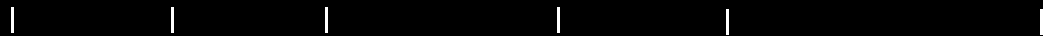


Captivating Catering

THE *Fairmont*
PALLISER
CALGARY



GREEN CUISINE

Fairmont Hotels & Resorts recently announced its brand wide commitment to use, wherever possible, local, organic and sustainable ingredients in all of its Food & Beverage operations. We are the first hotel company to make this pledge. All cuisine is prepared without artificial transfat.

We have made this commitment for several reasons. Trends indicate that guests consider health and wellness a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons. In addition, we have always fostered close partnerships with local purveyors, in part to get the best, freshest ingredients, but also to highlight the true flavour of our destinations, in our desire to be authentically local. Finally, this formal commitment aligns closely with our ongoing efforts to be leaders in the area of environmental stewardship

Our commitment to local, organic and sustainable cuisine is one more facet of our Green Partnership Program, which strives to lessen our impact on the planet through sustainable operations.

Fairmont aims to minimize our imprint on the planet, and using and promoting local, sustainable products and ingredients is a natural fit in our Food & Beverage operations. We encourage our hotels to serve food that is grown, raised or made in or around their destinations under the umbrella of “think globally, eat locally”. Fairmont’s portfolio of world-class chefs strives to use the finest local and in-season ingredients available. Also, many hotels feature on-site herb gardens that provide seasonings to the kitchens.

We have expanded our green offerings for meetings and events. Meeting groups are being encouraged to consider sustainability issues along with their commitment to healthy eating. Planners working with Fairmont can choose sustainable alternatives when organizing their next event – the company’s Eco-Meet program provides green meeting options, featuring disposable-free service, eco-Adventure activities, themed meeting breaks and sustainable, gourmet menus.

It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to offer you further information on these selections.

Green Cuisine menu items on our menus are denoted by the green leaf logo



THE *Fairmont*
PALLISER

PLATED DINNER

The Plated Dinner menu is served with seasonal fresh vegetables, appropriate accompaniments and assorted rolls and butter. Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea. A minimum of 3 Courses is required not including palate cleansers

APPETIZERS

OCEAN

Chilled Smoked Nova Scotia Salmon, Tartar of Yellow Fin Tuna, Marinated Tiger Prawn and Sea Scallop with Micro Greens, Roasted Red and Yellow Pepper Aioli 19

LAND

Preserved Lemon and Rosemary Marinated Double Lamb Chop, Creamy Parmesan and Gorgonzola Polenta, Barolo Reduction 19

SKY

Roasted Brome Lake Duck Breast with Caravan Spices, Duck Leg Confit and Black Truffle Potato Dauphinoise, Sundried Blueberry Jus 17

MOUNTAIN

Wild Mushroom and Thyme Ragout Scented with Sherry in Puff Pastry, Roasted Garlic Cream 17

COAST

Pan Roasted Cold Water Crab Cake with Charred Pineapple and Jícama Slaw, Mango-Chili Coconut Cream 19

PALATE REFRESHERS

Mandarin Orange Sorbet, Candied Mandarin 6

Lemoncello Sorbet with Fresh Mint 6

Frosted Grapes Marinated with Grand Marnier 6

Citron Vodka Granite with Smashed Raspberries 6

DINNER SOUPS

Oven Roasted Tomato Soup, Herb Crème Fraîche 10

Silky Butternut Squash Bisque, Cardamom Chantilly 10

Wild Mushroom Cream, Goat Cheese Croutons 11

Traditional Lobster Bisque Scented with Brandy 11

continued...



