

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 breakfasts include coffee, decaffeinated coffee and selection of Fairmont Tea.
We are pleased to offer organic eggs, priced at additional \$3 per guest. 🌿*

CONDUCTOR

Orange and Grapefruit Juice

Freshly Scrambled Eggs

Choice of two of the following meats:

Bacon, Maple Pepper Ham, or Country Sausage

Grilled Roma Tomato with Sautéed Leek and Spinach

Home Fried Potatoes

Basket of Freshly Baked Breakfast Pastries *per table*

\$23.00 per guest

FIRST CALL

Orange and Grapefruit Juice

Seasonal Fruit Platter *per table*

Freshly Scrambled Eggs

Choice of two of the following meats:

Bacon, Maple Pepper Ham, or Country Sausage

Choice of Orange Flavoured Waffles or

Buttermilk Pancakes with Quebec Maple Syrup

\$25.00 per guest

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SERVED BREAKFAST



MEDITERRANEAN BREAKFAST

Orange and Grapefruit Juice

Seasonal Fruit Platter per table

Fire Roasted Vegetable and Goat Cheese Frittata with Fresh Salsa

Spicy Chorizo Sausage

Pan Roasted Potatoes

\$23.00 per guest

RAILWAY BREAKFAST

Orange and Grapefruit Juice

Seasonal Fruit Platter per table

Eggs Benedict with Canadian Back Bacon

Grilled Roma Tomato with sautéed Leek and Spinach

Home Fried Potatoes

Basket of freshly baked Breakfast Pastries per table

\$25.00 per guest

As a substitute for Eggs Benedict, choose one of the following:

Eggs Florentine with sautéed Spinach

\$25.00 per guest

Eggs Pacifica with Smoked Salmon

\$25.00 per guest

BUFFET BREAKFAST

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All buffet breakfasts are based on minimum 15 guests. If less than 15 guests, please add an additional \$5.00 per guest. All breakfasts include coffee, decaffeinated coffee and selection of Fairmont Tea. Organic eggs for buffet and brunch service, please add \$5 per guest. 🌿

THE HEALTH CLUB 🌿

Orange, Apple and Grapefruit Juice

Seasonal Fruit Platter

The Palliser Bircher muesli Cereal

Granola

Warm Oatmeal

Cold Cereal with Dried Fruits

Banana, Carrot and Apple Breads

Individual low Fat and Plain Yogurt

\$23.00 per guest

Add Scrambled Egg Whites

\$4.00 per guest

THE JAPANESE BREAKFAST

Miso Soup with Scallions

Hard Boiled Organic Eggs, Served Chilled

Japanese Dashi Egg Crepe with Cream Cheese and Asparagus

Sliced Marinated Tofu in Sweet Shoyu and Mirin

Sliced Fresh Seasonal Fruit Platter

Short Grain Sticky Jasmine Rice

Teppan Seared Salmon

Includes Fairmont Selection Green Tea

\$32.00 per guest

THE FAIRMONT PALLISER BREAKFAST

Orange and Grapefruit Juice

Freshly Scrambled Eggs

Bacon, Sausage, and Maple Pepper Ham

Home Fried Potatoes

Variety of freshly baked Croissants, Muffins and Danish Pastries

Banana, Carrot and Apple Breads

Seasonal Fruit Platter

\$27.00 per guest

Consider adding the following to your buffet:

Assorted Cold Cereals

\$4.00 per guest

Buttermilk Pancakes or Orange flavored Waffles with

Quebec Maple Syrup

\$4.00 per guest

CONTINENTAL EXPRESS

Orange and Grapefruit Juice

Variety of Freshly Baked Croissants, Muffins and

Danish Pastries

Banana, Carrot and Apple Breads

Sweet Butter, Fruit Preserves and Honey

Seasonal Fruit Platter

\$21.00 per guest

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BUFFET BREAKFAST

BRUNCH

Minimum 40 guests

Orange and Grapefruit Juice
Platter of Seasonal Fresh Fruits
Freshly baked Muffins, Croissants and Danish Pastries
Banana, Carrot and Apple Breads

SALADS & PLATTERS

Gathered Organic Greens with Raspberry Shallot Vinaigrette
Traditional Caesar Salad
Spinach Watercress Salad with Crumbled Blue Cheese and Apple Cider Vinaigrette
Roasted Yam and Baby Golden Potato Salad with Dill Pickles
Vegetable Rotini Pasta Salad Primavera with Creamy Pesto Dressing
Cold Vanilla Poached Salmon Medallions with Noilly Prat
Chive Mayonnaise
Bay Shrimp with Pea Shoots, Bean Sprouts and Marinated Tofu
Slices of Roast Beef, Smoked Turkey Breast and
Maple Pepper Ham

HOT BREAKFAST

Bacon and Sausage
Eggs Benedict
Famous Rimrock Waffles with Quebec Maple Syrup
Strawberry Sauce and Whipped Cream

ENTRÉES

Choice of Two Entrées

Sea Salt, Maple Syrup and Mustard Seed Crusted Salmon on
Lemongrass White Wine Sauce
Medallions of Alberta Pork with Madeira Sauce and Fruit Chutney
Herb Roasted Breast of Chicken with Grilled Vegetable and
Kalamata Olive Ragout
Braised Beef Tenderloin Tips with Forest Mushrooms and Roasted Garlic
Thyme Sauce
Three Cheese Tortellini in Slow Roasted Roma Tomato and
Basil Sauce

Chef's Choice Potato
Fresh Seasonal Market Vegetables
Selection of Sweets from our Pastry Shop

\$44.00 per guest

Add an Omelette Station

Includes a variety of fillings and an Attending Chef for a
maximum of one hour

\$10.00 per guest

Add a Carving Station

Roasted 'AAA' Alberta Prime Rib, au jus
And an Attending Chef for maximum of one hour

\$10.00 per guest

Add a Mimosa Station

Sparkling Wine and Orange or Cranberry Juice

\$10.00 per guest

CATERING INFORMATION

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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.

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CATERING INFORMATION

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.

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.

SIGNAGE

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

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.

SMOKING

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