

# 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



## RECEPTIONS Contains Nuts Vegetarian Creation

### COLD CANAPÉS *price per dozen*

Cranberry Glazed Pork Tenderloin, Fuji Apple-Mint Relish	<b>\$38.00</b>
Brie with Ice Wine Glazed Grape on spiced Nut Bread <small>Contains Nuts</small>	<b>\$36.00</b>
Poached Pear and Stilton in Proscuitto, Port Glaze	<b>\$38.00</b>
Smoked Balik Salmon Profiteroles, Chive Crème Fraiche	<b>\$38.00</b>
Cilantro Marinated Tiger Shrimp, Papaya Chutney	<b>\$44.00</b>
Assorted Nigiri Sushi with Pickled Ginger and Wasabi	<b>\$50.00</b>
Assorted Maki Sushi Rolls with Pickled Ginger and Wasabi	<b>\$44.00</b>
Beef Tenderloin Carpaccio on Cheese Straws, Truffle Oil and Reggiano	<b>\$38.00</b>
Basil-Lemon Marinated Bocconcini with Fire Roasted Pepper Relish <small>Vegetarian Creation</small>	<b>\$34.00</b>
Lemon Glazed Ahi Tuna, Daikon Radish Slaw	<b>\$42.00</b>
Tartar of Roma Tomato, Cilantro and Cracked Pepper <small>Vegetarian Creation</small>	<b>\$32.00</b>
Caribbean Spiced Chicken Vol Au Vent, Caramelized Onion and Mango	<b>\$36.00</b>



# RECEPTIONS

## HOT HORS D'OEUVRES *price per dozen*

Miniature Beef Wellington	\$40.00
Wild Mushroom Risotto Lollypop *	\$38.00
Miniature Eggplant and Artichoke Pizza with Asiago *	\$38.00
Roasted Portobello Mushroom and Chevre Tart *	\$38.00
Vegetable Spring Rolls with Sour Plum Dipping Sauce *	\$36.00
Miniature Vegetable Samosas with Mint Chutney *	\$36.00
Fire Roasted Vegetable Quesadilla, Tomato Salsa *	\$38.00
Crispy Prawn Wonton, Soy-Ginger Dipping Sauce	\$44.00
Bay Spiced Crab Cakes, Charred Pepper Remoulade	\$40.00
Coconut Shrimp Dumplings, Thai Spiced Aioli 	\$44.00
Santa Fe Smoked Chicken Phyllo Parcels	\$38.00
Moroccan Spiced Lamb Chops with Black Pepper Espresso Lacquer	\$55.00
Assorted Dim Sum <i>Har Gow, Sui Mai, Shanghai Dumpling</i>	\$46.00

## STATIONARY DISPLAYS

### 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

**\$13.00 per guest**

### SELECTION OF SANDWICHES

Roasted "AAA" Alberta Beef with Horseradish on Focaccia  
Cumin Rubbed Turkey Breast with Cajun Spiced Aioli on Pretzel Bun  
Maple Ham and Smoked Gouda with Mustard Spread on Ciabatta Bread  
Tomato, Avocado, Caramelized Onion, Roasted Peppers with  
Garlic Hummus on Zahtar Bread

Baby Shrimp and Pea Shoot Salad with Wasabi Mustard in a Mini Croissant

**\$42.00 per dozen**

### SHRIMP TOWER

Jumbo Tiger Shrimp Tower served on Ice with Cocktail and Marie Rose Sauces

**\$500.00 per 100 pieces**

### SMOKED SALMON

Sliced Smoked Nova Scotia Spring Salmon with Capers, Red Onions and Cocktail Pumpernickel Bread

**\$200.00 per Kg 1Kg equals 40 slices**

*continued...*

# RECEPTIONS



## OYSTERS ON THE HALF SHELL

Iced Shucked Oysters on the Half Shell with Traditional Garnishes  
*please inquire with your Catering Manager on seasonal availability*

