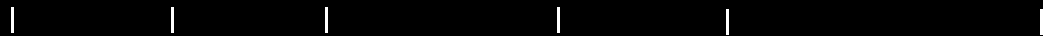


Captivating Catering

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

Reception

COLD CANAPÉS *Price per dozen*

- Riesling Poached Pear with Stilton and Ice Wine Jelly 38
- Parma Ham and Melon on a Brioche Coin 40
- Shrimp Cocktail Shooter with Horseradish Chili Sauce 44
- Petite Oven Roasted Turkey and Cranberry Bites 40
- Chicken and Apple Salad with Celery Root and Apple 40
- Nova Scotia Lobster Profiteroles with Crème Fraîche and Caviar 46
- Bison Carpaccio in a Parmesan Frico Cup with Micro Cress 44
- Sesame Crusted Ahi Tuna on Cucumber Medallion with Chive Crème Fraîche 42
- Hickory Smoked Salmon Wrapped Grissini with Chervil Whipped Cream Cheese 44
- Alberta Beef Tartar in a Pastry Cup with Grana Padano and Gherkin Aioli 42
- Assorted Nigiri Sushi with Pickled Ginger and Wasabi 52
- Assorted Maki Sushi Rolls with Pickled Ginger and Wasabi 48
- Kappa Maki Sushi Rolls with Pickled Ginger and Wasabi 46

HOT HORS D'OEUVRES *Price per dozen*

- Vegetable Spring Rolls with Sweet Chili Sauce 42
- Mini Vegetable Samosa with Tamarind Chutney 40
- Mini Chicken Samosa with Cucumber Raita 42
- Mini Lamb Samosa with Coriander Chutney 44
- Pan Seared Crab Cakes with Saffron Aioli 48
- Bacon Wrapped Digby Scallops 46
- Mini Beef Burgers with Balderson Cheddar and Onion Jam 50
- Mini Montreal Smoked Meat Sandwich 50
- Dijon Herb Crusted Lamb Lollipops 58
- Goat's Cheese and Leek Tartlet with Cherry Tomato 40
- Shrimp and Mango Spring Roll with Scallion Ponzu 48
- Maple Lacquered Atlantic Salmon Bar 46
- Wild Mushroom Arancini with Pesto Aioli 42
- Mini Beef Wellington 44
- Mini Black Olive and Feta Cheese Pizza 40
- White Wine and Cilantro Sautéed Jumbo Prawn 50
- Assorted Dim Sum Har Gow, Sui Mai, Shanghai Dumpling 50

STATIONARY DISPLAY ITEMS

SELECTION OF SANDWICHES

Slow Roasted Turkey, Spiced Cranberry Aioli and Provolone on Pretzel Bread

Maple Pepper Ham and Cheddar Cheese, Lettuce, Tomato and Dijonaise on Ciabatta

Grilled Zucchini, Ripe Tomato, Avocado, Roasted Peppers and Roasted Garlic Hummus in Soft Tortilla

Roast AAA Alberta Beef, Lettuce, Tomato and Horseradish Spread on Multigrain Baguette

Baby Shrimp Salad with Butter Leaf Lettuce in a Mini Croissant
52 per dozen

ANTIPASTO PLATTER

Shaved Prosciutto, Capicola and Genoa Salami, Basil Marinated Bocconcini and Sliced Provolone, Sliced Smoked Albacore Tuna, Grilled Marinated Vegetables, Olives and Assorted Pickles. Served with Fresh Baked Italian Piccolo Rolls

