosecco DOC Veneto, Italy	60
Zonin 1821 Rosé Prosecco DOC Veneto, Italy	69

CHAMPAGNE

Veuve Clicquot Yellow Label Brut Champagne Reims, France	170
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WHITE

Prospect Cannon Chardonnay Okanagan, BC	62
Harper's Trail "Silver Mane Block" Riesling Okanagan Valley, 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 Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	76
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RED

Mission Hill Cabernet/Merlot, Fairmont Exclusive Okanagan Valley, 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 Valley, BC	88
Rodney Strong Cabernet Sauvignon Alexander Valley, California	90



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HOSTED BAR

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 an 18% service charge.

Domestic and Local Craft Beer | 9

Import Beer | 10

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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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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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 EVENTS 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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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 (Tariff 8 – Music licensing fee collected for the Society of Composers, Authors and Music Publishers of Canada)

Re:Sound 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