**\$525.00 per 100 pieces**

## FORNO OVEN PAN PIZZA

*served with our exclusive blend of cheeses and Pomodoro tomato sauce*

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

**\$18.00 per 8" Pizza**

## BAKED CAMEMBERT

Wheel of Baked Camembert Topped with Fig Chutney, Toasted Walnuts  
and Bell Peppers. Served with French Baguette 🍷

**\$250.00 serves 30**

## CRUDITÉS

Fresh Market Crudités with Creamy Garlic Dip, Curry Mayonnaise and Red  
Pepper Hummus

**Small \$80.00 serves 10**

**Medium \$240.00 serves 30**

**Large \$480.00 serves 60**

*continued...*

# RECEPTIONS

## BRUSCHETTA

Roma Tomato Bruschetta with Aged Balsamic and Extra Virgin Olive Oil served with Mediterranean Style Pita and Zahtar Chips

**\$60.00 per 450gram Crock** *serves 20*

## FRESH FRUIT

Platter of Seasonal Fresh Fruit and Berries

**Small \$110.00** *serves 10*

**Medium \$330.00** *serves 30*

**Large \$660.00** *serves 60*

## CHEESE

Platter of Imported and Domestic Cheese

Served with Crackers and Fresh Grapes

**Small \$150.00** *serves 10*

**Medium \$450.00** *serves 30*

**Large \$900.00** *serves 60*

## PALLISER SPECIALTY CHEESE BOARD

Served with Spiced Nuts, Sun-Dried Fruits and Grapes, Flatbread and Rain Forest Crisps.

Brie de Meaux 2.5 kg *serves 70* **\$400**

Taliggio 2.3 kg *serves 70* **\$400**

Forme d'Ambert 3 kg *serves 70* **\$450**

## CHEF ATTENDED STATIONS

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

## HIP OF BEEF

Roast Hip of Alberta Angus Beef with Mini Onion Kaiser Buns

Served with Gourmet Mustards and Horseradish

*minimum 10 days notice required*

**\$1200.00** *serves 120*

## ROASTED BEEF STRIPLOIN

Alberta Beef Striploin with Roasted Garlic Jus and Mini Onion Kaiser

Buns, Served with Gourmet Mustards and Horseradish

**\$400.00** *serves 40*

## TIGER SHRIMP

Jumbo Tiger Shrimp Flambe

Tequila, Chili and Lime Infused Sea Salt and Creamery Butter

**\$625.00 per 100 pieces**

## BEEF TENDERLOIN

Alberta AAA Beef Tenderloin Flambe with

Madagascar Green Peppercorn Sauce and Mini Onion Kaiser Buns

**\$900.00 per 100 pieces**

*continued...*

# RECEPTIONS



## ROASTED LAMB SIRLOIN

Moroccan Spiced Slow Roasted Lamb Sirloin

Masala Cumin Aioli and Mint Chutney with Warm Zahtar Bread

**\$725.00 per 100 orders**

## PASTA BAR

Penne Rigate, Vegetable Fusilli and Three Cheese Tortellini

Pomodoro Tomato, Traditional Alfredo Cream and Pesto Sauces 

**\$18.00 per person**

Add Grilled Chicken or Seared Prawns **\$12.00 per guest**

Add Grilled Vegetables, Artichokes and Black Olives **\$8.00 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*