15 per guest

JUMBO TIGER SHRIMP TOWER

Served on Ice with Cocktail and Marie Rose Sauces

500 per 100 pieces

SMOKED NOVA SCOTIA SPRING SALMON

Served with Capers, Red Onions and Cocktail Pumpernickel

250 per Kg 1Kg = 40 slices

ICED SHUCKED OYSTERS ON THE HALF SHELL

Served with Traditional Garnishes

Seasonal - Please ask your Catering Manager about current availability

575 per 100 pieces

ROCKY MOUNTAIN ORGANIC FLAT BREAD

Served with our Exclusive Blend of Cheeses and Pomodoro Tomato Sauce

Grilled Alberta Beef Flat Iron Steak with Caramelized Onion and Blue Cheese

Spicy Chorizo, Roasted Sweet Bell Peppers, Fennel and Goat Cheese 

Applewood Smoked Chicken, Fresh Tomato Bruschetta and Fontina

Roasted Portobello Mushroom, Spinach, Kalamata Olives and Feta Cheese

18 per 10" Flat Bread

WHEEL OF BAKED CAMEMBERT

Topped with Fig Chutney, Toasted Walnuts and Bell Peppers

Served with French Baguette

250 serves 30

FRESH MARKET CRUDITÉS

Served with Creamy Garlic Dip, Curry Mayonnaise and Red Pepper Hummus

Small 80 serves 10/Medium 240 serves 30/Large 480 serves 60

IMPORTED AND DOMESTIC CHEESE PLATTER

Served with Crackers and Fresh Grapes

Small 150 serves 10/Medium 450 serves 30/Large 900 serves 60

SEASONAL FRESH FRUIT AND BERRIES PLATTER

Small 110 serves 10/Medium 330 serves 30/Large 660 serves 60

Reception

PALLISER SPECIALTY CHEESE BOARD

Served with Spiced Nuts, Sun Dried Fruits, Fresh Grapes,
Flat Bread and Locally Made Flat crisps.

CANADA

Brie Noble, Quebec Cows Milk

220 1.2Kg serves 35

Brie le Sendre Pres, Quebec Cows Milk with Maple Fire Ash

275 1.2Kg serves 35

Le Guillaume Tell, Quebec Cows Milk with Ice Cider Washed Rind

350 1.4Kg serves 40

Blue Ermit, Quebec Cows Milk Blue

225 1.1Kg serves 35

Mont St-Benoit Le Moine, Quebec Cows Milk Emmethal Style

400 2Kg serves 50

EUROPE

Brie de Meaux, France Cows Milk

400 2.5Kg serves 70

Taliggio, Italy Cows Milk

400 2.3Kg serves 70

Forme d'Ambert, France Cows Milk Blue

450 3Kg serves 70

CHOCOLATE FOUNTAIN

Includes Seasonal Fruit, Marshmallows, Pound Cake and
Banana Bread

26 per guest *minimum 50 people*

GOURMET CHOCOLATE FOUNTAIN

Our Classic Dark Chocolate Fountain served with
Raspberry Meringues, Piped Shortbread Cookies, Brownies and
Fresh Strawberries.

30 per guest *minimum 50 people*

DEATH BY CHOCOLATE

24 per guest *with dinner*

30 per guest *with reception*

TRADITIONAL PASTRY BUFFET

Featuring our Pastry Chef's Delicacies

22 per guest *with dinner*

28 per guest *with reception*

Reception


Chocolate Fondue with Fresh Fruit and Strawberries 16 per person *minimum 15 people*

Chocolate Dipped Strawberries 5 per piece

Tuxedo Dipped Strawberries 6 per piece

Bride and Groom Dipped Strawberries 8 per piece

Chocolate Dipped Biscotti  4 per piece

Assorted Petite Fours  4.5 per piece

Selection of Handmade Obsessions Truffles  4.5 per piece

Mixed Nuts 450g  22

Salted Pretzels 450g 15

Fairmont BBQ Bar Mix Assortment 450g 15

Gourmet Chips with Bacon Cheese Dip 450g 24

Yellow and Blue Corn Chips served with Fresh Tomato Salsa and Sour Cream 18

IN HOUSE PREPARED SPICED AND SEASONED NUTS

1Kg serves 20-25 people

Curried Cashews 65 per Kg

Cinnamon Spiced Pecans 90 per Kg

Sea Salt and Black Pepper Hazelnuts 100 per Kg

Tahitian Vanilla Macadamia Nuts 140 per Kg


A SELECTION OF MINI DESSERTS

Mini Brûlée 35 per dozen

Passion Fruit Meringue Tarts 40 per dozen

Individual Chocolate Mousse with Chocolate Crunch 40 per dozen

Assortment of Mini Desserts 40 per dozen

 *Item May Contain Nuts*

STAGED SELECTIONS

Gourmet samples, presented on small plates

OCEAN

Chilled Atlantic Lobster, Lola Rosa Lettuce and Ruby Red Grapefruit, White Truffle Dressing 14 each

