



FAIRMONT VANCOUVER AIRPORT

2024 EVENT MENUS

BREAKFAST	2 - 7
BREAKS	8 - 11
LUNCH	9 - 17
DINNER	18 - 23
RECEPTIONS	24 - 27
BEVERAGES	28 - 30
TERMS & CONDITIONS	31 - 33





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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 44

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 38

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 46

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



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BREAKFAST YOUR WAY 48

SELECT ONE

Healthy Muffins

Butter or Chocolate Croissants | VEG

Assorted Danish | VEG

SELECT ONE (ADDITIONAL ITEMS +4 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 +4 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 +4 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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BREAKFAST

BUFFET BREAKFAST

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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
- Local Harvest Fingerling Potatoes** | VEG,NF

SMOOTHIES
EACH CHOICE +5

- 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

ENHANCEMENTS

- BREAKFAST MEATS**
EACH CHOICE +4
- Traditional Pork Breakfast Sausage** | GF,DF,NF
 - Chicken Apple Sausage** | GF,DF,NF
 - Country Style Ham** | GF,DF,NF

- FROM THE GRIDDLE**
EACH CHOICE +4
- Cinnamon 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

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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 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
- Canadian Cheeses and Charcuterie** | GF
- Scrambled Eggs** | GF,DF,NF
- Breakfast Sausage** | GF,DF,NF
- Crepes** | NF
- Potato Rosti** | GF,DF,NF
- Canadian maple syrup**

- Granola Parfait** | V,GF,NF
- Greek Yogurt, House Made Oat Granola, Banana
- Chips, Dried Fruits, Fresh Berries

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

EARLY RISE CONTINENTAL 36 *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 43 *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
- Individual Acai Super Berry Overnight Oats** | GF
- Granola & Fruit Clusters** | VEG,DF
- Healthy Cereals, chilled milk**
- Hard Boiled Eggs**

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BREAKFAST

BOXED BREAKFAST TO GO

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Boxed meals are ONLY AVAILABLE FOR TAKE-OUT

BOXED BREAKFAST 32

Seasonal Whole Fruit | V,GF,NF,DF

Breakfast Pastry | VEG,NF

CHOOSE ONE SANDWICH

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, Cucumber

Mushroom Sandwich | V

Roasted Mushroom Patty, Vegan "Egg Scramble", Butter Leaf Lettuce, Vegan Bun



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AFTERNOON

COCKTAILS & BEVERAGES

COCKTAILS

- Menthol Apple
- Spicy Cherry White Chocolate Snow
- Butter Snow
- Spicy Cherry White Chocolate Snow

SANDWICHES

- Lox
- Mozzarella Poutine
- Truffle Egg Salad
- Consommé Chicken
- Hot Cherry Chicken

DESSERTS

- 54% Chocolate Tart
- Belgian
- Strawberry Cheesecake
- Lavender Panna Cotta
- Seasonal Pastries

TEA COCKTAILS

160

Fairmont VANCOUVER AIRPORT



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SPECIALTY BREAKS

MINIMUM OF 8 GUESTS REQUIRED

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WARM STICKY CINNAMON BUNS 19

Plattered Warm Sticky Cinnamon Buns | VEG

Regular And Decaffeinated Coffee & Fairmont's Lot 35 Teas

THE ANTIOXIDANT 21

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

CHARCUTERIE BOARD 22

Local Charcuterie, Breads, Crackers | NF
Chutney, Cornichons

CHEESE & CRACKER BOARD 20

Assorted Cheeses, Crackers | VEG,NF
Crostini, Chutney

THE PATISSERIE PLATTER 25

Assorted House Made Mini Cupcakes

French Macarons

Eclairs

MEDITERRANEAN BREEZE 28

Tzatziki | VEG,GF,NF

Caprese Skewers | VEG,GF,NF

Sundried Tomato Hummus | V

Pita Bread | V,NF

Vegetable Crudités | V

BC DELIGHTS 28

Sokeye Salmon & Boursin Bruschetta

Candied Salmon

Maple-Drizzled Bannock

Butter Tarts



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BREAKS

SPECIALTY BREAKS

MINIMUM OF 10 GUESTS REQUIRED

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WELLNESS BREAK 34

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

**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**

SEASONAL DELIGHT 26

House Made Seasonal Shrub
Sparkling Water

Seasonal Fruit Loaves & Pies
Vanilla Chantilly

Freshly Baked Scones
Fruit Jams, Clotted Cream



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BREAKS

BREAKS A LA CARTE

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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 per doz
- Mini Lemon Meringue Tarts** | 46 per doz
- Blondies** | 42 per doz
- Brownies** | 42 per doz