DINNER SALADS

- Spinach, Watercress and Butter Lettuce Salad, Port Soaked Figs, Cinnamon Spiced Pecans, Sake Apple Vinaigrette 11
Baby Organic greens in an English Cucumber Ribbon, Marinated Mango and Feta Cheese, Sweet Bermuda Onion Vinaigrette 11
Boston Lettuce, Radicchio, Belgian Endive, Tomato, Cucumber and Onion Sprouts, Raspberry Shallot Vinaigrette 11
Vine Ripened Tomato and Marinated Bocconcini, Young Greens, Aged Balsamic Drizzle and Basil Oil 13

DINNER ENTREES

LAND

- Grilled Alberta Beef Tenderloin with Braised Short Rib, Stuffed Yorkshire Pudding, Thyme Scented Veal Jus 45
Tellicherry Pepper Roasted Alberta Beef Tenderloin with Sauce Bordelaise 44
Slow Roasted Alberta Prime Rib au Jus 42
Roasted Rack of Lamb with a Dijon Herb Crust, Balsamic Jus 44
Grilled Olson's High Country Bison Tenderloin, Saskatoon Berry and Thyme Jus 46
Beef Wellington – Roasted Alberta Beef Tenderloin with Foie Gras, Forest Mushrooms and Puff Pastry, Truffle Scented Jus 50
Surf and Turf – Grilled 6oz Alberta Beef Tenderloin with 4oz Nova Scotia Lobster Tail, Merlot Reduction and Citrus Butter 65

OCEAN

- Crisp Pan Seared Fillet of Salmon, Black Pepper-Maple Glaze, Whiskey Beurre Blanc 38
Chardonnay Poached Wild Sockeye Salmon, Sorrel Cream Sauce 38
Prosciutto Wrapped Queen Charlotte Island Halibut, Charred Tomato Coulis 42
Herb Marinated Sablefish Fillet and Seared Sea Scallops, Pernod Scented Tomato Fondue, Citrus Velouté 43

SKY

- Oven Baked Chicken Breast Saltimbocca with Shaved Prosciutto, Sage and Parmesan Reggiano, Tomato-Basil Chutney 36
Cinnamon Roasted Breast of Brome Lake Duck, Okanagan Cherry Relish, Truffle Jus 38
Grilled Breast of Free Range Chicken with Provencal Butter Basted Prawns, Natural Jus 38
Roasted Half Cornish Game Hen, Focaccia-Sage Stuffing, Pan Gravy 38

EARTH

- Polenta Lasagna with Grilled Vegetables, Oven Dried Tomatoes, Artichokes and Brie Cheese with Sweet Basil Tomato Sauce 30
Brown Butter Gnocchi, Wilted Spinach, Baby Vegetables and Parmesan Emulsion 30



DINNER DESSERTS *☞ Item May Contain Nuts*

Grand Marnier Cream in Chocolate Choux Éclairs, Mandarin Coulis and Coconut Croquant 12

Mayan Spiced Chocolate Truffle Tower, Butterscotch Gelee and Walnut Financier *☞* 12

Classic French Apple Tart with Vanilla Bean Gelato and Caramel 12

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis 12

Chocolate Silk Tart with Guanduja Ganache and Passion Fruit Anglaise *☞* 12

Citron Lemon Flan with Sliced Almonds and Pistachio Flakes, Shortbread Crust *☞* 12

Roasted Pecan and Caramel Cheesecake with Strawberries in Port Glaze *☞* 12

Red Fruit Charlotte with Raspberry Bavarois and Ladyfingers 12

Espresso Mousse with Madagascar Vanilla Bean, Apricot Anglaise and Peppered Strawberries 12

White Peach and Mascarpone Mousse, Basil Syrup and Lemon Biscotti 12

PALLISER À LA CARTE MENU

The a la carte menu is served with seasonal fresh vegetables, appropriate accompaniments and assorted rolls and butter. Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea. Please pre-select a soup, salad, palate refresher and dessert; your guests may select their choice of entrée on the evening of your event. We will provide printed Menus for your guests.