Warm Oven Roasted Scallop with Artichoke Risotto, Saffron Tomato Vinaigrette 14 each

SKY

Chilled Foie Gras Torchon on Petite Brioche, Saskatoon Berry Gastrique 16 each

Warm Noble Farms Duck Breast with Duck Confit Potato Dauphinoise, Thyme Jus 14 each

LAND

Chilled Assortment of Smoked and Cured Alberta Game Meats Served with Sylvan Star Gouda, Grainy Dijon, Pickled Prairie Mushrooms and Cornichon 14 each

Warm Medallion of Alberta Beef Tenderloin with Lobster Mashed Potato, Natural Jus 16 each



Reception

CHEF ATTENDED STATIONS

Includes up to 2 hours of service by a member of our Culinary Department

ROAST HIP OF ALBERTA ANGUS BEEF

Served with Gourmet Mustards, Horseradish and Mini Onion

Kaiser Buns *Minimum 10 days notice required*

1300 serves 120

ALBERTA BEEF STRIP LOIN

Served with Gourmet Mustards, Horseradish Roasted Garlic Jus and Mini Onion Kaiser Buns

500 serves 40

JUMBO TIGER SHRIMP FLAMBÉ

Tequila, Chili and Lime Infused Sea Salt and Creamery Butter

650 per 100 pieces

ALBERTA AAA BEEF TENDERLOIN FLAMBÉ

Madagascar Green Peppercorn Sauce and Mini Onion Kaiser Buns

950 per 100 pieces

MOROCCAN SLOW ROASTED LAMB SIRLOIN

Masala Cumin Aioli and Mint Chutney, Warm Zhataar Bread

725 per 100 orders

PASTA BAR

Penne Rigate, Vegetable Fusilli and Three Cheese Tortellini

Pomodoro Tomato, Traditional Alfredo Cream and Pesto Sauces

20 per guest

Add: Grilled Chicken or Seared Prawns **14** per guest

Add: Grilled Vegetables, Artichokes and Black Olives **10** per guest

SUSHI BAR

Assorted Maki Roll and Nigiri Sushi with Wasabi and

Pickled Ginger *Based on 8 pieces per person, minimum 70 people, 1 week notice required*

52 per guest

SWEET SENSATIONS

Caramelized Apples with Warm Crepes Flambéed in Calvados, Vanilla Bean Gelato

20 per guest

www.stephanieblond.com



THEME RECEPTIONS

Minimum of 50 guests

MOLTO MARIO

Tuscan Bean Salad with Sweet Peppers, Chorizo and Squid and Grilled Scallion Dressing

Fusilli Primavera with Roasted Capsicum, Feta and Olives and Sun Dried Tomato Pesto

Roma Tomato Bruschetta, Sweet Basil Pesto Spread and Black Olive Tapenade

Served with Zhatar and Pita Bread Chips

Grilled Panini Sandwiches baked in Filone Bread

Based on 3 pieces per person

Free Range Chicken, Prosciutto, Pesto, Oven Dried Tomato and Provolone Cheese

Artichoke, Chèvre, Grilled Eggplant, Sweet Peppers with Tapenade and Basil

Pancetta, Vine Ripe Tomato, Caramelized Onion and Fontina

Individual Tiramisu in a Cocktail Glass

52 per guest

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

STAMPEDE LATE NIGHT MIDWAY

Mini Chicken, Bison and Angus Beef Burgers served on Slider and Pretzel Buns

Shopsy's All Beef Ball Park Franks served on Warm Hot Dog Buns

Above based on 3 pieces per person and served with:

Dijonnaise Sauce, Ketchup, Mayonnaise, Prepared Mustard, Sweet Pickle Relish, Sauerkraut and Warm Nacho Cheese Sauce

Warm Nacho's with our Exclusive Blend of Cheeses, Black Olive, Sliced Jalapeno, Fresh Tomato and Green Onion served with Sour Cream, Salsa and Guacamole

Seasoned Wedge Cut Fries topped with Pulled Pork

Assorted Doughnuts

48 per guest

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.

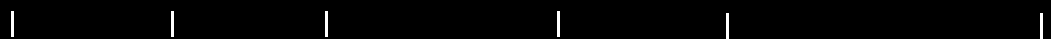
Should the consumption on cash or host bars be less than \$300.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

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.