**\$46.00 per person**

## BANANAS FOSTER

Bananas Foster with Warm Crepes

Flambéed in Brandy with Vanilla Bean Gelato

**\$18.00 per person**

# RECEPTIONS



## STAGED SELECTIONS

### OCEAN

Pan Seared Atlantic Salmon with Butternut Squash and Pea Risotto

**\$10.00 each**

Oven Roasted Scallop with White Truffle Mashed Potato

**\$12.00 each**

### SKY

Duck Confit and Lingot Bean Cassoulet

**\$10.00 each**

Caramelized Onion, Pheasant and Wild Game Tortiere in Pastry

**\$10.00 each**

### LAND

Medallion of Alberta Beef Tenderloin with Lobster Mashed Potato

**\$12.00 each**

Moroccan Spiced Lamb Sirloin with Roasted Eggplant and

Preserved Lemon Puree

**\$12.00 each**

### GARDEN

Vegetable Tempura on Sticky Rice with Sweet Shoyu Remoulade

**\$9.00 each**

Paneer Makhani with Green Lentil Dhaal and Fresh Yogurt

**\$10.00 each**

# RECEPTIONS

## THEME RECEPTIONS

*minimum of 50 people, based in 8 pieces per person*

### ITALIAN

Roma Tomato Bruschetta, Sweet Basil Pesto Spread and Olive Tapenade  
Assorted Vegetable Antipasto  
Prosciutto, Salami, Capicola  
Sliced Provolone, Fontina, Gorgonzola and Shaved Reggiano  
Assorted Italian Piccolo Rolls and Breads  
Caesar Salad  
Marinated Roma Tomato and Bocconcini Salad  
Pasta Bar with Attending Chef for Two Hours  
Chicken Saltimbocca  
Grilled Mild Italian Sausage with Oven Roasted Fennel and Tomato  
**\$62.00 per guest**

### BALI TO BANGKOK

Assorted Maki Rolls and Nigiri Sushi with Pickled Ginger and Wasabi  
Smoked Tuna with Soy Ginger Mayonnaise  
Thai Vegetable Shrimp and Noodle Salad  
Sui Choy and Crisp Vegetable Coleslaw  
Curried Mushroom and Tomato Salad  
Chapati Bread and Poppadoms with Assorted Chutneys and Spicy Pickles  
Chinese Five Spice Barbequed Pork with Hoisin Jus  
Assorted Dim Sum in a Chinese Steam Basket  
Stir Fried Szechuan Rice  
**\$78.00 per guest**

### WEST COAST TO THE ROCKY MOUNTAINS

Roasted Yam and Potato Salad with Creamy Dill dressing  
Charred Root Vegetable Salad  
Beef Tenderloin Carpaccio with Garlic Oil Drizzle and Shaved Parmesan  
Display of Smoked Salmon and Trout with Horseradish Mayonnaise  
Bread Display with Assorted Gourmet Spreads and Dips  
Sundried Cranberry and Brown Sugar Cured Salmon Sides Baked on a Cedar Plank  
Grilled Portobello Mushroom and Goat Cheese in Pastry ✨  
Vermouth Scented Seafood Chowder with Sourdough Rolls  
Slow Roasted "AAA" Alberta Top Sirloin with Saskatoon Berry Sauce  
**\$68.00 per guest**

# RECEPTIONS

## SWEETS & SNACKS

Chocolate Fondue with Fresh Fruit and Strawberries	<b>\$12.00 per guest</b>
Chocolate Dipped Strawberries	<b>\$4.25 per piece</b>
Tuxedo Dipped Strawberries	<b>\$5.00 per piece</b>
Bride and Groom Dipped Strawberries	<b>\$5.25 per piece</b>
Chocolate Dipped Biscotti	<b>\$4.00 per piece</b>
Assorted Petit Fours	<b>\$4.50 per piece</b>
Selection of Handmade Obsessions Truffles	<b>\$4.50 per piece</b>
Mixed Nuts (450g)	<b>\$20.00</b>
Salted Pretzels (450g)	<b>\$10.00</b>
Party Mix (450g)	<b>\$12.00</b>
Gourmet Chips with Bacon Cheese Dip (450g)	<b>\$24.00</b>
Yellow and Blue Corn Chips served with Fresh Tomato Salsa and Sour Cream	<b>\$18.00</b>