SOUPS

Silky Butternut Squash Bisque, Cardamom Chantilly

Or

Wild Mushroom Cream, Goat Cheese Croutons

SALADS

Spinach, Watercress and Butter Lettuce Salad, Port Soaked Figs,
Cinnamon Spiced Pecans, Sake Apple Vinaigrette

Or

Bouquet of Baby Organic Greens in an English Cucumber Ribbon,
Marinated Mango and Feta Cheese, Bermuda Onion Vinaigrette

PALATE REFRESHER

Mandarin Orange Sorbet, Candied Mandarin

Or

Frosted Grapes Marinated with Grand Marnier

ENTREES

Tellicherry Pepper Roasted Alberta Beef Tenderloin
with Sauce Bordelaise

Crisp Pan Seared Fillet of Salmon, Black Pepper-Maple Glaze,
Whiskey Beurre Blanc

Grilled Breast of Free Range Chicken with Provencal Butter Basted
Prawns, Natural Jus

DESSERTS

Grand Marnier Cream in Chocolate Choux Éclairs,
Mandarin Coulis and Coconut Croquant

Or

Roasted Pecan and Caramel Cheesecake with Strawberries in
Port Glaze

96 per guest

PALLISER GALA COLLECTION

Suggestions from our Executive Chef

All Gala Collections are served with seasonal fresh vegetables, appropriate accompaniments and assorted rolls and butter. Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea.

THE CRYSTAL

Smoked Nova Scotia Salmon, Tartar of Yellow Fin Tuna, Marinated Tiger Prawn and Sea Scallop, Micro Greens and Red Pepper Aioli

Free Range Chicken Consommé, Confetti Vegetables, Clipped Chives

Lemoncello Sorbet with Fresh Mint

Tellicherry Pepper Roasted Alberta Beef Tenderloin, Sauce Bordelaise

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis

93 per guest

THE ALBERTA

Salad of Young Lolla Rossa, Mache and Frisée Petite Tomato, Fresh Mint, Goji Berries and Toasted Almonds, Antioxidant Grapefruit Vinaigrette

Traditional Lobster Bisque Scented with Brandy

Frosted Grapes Marinated with Grand Marnier

Slow Roasted Alberta Prime Rib au Jus

Red Fruit Charlotte with Raspberry Bavaois and Ladyfingers

83 per guest

THE TURNER VALLEY

Wild Mushroom Cream, Goat Cheese Croutons

Salad Maison

Boston Lettuce, Radicchio, Belgian Endive, Tomato, Cucumber and Onion Sprouts, Raspberry Shallot Vinaigrette

Mandarin Orange Sorbet, Candied Mandarin

Prosciutto Wrapped Queen Charlotte Island Halibut, Charred Tomato Coulis

White Peach and Mascarpone Mousse, Basil Syrup and Lemon Biscotti

82 per guest



Dinner



PALLISER STYLE DINING * Vegetarian Creation

Unique to The Fairmont Palliser Hotel. Interactive dining using handcrafted Rosewood Lazy Susans. Maximum 125 guests.

SOUP

Silky Butternut Squash Bisque, Cardamom Chantilly *

SALADS

Baby Greens in English Cucumber with Crumbled Feta, Petite Tomatoes, Sun Dried Cranberries and Honeyed Apricot Vinaigrette

Vine Ripe Tomato and Marinated Bocconcini,

Young Greens, Aged Balsamic Drizzle and Basil Oil

Baby Shrimp, Butter Lettuce and Endive in a Radicchio Cup, Lemon-Chive Aioli and Cocktail Sauce

ENTREES

Grilled Breast of Free Range Chicken with Provencal Butter Basted Prawns, Natural Jus

Prosciutto Wrapped Queen Charlotte Island Halibut, Charred Tomato Coulis

Tellicherry Pepper Roasted Alberta Beef Tenderloin, Sauce Bordelaise

DESSERTS

Vienna Chocolate Truffle Tower

Passion Fruit Meringue Tart

Orange Financier and Chocolate Florentines

CHEESE AND FRUIT

Platter of Imported and Domestic Cheeses

Platter of Fresh Seasonal Fruits

BREAD DISPLAY

Kalamata Olive Tapenade, Vegetable Antipasto Spread and Pesto Butter (nuts)

With Assorted Artisan Breads and Rolls

Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea

110 per guest

DINNER BUFFET

Minimum 50 guests or \$10.00 per guest surcharge will be added.

