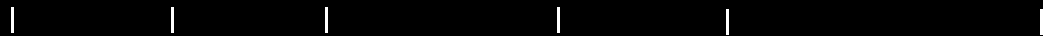


Captivating Catering

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

SERVED BREAKFAST

All served breakfast includes Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea.

HEALTHY START BREAKFAST

Fresh Orange, Apple and Ruby Red Grapefruit Juices

Fruit Smoothie of the Day

Sliced Seasonal Fruit and Melons

Cottage Cheese or Individual Low Fat Fruit Yogurt

Fresh Baked Banana Bread

20 per guest

BREAKFAST BUFFET

All buffet breakfasts are based on minimum 15 guests. If less than 15 guests, please add an additional \$5.00 per guest. Breakfast Buffet also include Freshly Brewed Rainforest Alliance Certified Coffee, Decaffeinated Coffee and a Selection of Fairmont Tea.

THE HEALTH CLUB

Fresh Orange, Apple and Ruby Red Grapefruit Juices

Sliced Fresh Fruit Platter

The Fairmont Palliser Muesli

Harvest Granola

Warm Oatmeal with Sun Dried Fruits, Milk and Brown Sugar

Assortment of Cold Cereal with 2% and Skim Milk

Banana, Carrot and Apple Breads

Individual Low Fat and Plain Yogurt

25 per guest



BREAKS

WELLNESS BREAK

Whole Fruit, Fruit Yogurt, Dried Fruit and Berries

House Made Granola Bars

Fresh Baked Banana and Apple Breads

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

15 per guest

PALLISER BREAK

Chefs Fruit Smoothie Creation

Sun Dried Fruits and Wholesome Nuts

Whole Fruit and Artisan Cheese

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

15 per guest

ANTIOXIDANT BREAK

Sliced Fresh Fruit with Honey Kefir Dip

Blueberry Banana and Matcha Smoothie

Fairmont Wellness and High Antioxidant Teas

Assorted Glaceau Vitamin Waters

15 per guest

A LA CARTE BREAK ENHANCEMENTS

HEALTHY CHOICES

Assorted Low Fat Plain and Fruit Yogurt 3.5 each

Sliced Fresh Fruit Platter 11 per guest

Whole Fresh Fruit 3.5 per piece

Organic Yogurt and Chinook Honey Fondue with Fresh Fruits 9 per guest

Individual Yogurt, Granola and Fresh Fruit Parfaits 6 each



SERVED LUNCH *☞ May Contain Nuts* *✱ Vegetarian Creation*

All lunches are served with appropriate accompaniments, assorted rolls and butter, Freshly Brewed Rainforest Alliance Certified Coffee and Decaffeinated Coffee and a Selection of Fairmont Tea. A minimum of 3 Courses is required.

SOUPS

- Roasted Roma Tomato Soup, Basil Oil *✱* 9
- Roasted Carrot and Curry Soup, Creamy Coconut Milk *✱* 9

SALAD

- Seasonal Organic Greens with Sun Dried Cranberries and Goji Berries, Crumbled Bleu Cheese, Red Wine Vinaigrette *✱* 10

ENTREES

All Entrees are served with Inspired Seasonal Vegetables and Chefs Choice Potato

- Sundried Tomato and Fine Herb Crusted Salmon Fillet, Lemon Vinaigrette 26
- Citrus and Fennel Seed Halibut Fillet, Macerated Cherry Tomatoes 35

VEGETARIAN

- East Indian Style Vegetable Curry, Basmati Rice, Spicy Pickle, Raita and Pappadam *✱* 24
- Grilled Vegetable and Phyllo Strudel, Rustic Tomato and Basil Sauce *✱* 24
- Butternut Squash Ravioli, Grilled Vegetables, Basil and Sweet Pepper Pistou *✱* 24

LUNCH DESSERTS

- Trio of Sorbet in a Tuile Cup with Seasonal Berries *☞* 10

WORKING LUNCH BUFFETS

All Working Lunch Buffets include Freshly Brewed Rainforest Alliance Certified Coffee and Decaffeinated Coffee and a Selection of Fairmont Black, Green and Herbal Tea. Minimum 15 guests \$4.00 surcharge will be added

LIGHTER FARE

Cantaloupe, Shaved Prosciutto, Sliced Dried Figs and Arugula
Marinated Tomato, Cucumber and Shallots, Thyme Vinaigrette,
Crumbled Feta

Chefs Daily Healthy Soup Creation

Your choice of:

Chardonnay Poached Atlantic Salmon Fillet

or

Grilled Marinated Chicken Breast served with
Seasonal Baby Greens, Red Wine Vinaigrette and Grainy Mustard
and Garlic Dressing

Sliced Seasonal Fruit and Melons

Rolls and Butter

32 per guest



RECEPTION MENU

COLD CANAPÉS *price per dozen*

- Lemon Glazed Ahi Tuna, Daikon Radish Slaw 44
- Tartar of Roma Tomato, Cilantro and Cracked Pepper 36
- Cranberry Glazed Pork Tenderloin, Fuji Apple-Mint Relish 40

HOT HORS D'OEUVRES *price per dozen*

- Roasted Portobello Mushroom and Chèvre Tart 40
- Fire Roasted Vegetable Quesadilla, Tomato Salsa 38

STATIONARY DISPLAY ITEMS

Roma Tomato Bruschetta with Aged Balsamic and Extra Virgin Olive Oil served with Mediterranean Style Pita and Zahtar Chips
60 per 450gram *serves 20*

Seasonal Fresh Fruit and Berries Platter
Small 110 *serves 10*/Medium 330 *serves 30*/Large 660 *serves 60*

THEME RECEPTION

Minimum of 50 guests

PACIFIC RIM

- Shiitake Miso Broth with Wakame and Tofu
- Rice Vermicelli Noodle Salad with Cucumber, Papaya, Mint and Cilantro Dressing
- Pea Shoots tossed with Cashews, Carrot Slivers, Scallion and Chili Lime Dressing
- Chicken Satay's with Yakitori Glaze
- Tamari Ginger Glazed Pacific Coast Salmon
- Nishiki Rice with Scallions and Toasted Sesame

- Individual Fruit Parfaits with Ginger Gelee
62 per guest

STAGED SELECTIONS

GARDEN

Marinated Organic Alberta Chèvre Served Chilled with Petite Greens, Raspberry Vinaigrette 10 each

Warm Tempura Vegetables with Coconut Rice, Soya Ginger Mayonnaise 10 each



PLATED DINNER *☞ May Contain Nuts*

GARDEN APPETIZER

Warm Tomato and Chèvre Tart with Arugula Pesto and Black Olive Tapenade 16

SOUP

Free Range Chicken Consommé, Confetti Vegetables and Clipped Chives 12

SALAD

Salad of Young Lolla Rossa, Mache and Frisée, Petite Tomato, Fresh Mint, Goji Berries and Toasted Almonds, Antioxidant Grapefruit Vinaigrette 12

DINNER ENTREES

Polenta Lasagna with Grilled Vegetables, Oven Dried Tomatoes, Artichokes and Brie Cheese with Sweet Basil Tomato Sauce 30

Crispy Eggplant and Swiss Chard Napoleon with Braised Oyster Mushrooms and Caramelized Fennel Marinara Sauce 30

DINNER DESSERTS

Trio of Sorbet in a Tuile Cup with Seasonal Berries *☞* 12

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 Chateauneuf 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.

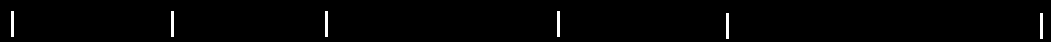
Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

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.