## PALLISER SPICED & SEASONED NUTS

*1Kg serves 20-25 people*

Curried Cashews	<b>\$65.00 per Kg</b>
Cinnamon Spiced Pecans	<b>\$90.00 per Kg</b>
Sea Salt and Black Pepper Hazelnuts	<b>\$100.00 per Kg</b>
Tahitian Vanilla Macadamia Nuts	<b>\$140.00 per Kg</b>

## CHOCOLATE FOUNTAIN

Includes Seasonal Fruit, Marshmallows, Pound Cake and Banana Bread

*minimum 50 people*

**\$24.00 per guest**

## DESSERT BUFFETS

### DEATH BY CHOCOLATE

With Dinner **\$22.00 per guest**

Reception **\$24.00 per guest**

### TRADITIONAL PASTRY BUFFET

Featuring our Pastry Chef's Delicacies

With Dinner **\$20.00 per guest**

Reception **\$22.00 per guest**

### CHOCOLATE FOUNTAIN

Enhance your Pastry Buffet with a Chocolate Fountain

*minimum 50 guests*

With Pastry Buffet **\$12.00 per guest**

Reception **\$24.00 per guest**

### ICE CARVINGS

Price Subject to Design



## PLATED DINNER Contains Nuts Vegetarian Creation

### COLD APPETIZERS

#### OCEAN

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

**\$18.00**

#### SKY

Terrine of Smoked Duck Breast and Traditional Rilette, Apple Fennel Slaw Toasted Hazelnut Dressing and Carrot Oil.

**\$16.00**

#### LAND

Tasting of Alberta Beef Tenderloin  
Tellicherry Peppercorn Infused Carpaccio and Traditional Tartare with Young Greens, Herb Infused Olive Oil and Truffle Emulsion

**\$18.00**

#### GARDEN

Fire Roasted Vegetable, House Cured Tomato and Asparagus Ratatouille, Quebec Goat Cheese, Aged Balsamic and Basil Oil

**\$15.00**



# PLATED DINNER

## HOT APPETIZERS

### OCEAN

Anise Roasted Prawns and Citron Vodka Scallops,  
Candied Parsnip Risotto, Saffron-Tomato Vinaigrette, Micro Greens

**\$18.00**

### SKY

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

**\$18.00**

### LAND

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

**\$18.00**

### GARDEN

Wild Mushroom, Mascarpone and Arugula Cannelloni,  
Roasted Roma Tomato Coulis, Basil-Pine Nut Pesto

**\$16.00**

## PALATE REFRESHERS

Mandarin Orange Sorbet, Candied Orange

**\$6.00**

Lemoncello Sorbet with Fresh Mint

**\$6.00**

Frosted Grapes Marinated with Amaretto

**\$6.00**

## DINNER SOUPS

Harvest Squash and Apple Bisque, Cinnamon Crème Fraiche ✨

**\$10.00**

Slow Roasted Cauliflower Veloute, Stilton Crouton ✨

**\$10.00**

Hunter Mushroom Soup, Double Smoked Bacon and Reggiano Crisps

**\$10.00**

Vine Ripe Plum Tomato Soup, Basil Oil ✨

**\$10.00**

Free Range Chicken Consommé, Parmesan Crepe and Fresh Chives

**\$10.00**

Traditional Lobster Bisque Scented with Armagnac

**\$11.00**

# PLATED DINNER




## SALADS


Spinach and Watercress Salad, Port Soaked Figs, Cinnamon Spiced Pecans, Fuji Apple Vinaigrette 

**\$10.00**

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

**\$10.00** 

Salad “Maison” Boston Lettuce, Radicchio, Belgian Endive, Tomato, Cucumber and Onion Sprouts, Raspberry Shallot Vinaigrette

**\$10.00** 

Fraser Valley Greens with Goats Cheese and Marinated Mushrooms, Oven Dried Tomato, Crisp Pancetta, Carrot Oil, Lemon-Herb Vinaigrette

**\$11.00**

Vine Ripened Tomato and Marinated Bocconcini, Young Greens, Aged Balsamic Drizzle and Basil Oil

