

B R E A K F A S T

PERSONAL BREAKFAST TOWER

FULL | 44 Per Person
CONTINENTAL | 34 Per Person

BREAKFAST PASTRIES

Croissants, Danish, Breakfast Loaf, Baguette

CHARCUTERIE

Smoked Salmon, Cured Ham, Pâté, Cheese

PARFAIT

Plain Greek Yogurt, House-Made Granola,
Summer Berries, Fruit

FULL TOWER INCLUDES CHOICE OF ANY ENTRÉE
Served with Choice of Juice, and Coffee or Tea

THE CLASSICS

TWO EGGS AS YOU WISH | 26

Two Eggs Prepared Your Way,
Served with Crispy Potatoes & Tomato, Toast with
Preserves, and your choice of: Artisan Pork Sausage,
Chicken & Apple Sausage, Bacon, or Veggie Sausage

YVR BENNY | 28

Two Poached Eggs, Hollandaise, English Muffin
Choice of: Classic Back Bacon, Smoked Salmon, or Grilled
Asparagus with Oyster Mushrooms & Porcini Seasoning
Served with Crispy Potatoes & Tomato

BREAKFAST BLT SANDWICH | 28

Double Smoked Bacon, Romaine Lettuce, Tomato,
Fried Egg, Chipotle Aioli, Brioche Bun
Served with Crispy Potatoes & Tomato

AVOCADO TARTINE | 26

Two Poached Eggs, Parmesan, Basil Pesto,
Heirloom Tomatoes, Balsamic, Artisanal Bread

SMOKED SALMON BOARD | 29

Sockeye Salmon, Dill Cream Cheese, Romaine Hearts,
Cucumber, Red Onion, Capers, Toasted Bagel

BUTTERMILK PANCAKES | 24

Vanilla Blueberry Compote, Granola Crumble,
Icing Sugar, Butterscotch Sauce
(Gluten-Free Pancakes Available Upon Request)
Add Seasonal Berries | 6

OMELETTES

Choice of Whole Free-Range Eggs or Egg Whites
Served with Crispy Potatoes & Tomato

EGG WHITE FIELD OMELETTE | 24

Onions, Spinach, Grilled Asparagus, Mushrooms,
Tomato, Feta

BLACK FOREST OMELETTE | 26

Ham, Mushrooms, Onions, Cheddar Cheese

SMOKED SALMON OMELETTE | 28

West Coast Sockeye, Spring Onion, Boursin Cheese,
Capers, Fine Herbs

HEALTHY START

ORGANIC QUINOA BOWL | 24

Baby Spinach, BC Mushrooms, Avocado,
Heirloom Tomatoes, Black Beans
Add One Egg, Any Style | 4

GRANOLA BOWL | 20

Greek Style Yogurt, Local Berry Compote,
Fairmont Honey, Bee Pollen

AÇAÍ MUESLI | 19

Almond Milk Soaked Oats, Chia Seeds, Semi Dried
Apples, Cinnamon, Toasted Almonds

STEEL-CUT OATS | 16

Banana Compote, Seasonal Berries, Candied Pecans

SEASONAL FRUIT PLATE | 16

ENHANCEMENTS

BACON | 8

PORK SAUSAGE | 8

CHICKEN & APPLE SAUSAGE | 8

VEGGIE SAUSAGE | 8

HALF AVOCADO | 5

BREAKFAST POTATOES | 6

BREAKFAST PASTRIES | 9

TOAST | 5

As part of our commitment to practices that protect the globe,
we are proud to use local, seasonal and sustainably produced
ingredients wherever possible. Currently our menus feature Ocean
Wise Seafood, organic vegetables from Local Harvest Farm and
free-range eggs from Rabbit River Farms.

BEVERAGES

COFFEE | 7

LOOSE LEAF TEA | 7.5

CAPPUCCINO, LATTE, ESPRESSO | 8

HOT CHOCOLATE | 8

JUICE | 8

Orange, Apple, Grapefruit, Cranberry,
Pineapple, Tomato, V8

MILK | 7

2%, Skim, Soy, Almond, Oat

IT'S FIVE O'CLOCK SOMEWHERE*

MIMOSA ROYALE 2 oz | 16

Hennessy VS, Belvedere, Fresh Lemon,
Zonin Cuvée1821 Prosecco DOC

THE TIPSY AMERICANO 2 oz | 14

Carpano Antica, Campari, Soda Water

DRAUGHT BEER 16 oz

Stella Artois | 14

Parallel 49 Craft Pilsner | 12

Wildeye Brewing Czech Pilsner | 12

Strange Fellows Talisman West Coast Pale Ale | 12

Steamworks Brewing Heroica Red Ale | 12

Parallel 49 Trash Panda Hazy IPA | 13

Stanley Park Trailhopper IPA | 13

Parallel 49 Nitro Stout | 12

BOTTLED 11.5 oz

Domestic | Budweiser, Bud Light, Kokanee | 9

Imported | Stella Artois, Corona | 10

Craft | 33 Acres of Nirvana, 33 Acres of Sunshine | 11

CIDER 473mL

Hard Pressed Craft Dry Apple Cider | 16

** But in British Columbia, alcohol is only available after 9:00 AM due to
provincial liquor licensing regulations.*

*Prices exclusive of applicable taxes. Consuming raw or under-cooked
meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness. If you have a food allergy, intolerance, or special dietary
restrictions please advise and we would be pleased to accommodate.*