- Granola Parfait** | VEG | 8
- Greek Yogurt, House Made Granola, Banana Chips, Dried Fruits, Fresh Berries

- Whole Fruit** | 5 each

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

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

THE SAVOURIES

- Crudité Platters** | V,GF,NF | 14 pp
- Carrot, Cucumber, Celery Spears, Heirloom Gem Tomatoes, Broccoli And Cauliflower Florets
- Tomato Hummus And Ranch Dipping Sauce
- Selection of Finger Sandwiches** | NF | 17 pp
- Chicken Salad, Ham & Cheese, Cucumber Cream Cheese

- House Made Trail Mix with Dried Fruits & Nuts** | V,GF | 12 pp
- Warm Baked Pretzel** | NF | 9 pp
- Dijon & Grainy Mustard
- House Made Paprika Kettle Chips** | V,GF,NF | 8 pp
- Crispy Latke with Salmon Dip** | GF,NF | 48

BEVERAGES

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



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LUNCH

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LUNCH

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,DF | 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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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

Potato Salad

Yukon Gold Potatoes, Radish, Red Onion, Dill, Creamy Mustard Dressing, Cornichon

Broccoli Salad

Red Cabbage, Spiced Almonds, Cilantro, Avocado, Cherry Tomatoes, Lime Dressing

SANDWICHES

(SELECT 3 ADDITIONAL CHOICES +4 EACH)

**Gluten-free sandwiches available on request*

COLD SANDWICHES

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 Sandwich | 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

Sliced Melon

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LUNCH

**SANDWICH BUFFET
LUNCH**

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JETSET SANDWICH BUFFET 64
MINIMUM OF 8 GUESTS REQUIRED

SOUP

Carrot Ginger Cream | VEG,GF

SALAD

Tomato Burrata Salad | VEG,GF
Oven Roasted Heirloom Tomatoes, Fresh Basil, Arugula, Pomegranates, Pine Nuts, Ciabatta Croutons, Extra Virgin Olive Oil

Organic Quinoa Salad | V,GF,NF
Shaved Red Beets, Mandarin Orange, Fresh Dill

Antipasti Platter
Red Cabbage, Spiced Almonds, Cilantro, Avocado, Cherry Tomatoes, Lime Dressing

SANDWICHES
(SELECT 3 ADDITIONAL CHOICES +4 EACH)
**Gluten-free sandwiches available on request*

COLD SANDWICHES
Smoked Salmon Egg Salad | NF,DF
Pickled Red Onion, Dill, Baby Spinach, Croissant

Chicken Waldorf Sandwich | NF
Slow Roasted Chicken Salad, Celery, Grapes, Apple, Lettuce, Multigrain Bread

Roasted Vegetable Ciabatta | V,NF
Roasted Portobello, Zucchini, Peppers, Edamame Hummus, Pea Shoots

HOT SANDWICHES
Spinach Grilled Cheese | VEG,NF
Spinach Mornay, Swiss Cheese and Feta, Fresh Herbs, Sourdough Bread

Piri Piri Shrimp Wrap | DF,NF
Sautéed Peppers and Onions, Avocado, Shredded Lettuce

Focaccia Pizza | NF
House Made Focaccia, Buffalo Mozzarella, Prosciutto, Semi Fried Tomatoes, Garlic Confit

DESSERT
Chocolate Panna Cotta | NF
Berry Crumble | VEG,NF
Citrus Cheesecake | VEG,NF

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BUFFET LUNCH

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CANADIANA 63

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

Tomato Ricotta Salad

Vine Ripened Tomatoes, Grapefruit Segments, Ricotta, Basil, Arugula, White Balsamic Vinaigrette

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 Ganache Cake | VEG,GF,NF

Lemon Meringue Pie | VEG,NF



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BOXED TO GO LUNCH

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

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

BOXED LUNCH 44

Premium Potato Chips | V,GF,NF,DF
Seasonal Whole Fruit | V,GF,NF,DF
Freshly Baked Cookie | VEG

Green Salad | V,GF,NF,DF
 Heirloom Grape Tomatoes, Radish, Cucumber,
 Red Onion, Carrots, Balsamic Dressing

SELECT ONE

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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DINNER

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PLATED DINNER

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

All plated dinners include bread rolls and butter, and are accompanied by regular and decaffeinated coffees, and a selection of Fairmont's exclusive Lot 35 teas

A minimum of 3-courses, including one entrée is required.