**\$12.00**

Salad of Young Frisee Lettuce and Crumbled Roquefort, Double Smoked Bacon Lardons, Toasted Hazelnuts and Perigord Truffle Emulsion

**\$12.00**

# PLATED DINNER

## ENTRÉES

### LAND

Tellicherry Pepper Roasted Alberta Beef Tenderloin with  
Morel Mushroom Ragout

**\$42.00**

Slow Roasted Alberta Prime Rib au Jus

**\$40.00**

Oven Roasted Rack of Lamb with Green Peppercorn-Flax Seed Crust,  
Rosemary Scented Jus

**\$44.00**

Grilled Carmen Creek Bison Tenderloin, Saskatoon Berry and Thyme Jus

**\$42.00**

Grilled AAA Alberta Beef Tenderloin and Breast of Chicken, Madeira  
Glaze, Smoked Tomato Chutney

**\$40.00**

Grilled 6oz Beef Tenderloin with 4oz Nova Scotia Lobster Tail,  
Merlot Reduction and Citrus Butter

**\$68.00**

### SEA

Crab and Shrimp Stuffed Fillet of Salmon, Cognac Lobster Sauce

**\$36.00**

Black and Tan Sesame Crusted Roulade of Pacific Halibut and  
Wild Sockeye Salmon, Shitake Mushroom and Ginger Fricassee

**\$40.00**

Herb Crusted Sablefish Fillet and Seared Sea Scallops,  
Pernod Scented Cherry Tomato Fondue, Citrus Veloute

**\$42.00**

### SKY

Herb Crusted Breast of Chicken with Cane Sugar Roasted Prawns,  
Chinese Five Spice Marmalade

**\$36.00**

Cinnamon Roasted Breast of Broam Lake Duck, Okanagan Cherry Relish,  
Truffle Jus

**\$38.00**

Oven Baked Chicken Breast Saltimbocca, Shaved Proscuitto, Sage and  
Parmesan Reggiano with Tomato-Basil Chutney

**\$35.00**

### EARTH

Ratatouille in Seven-Grain Pastry, Butternut Squash Jus

**\$30.00**

Grilled Mediterranean Vegetable Flan, Sweet Basil Risotto,  
Roma Tomato Coulis

**\$30.00**

Fire Roasted Portobello Mushroom Napoleon in Phyllo Pastry,  
Ancient Grain Pilaf, Smoked Pepper Essence

**\$30.00**

# PLATED DINNER



## DESSERTS

Classic French Apple Tart with Vanilla Bean Gelato and Caramel

**\$12.00**

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis

**\$12.00**

Chocolate Hazelnut Craquant with Amber Coffee Glaze ☞

**\$12.00**

Lemon Sable with Almonds and Pistachio Flakes, Shortbread Biscuit ☞

**\$12.00**

Chocolate Lava Cake with After Eight Gelato

**\$12.00**

White Chocolate and Cognac Bavaroise with Raspberry Center and Peach Confiture

**\$12.00**

Strawberry Dame Blanche with Vanilla Thyme Anglaise and Cranberry Lemon Biscotti

**\$12.00**

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

**\$12.00**

Warm Pear Gingerbread Cake served with Calvados Ice Cream

**\$12.00**

Trio of Sorbet in a Tuille Cup with Seasonal Berries

**\$12.00**

# PLATED DINNER

## PALLISER SIGNATURE MENU

*The a la carte menu is served with seasonal fresh vegetables, appropriate accompaniments and assorted rolls and butter. Freshly brewed coffee, decaffeinated coffee and a selection of Fairmont Tea. Please pre-select a soup, salad and dessert, your guests may select their choice of entrée.*