CHILLED SALADS

Gathered Winter Greens with a Selection of Dressings

Traditional Caesar Salad

Spinach and Watercress Salad with Crumbled Blue Cheese and

Apple Cider Vinaigrette

Alberta Baby Potato and Scallion Salad with Mustard Seed Vinaigrette

Marinated Mushroom Salad with Tarragon, Lemon and Extra Virgin Olive Oil

Mediterranean Salad

Orzo Pasta Salad with Cucumber, Sun Dried Tomato and Baby Shrimp and

Lemon Herb Dressing

PLATTERS

Poached Asparagus Platter with Truffle Emulsion, Black Pepper and Parmesan

West Coast Cured and Smoked Salmon Platter with Red Onions and Capers

Antipasto Platter with Grilled and Marinated Vegetables, Pickles and Olives

THE CARVERY

Choice of One

AAA Alberta Beef Prime Rib au Jus

Roasted Breast of Turkey with Pan Gravy and Cranberry Sauce

Both served with Appropriate Condiments

ENTREES

Choice of Two or Three

Roasted Atlantic Salmon, White Bean and Sweet Pepper Slaw 

Roasted Alberta Pork Loin, Grilled Pineapple Salsa

Broiled Pacific Basa Fillet, Charred Lemon Velouté

Whole Roasted Natural Chicken, Wild Thyme Pan Gravy

Herb Crusted Free Range Chicken Breast, Caramelized Onion and

Granny Smith Apples

Alberta Beef Tenderloin Tips, Roasted Shallots and Mushrooms

Three Cheese Tortellini in a Slow Roasted Roma Tomato and Basil Sauce

Ragout of Caramelized Squash and Onion with Fried Polenta Medallions and

Fairwinds Goat Cheese Velouté

Chefs Choice Potatoes

Fresh Seasonal Market Vegetables

Rolls and Butter

DESSERTS

Platter of Fresh Seasonal Sliced Fruits

Imported and Domestic Cheese Platter

Chef's Selection of Traditional Delicacies

Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and

a Selection of Fairmont Tea

72 per guest for 2 entrees

80 per guest for 3 entrees

Beverage

BEVERAGE

BANQUET BAR

Beverages for your function may be purchased on either a cash or host basis.

	Host	Cash
Premium Brands	7	7.5
Deluxe Brands	7.5	8
Standard Beer	6	6.5
Premium Beer	7	7.5
Soft Drinks/Perrier	4	4.25
House Wine	7	7
Imported Liqueurs	8	8
Port, Cognac, Martinis	9.5	10

Cash bar price includes applicable taxes

In support of responsible beverage service, The Fairmont Palliser does not offer doubles or shooters.

LABOUR RATES

Should the consumption be less than 300 on either a host or a cash bar, the following labour charges will apply:

Host Bar

Bartender @ \$40.00/hour, minimum four hours

Cash Bar

Cashier @ \$40.00/hour, minimum four hours

Bartender @ \$40.00/hour, minimum four hours

CHAMPAGNES & SPARKLING WINES

Nino Franco Rustico Prosecco, Italy	60
Pommery Brut Royal, France	120
Perrier Jouet, Grand Brut, France	130
Moet Chandon, Brut Impérial, France	125
Blue Mountain, Brut Sparkling Wine, Canada	66

ROSÉ

Moet Chandon Rosé	130
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SPECIALITY BEVERAGES

Fruit Punch	75 serves 30 guests
Alcoholic Fruit Punch	125 serves 30 guests
Sparkling Wine Punch	125 serves 30 guests

CAPPUCINO BAR

Maximum 50 people based on one coffee per guest

Your choice of:

Cappuccino, Latte, or Espresso	350 for 50 cups
Additional Coffees	7 each


Beverage



WHITE WINES

Sokol Blosser Evolution, Oregon	55
Alpha Zeta, Pinot Grigio IGT de Veneto, Italy	50
Oyster Bay Sauvignon Blanc, New Zealand	42
Penfolds Koonuga Hill Chardonnay, Australia	38
Joseph Drouhin Pouilly Fuisse, France	78
Fairmont Mission Hill Five Vineyards Chardonnay, British Columbia	38
Blasted Church Hatfield's Fuse, British Columbia	51
Cedar Creek Pinot Gris, British Columbia	42
Wolf Blass Yellow Label Chardonnay, Australia	39
75 Wine Company Sauvignon Blanc, California	48
Bonterra  Chardonnay, California	45
Wayne Gretzky Estates Unoaked Chardonnay, Ontario	35

