



## FAIRMONT VANCOUVER AIRPORT

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### 2024 EVENT MENUS

|                    |         |
|--------------------|---------|
| BREAKFAST          | 2 - 7   |
| BREAKS             | 8 - 11  |
| LUNCH              | 12 - 17 |
| DINNER             | 18 - 23 |
| RECEPTIONS         | 24 - 27 |
| BEVERAGES          | 28 - 30 |
| TERMS & CONDITIONS | 31 - 33 |







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### BREAKFAST

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*Fairmont*  
VANCOUVER AIRPORT





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## BREAKFAST

PAGE 3

### PLATED BREAKFAST

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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

Muffin | VEG

##### **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

**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

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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PAGE 4

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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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PAGE 5

## 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

### 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

### 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

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PAGE 6

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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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PAGE 7

### 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**

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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## BREAKS

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## BREAKS

PAGE 9

### 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  
Crostoni, 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

**Sockeye Salmon & Boursin Bruschetta**

**Candied Salmon**

**Maple-Drizzled Bannock**

**Butter Tarts**

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## BREAKS

PAGE 10

### 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

PAGE 11

## 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

**Crudit  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

PAGE 13

### 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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PAGE 14

### 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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PAGE 15

### 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

Assorted Cheese and Charcuterie  
Mustard, Marinated and Picked Vegetables,  
Assorted Crackers

##### 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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PAGE 16

### 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

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



## FAIRMONT VANCOUVER AIRPORT

|                    |                |
|--------------------|----------------|
| BREAKFAST          | 2 - 7          |
| BREAKS             | 8 - 11         |
| <b>LUNCH</b>       | <b>12 - 17</b> |
| DINNER             | 18 - 23        |
| RECEPTIONS         | 24 - 27        |
| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |

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## LUNCH

PAGE 17

### 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

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





## FAIRMONT VANCOUVER AIRPORT

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### DINNER

|                    |                |
|--------------------|----------------|
| BREAKFAST          | 2 - 7          |
| BREAKS             | 8 - 11         |
| LUNCH              | 12 - 17        |
| <b>DINNER</b>      | <b>18 - 23</b> |
| RECEPTIONS         | 24 - 27        |
| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |



*Fairmont*  
VANCOUVER AIRPORT



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

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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 Mouse, Espresso, Lady Fingers, Cocoa  
Powder

ENHANCEMENTS

**Flavoured Butter**  
Walnut Blue Cheese | 4  
Bacon Parmesan | 4  
Jalapeno and Lime | 4



## FAIRMONT VANCOUVER AIRPORT

|                    |                |
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| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |

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## DINNER

PAGE 21

## 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

### 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

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





## FAIRMONT VANCOUVER AIRPORT

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| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |

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## DINNER

PAGE 22

## 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

(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

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



## FAIRMONT VANCOUVER AIRPORT

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| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |

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## DINNER

PAGE 23

## BUFFET DINNER

All prices are per person, unless otherwise noted.

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

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





## FAIRMONT VANCOUVER AIRPORT

### RECEPTION

|                    |                |
|--------------------|----------------|
| BREAKFAST          | 2 - 7          |
| BREAKS             | 8 - 11         |
| LUNCH              | 12 - 17        |
| DINNER             | 18 - 23        |
| <b>RECEPTIONS</b>  | <b>24 - 27</b> |
| BEVERAGES          | 28 - 30        |
| TERMS & CONDITIONS | 31 - 33        |







## FAIRMONT VANCOUVER AIRPORT

|                    |                |
|--------------------|----------------|
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| TERMS & CONDITIONS | 31 - 33        |

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## RECEPTION

PAGE 25

### 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



## FAIRMONT VANCOUVER AIRPORT

|                    |                |
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| BREAKFAST          | 2 - 7          |
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| <b>RECEPTIONS</b>  | <b>24 - 27</b> |
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| TERMS & CONDITIONS | 31 - 33        |

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## RECEPTION

PAGE 26

## 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, Burratino, 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

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## FAIRMONT VANCOUVER AIRPORT

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| TERMS & CONDITIONS | 31 - 33        |

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## RECEPTION

PAGE 27

## 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 Fraîche, 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

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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**FAIRMONT  
VANCOUVER AIRPORT**

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**BEVERAGES**

|                    |                |
|--------------------|----------------|
| BREAKFAST          | 2 - 7          |
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| <b>BEVERAGES</b>   | <b>28 - 30</b> |
| TERMS & CONDITIONS | 31 - 33        |





## FAIRMONT VANCOUVER AIRPORT

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| <b>BEVERAGES</b>   | <b>28 - 30</b> |
| TERMS & CONDITIONS | 31 - 33        |

## BEVERAGES

PAGE 29

## 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 |
|--|-----|

### 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 |
|--|----|

### 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 |





## FAIRMONT VANCOUVER AIRPORT

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|                    |                |
|--------------------|----------------|
| BREAKFAST          | 2 - 7          |
| BREAKS             | 8 - 11         |
| LUNCH              | 12 - 17        |
| DINNER             | 18 - 23        |
| RECEPTIONS         | 24 - 27        |
| <b>BEVERAGES</b>   | <b>28 - 30</b> |
| TERMS & CONDITIONS | 31 - 33        |

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

## BEVERAGES

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PAGE 30

### 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**



## FAIRMONT VANCOUVER AIRPORT

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### TERMS & CONDITIONS

|                               |                |
|-------------------------------|----------------|
| BREAKFAST                     | 2 - 7          |
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| LUNCH                         | 12 - 17        |
| DINNER                        | 18 - 23        |
| RECEPTIONS                    | 24 - 27        |
| BEVERAGES                     | 28 - 30        |
| <b>TERMS &amp; CONDITIONS</b> | <b>31 - 33</b> |





## FAIRMONT VANCOUVER AIRPORT

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|            |         |
|------------|---------|
| BREAKFAST  | 2 - 7   |
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| BEVERAGES  | 28 - 30 |

### TERMS & CONDITIONS 31 - 33

## TERMS & CONDITIONS

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PAGE 32

### 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.





## FAIRMONT VANCOUVER AIRPORT

|            |         |
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| BREAKFAST  | 2 - 7   |
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### TERMS & CONDITIONS 31 - 33

## TERMS & CONDITIONS

PAGE 33

### 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.



## FAIRMONT VANCOUVER AIRPORT

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|            |         |
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### TERMS & CONDITIONS 31 - 33

## TERMS & CONDITIONS

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PAGE 34

### 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