For a 3-course menu, select (1) soup, salad or appetizer + (1 or 2) Entrées + (1) Dessert.

For a 4-course menu, select (1) soup + (1) salad/appetizer + (1 or 2) Entrées + (1) Dessert

BUILD YOUR OWN PLATED MEAL

Entrées Provided 72 Hours in Advance (Max 2 Entrée Choices)

+\$10 Per Person

Entrées Chosen 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

HOT APPETIZERS

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

Dungeness Crab Cakes | NF | 28

Citrus Aioli With Celery & Fennel Slaw

COLD APPETIZERS

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 Rillete | GF,NF,DF | 24

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

PLATED DINNER CONTINUED

All prices are per person, unless otherwise noted.

All plated dinners include bread rolls and butter, and are accompanied by regular and decaffeinated coffees, and a selection of Fairmont's exclusive Lot 35 teas

A minimum of 3-courses, including one entrée is required.

For a 3-course menu, select (1) soup, salad or appetizer + (1 or 2) Entrées + (1) Dessert.

For a 4-course menu, select (1) soup + (1) salad/appetizer + (1 or 2) Entrées + (1) Dessert

ENTRÉE

BC Pork Chop | ^{NF} | 54

Butternut Squash Puree, Charred Broccolini,
Grainy Mustard Jus, Crushed Rutabaga

Louis Lake Steelhead Salmon

& Tiger Prawns ^{GF,NF} | 58

Mushroom Fricasee, 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 | 50

Carrot Caramel, Aged Parmesan Polenta Cake,
Herbed Chicken Gravy

Squash Risotto | ^V | 40

Arborio Rice, Kabocha Squash, Baby Spinach
Leaves, Pecans, Orange Segments, Pea Shoots

6oz Silver Sterling Beef Tenderloin | ^{GF,NF} | 67

Creamy Yukon Gold Potato Purée, Broccolini,
Baby Carrots, Red Wine Jus

DESSERT

Elderflower Cherry Tart | 15

Crème Diplomat, Candied Basil, Vanilla Cassis Ice
Cream

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

Seasonal Berries, Mini Meringues, Bitter Chocolate
Ganache

Molten Lava Cake | 17

Raspberry Sauce, Seasonal Berries, Vanilla Ice Cream

Classic Cheesecake | 16

Graham Crumbs, Pistachio, Berries

Classic Tiramisu | 14

Mascarpone Mousse, Espresso, Lady Fingers, Cocoa
Powder

ENHANCEMENTS

Flavoured Butter

Walnut Blue Cheese | 4

Bacon Parmesan | 4

Jalapeno and Lime | 4



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DINNER

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
(For groups of 10-14 guests +10pp)

Freshly Baked Bread Rolls
Whipped butter

SOUP

Crab Bisque, Chive Sour Cream | GF,NF

SALAD

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

DESSERT

Sticky Toffee Pudding | VEG
Vanilla Sauce

Brookies | VEG

Lemon Tarts | VEG

Nanaimo Bars



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DINNER

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

WHEN IN ROME 96

MINIMUM OF 15 GUESTS REQUIRED
(For groups of 10-14 guests +10pp)

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

Peas and Endive Cacio e Pepe Salad

Endives, Grape Tomatoes, Green Peas,
Chickpeas, Avocado, Pickled Onion, Black Pepper
Buttermilk Dressing