RED WINES

Wayne Gretzky Estates Meritage, Ontario	38
Fairmont Mission Hill Five Vineyards Cabernet/Merlot, British Columbia	42
Fattoria de Barbi, Barbi Brusco Sangiovese, Italy	41
Chateau Pesquie, Quintessence Rouge Syrah/Grenache, France	60
Wolf Blass "Yellow Label" Cabernet Sauvignon, Australia	42
Cedar Creek Merlot, British Columbia	48
Penfolds Koonuga Hill Shiraz/Cabernet, Australia	38
Chakana Malbec Reserve, Argentina	40
Bogle Vineyards "Old Vines" Zinfandel, California	46
Domaine Paul Autard Chateaufeuf de Pape, France	92
J.Lohr "Seven Oaks" Cabernet Sauvignon, California	57
Bonterra  Syrah, California	45

Catering Information



CATERING INFORMATION

FOOD & BEVERAGE

All food and beverage served at the Hotel is to be provided by the Fairmont Palliser. All prices are subject to a 18% service charge and 5% Goods and Service Tax. One set menu is required for all guests. We require a minimum of three courses for your meal.

Menu prices, service charges and tax are subject to change to reflect current market conditions

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Liquor service is not permitted after 1:00 am (12:00 am on Sundays and Holidays).

Extensions requested for holiday parties are subject to additional labour charges.

Please inquire about sustainable or organic menu alternatives for your group functions.

Additional Meals: We recommend that you advise your guests of the menu selected, should there be any food sensitivities. Should the entrée be changed the night of the event, there will be an additional charge of the entrée chosen, plus a \$10.00 service charge.

CREDIT & GUARANTEES

The Catering office must be notified of the guaranteed number of guests attending 72 business hours prior to the event. The Hotel will prepare and set five (5) percent above the guarantee number to a maximum of 20 guests. The client will be charged for the guaranteed number or actual number served, whichever is greater.

The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differs from the original contract.

INTEREST STATEMENT

Payment shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 2.25% per month will be applied to your account. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice.

LABOUR RATES

Additional labour charges may be assessed on Canadian Statutory Holidays.

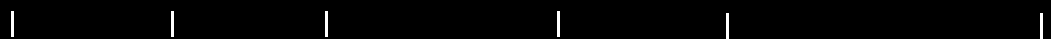
Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

COAT CHECK

Coat check is available either hosted at \$40.00 per attendant for a minimum of 4 hours, or cash at \$2.00 per item with a minimum revenue required of \$160.00.

AUDIO VISUAL

Full service is provided by our in-house supplier and can be arranged through the Catering/Conference Services Department. Outside AV companies will be subject to an additional utility fee.



Catering Information



CONNECTIVITY

Each room is equipped with a direct dial in phone line (DID) available at \$75.00 per day. Long distance calls will be charged at current Hotel rates. Each room is equipped with High Speed Internet Access. The client must supply own computer and have an Ethernet card. Prices are subject to local market conditions. ISDN lines can be installed with 30 days notice and labour charges assessed, priced per circuit dependent upon installation costs from TELUS.

POWER

Extension cords and power bars are available at \$5.00 each. Power tie in for bands are assessed at \$100.00 per power box. Additional power requirements will be assessed and charged at current rates.

BOXES, SHIPPING & STORAGE

The Fairmont Palliser is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space we are unable to accept shipments any earlier than 2 days prior to the event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises after an event.

All deliveries must be properly labeled. Please include the name of the group, group contact, hotel contact, and the number of boxes and date of event. For shipments outside of Canada please speak with your Catering Manager and we can provide the name of a customs broker.

MISCELLANEOUS

In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function.

All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to the function invoice. The fees range from \$20.56 to \$123.38 for groups of 101-300 people.

Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.

SIGNAGE

Banners may not be displayed in the Hotel lobby or public spaces.

SMOKING

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within the Fairmont Palliser.