ENTRÉE

Lasagne | 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



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DINNER

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

AROUND THE WORLD 129 MINIMUM OF 20 GUESTS REQUIRED

Freshly Baked Bread Rolls
Whipped Butter

SOUP & SALAD

French Onion Soup
Garlic & Swiss Cheese Croutons

Mixed Greens & Herb Salad | V,GF
Cucumber, Mixed Peppers, Cherry Tomato,
Sliced Onion, House Made Pickle, Roasted Corn,
Kalamata Olives , Sliced Mushrooms,
Shredded Carrot
Champagne Vinaigrette, Caesar, House Dressing

Cajun Chicken Salad
Black Beans, Corn, Rice, Red Peppers & Chipotle
Mayonnaise

Beetroot Salad | V,GF
Orange, Blue Cheese Crumble & Sherry Vinaigrette

Black Kale Salad | V,GF
Pickled Apple, Candied Pecans, Prosciutto crumbs,
Grated Gruyere & Balsamic Glaze

SEAFOOD & SALMON DISPLAY

**Smoked Salmon, Gravlox & Candied Salmon,
Poached Peel & Eat Shrimp, PEI Mussels**
Horseradish Cocktail Sauce, Tabasco, Citrus
Wedges

ENTRÉE

Broiled Beef Petit Fillet
Oven Dried Cherry Tomatoes, Oyster Mushrooms,
Red Wine Jus

Pumpkin Ravioli | VEG,NF
Toasted Pepitas, Caramelized Onions, Brown
Butter & Arugula

Grilled Steelhead Salmon | GF,NF
Cous Cous, Roasted Asparagus, Pistou Sauce,
Lemon Wedges

Creamy Cauliflower & Cheddar Gratin | VEG,NF

Seasonal Roasted Vegetable Medley | V,GF,NF

DESSERT

Fresh Fruit Display | V,NF
Sticky Toffee Pudding | VEG,NF
Vanilla Crème Anglaise

Chef's Selection of Treats | VEG,NF

Chocolate Ganache Cake | GF,NF



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RECEPTION

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CANAPÉS

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

HOT CANAPÉS

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

Chicken Souvlaki | NF,GF | 56
Oregano Lemon Marinated, Tzatziki Sauce

Crab Spring Roll | NF,DF | 60
Chipotle Aioli

Pigs In A Blanket | NF,DF | 56
Honey-Mustard Sauce

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

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

CHILLED CANAPÉS

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

Stuffed Royal Dates | VEG,GF | 47
Goat Cheese, Pistachio

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

SWEETS

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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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

CHEF ATTENDED ACTION STATIONS

MINIMUM OF 25 GUESTS REQUIRED

Pasta Station | NF,DF* | 27

Four Cheese Tortellini, Serpentine 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

RECEPTION STATIONS

MINIMUM OF 25 GUESTS REQUIRED

For smaller groups, please speak with our Event Sales Team for available options

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

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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PLATTERS & STATIONS

Prices are per person.

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

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 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



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BEVERAGES

WINE LIST

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

SPARKLING

Zonin Cuvée 1821, Prosecco DOC Veneto, Italy	72
Zonin 1821 Rosé Prosecco DOC Veneto, Italy	72

CHAMPAGNE

Veuve Clicquot Yellow Label Brut Champagne Reims, France	200
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WHITE

Mission Hill 5 Vineyards Chardonnay Okanagan Valley, BC	78
St. Hubertus & Oak Estate Riesling Okanagan Valley, BC	84
Fort Berens Estate Winery Pinot Gris Lillooet, BC	80
Attems Pinot Grigio Friuli, Italy	82
Crowded House Sauvignon Blanc Marlborough, New Zealand	82

ROSE

Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	80
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RED

Mission Hill Five Vineyards Cabernet/Merlot Okanagan Valley, BC	78
Decero Malbec, Mendoza Argentina	80
Chapel Hill 'The Parson' Shiraz McLaren Vale, Australia	82
Carmel Road Pinot Noir Monterey, California	89
Burrowing Owl Merlot Okanagan Valley, BC	92
Rodney Strong Cabernet Sauvignon Alexander Valley, California	92



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BEVERAGES

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 a 22% service charge.

Domestic and Local Craft Beer | 9

Import Beer | 10

Wine by the Glass, Domestic | 15

Wine by the Glass, Imported | 17

Premium Label Spirits | 15

Super Premium Label Spirits | 17

Luxury Label Spirits | 18

Liqueurs | 18

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 \$11.00 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

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