### SOUPS

Harvest Squash and Apple Bisque, Cinnamon Crème Fraiche ✨

or

Hunter Mushroom Soup, Double Smoked Bacon and Reggiano Crisps

### SALADS

Spinach and Watercress Salad, Port Soaked Figs, Cinnamon Spiced Pecans,  
Fuji Apple Vinaigrette

or

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

### PALATE REFRESHER

Lemoncello Sorbet with Fresh Mint

### ENTRÉES

Herb Crusted Breast of Chicken with Cane Sugar Roasted Prawns,  
Chinese Five Spice Marmalade

or

Crab and Shrimp Stuffed Fillet of Salmon, Cognac Lobster Sauce

or

Tellicherry Pepper Roasted Alberta Beef Tenderloin,  
Morel Mushroom Ragout

### DESSERT

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis

or

Lemon Sable with Almonds and Pistachio Flakes, Shortbread Biscuit ✨

**\$92.00 per guest**

# PLATED DINNER

## PALLISER GALA COLLECTION

*Suggestions from our Executive Chef*

### THE CRYSTAL

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

Free Range Chicken Consommé, Parmesan Crepe and Fresh Chives

Lemoncello Sorbet with Fresh Mint

Tellicherry Pepper Roasted Alberta Beef Tenderloin,  
Morel Mushroom Ragout

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis

**\$88.00**

### THE ALBERTA

Salad of Young Frisee Lettuce and Crumbled Roquefort,  
Double Smoked Bacon Lardons, Toasted Hazelnuts and  
Perigord Truffle Emulsion

Traditional Lobster Bisque Scented with Armagnac

Frosted Grapes Marinated with Amaretto

Slow Roasted Alberta Prime Rib au Jus

Chocolate Hazelnut Craquant with Amber Coffee Glaze ☞

**\$81.00**

### THE PENTHOUSE

Slow Roasted Cauliflower Veloute, Stilton Crouton ✨

Salad “Maison” Boston Lettuce, Radicchio, Belgian Endive,  
Tomato, Cucumber and Onion Sprouts, Raspberry Shallot Vinaigrette

Mandarin Orange Sorbet, Candied Orange

Herb Crusted Breast of Chicken with Cane Sugar Roasted Prawns, Chinese  
Five Spice Marmalade

Classic French Apple Tart with Vanilla Bean Gelato and Caramel

**\$74.00**

# PLATED DINNER

## PALLISER STYLE DINING

*Unique to The Fairmont Palliser Hotel. Interactive dining using handcrafted rosewood lazy susans. Maximum 125 guests.*

### SOUP

Harvest Squash and Apple Bisque, Cinnamon Crème Fraiche ✨🌿

### SALADS

Gathered Baby Greens in English Cucumber with Derby Sage Cheese and Sun Dried Cranberries, Mulled Cabernet and Cinnamon Scented Tangerine 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

### ENTRÉES

Herb Crusted Breast of Chicken with Cane Sugar Roasted Prawns, Chinese Five Spice Marmalade

Kalamata Olive and Pinenut Crusted Sablefish Fillet, Pernod Scented Cherry Tomato Fondue

Tellicherry Pepper Roasted Alberta Beef Tenderloin, Morel Mushroom Ragout

### DESSERTS

Vienna Chocolate Truffle Tower

Classic Lemon Meringue Tart

Chocolate Hazelnut Craquant with Amber Coffee Glaze 🍷

### CHEESE & FRUIT

Imported and Domestic Cheeses

Platter of Seasonal Fresh Fruits

### BREAD DISPLAY

Olive Tapenade, Vegetable Antipasto Spread and Pesto Butter 🍷  
with Assorted Artisan Breads and Rolls

Coffee, Decaffeinated Coffee and Fairmont Tea

**\$100.00 per guest**

# BUFFET DINNER

## DINNER BUFFET

*minimum 50 people*

### CHILLED SALADS

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  
Marinated Mushroom Salad with Tarragon, Lemon and Virgin Olive Oil  
Mediterranean Salad  
Caribbean Orzo Pasta Salad with Jerk Chicken, Coconut and Cilantro and  
Kaffir Lime Dressing

### PLATTERS

Cold Vanilla Poached Salmon Medallions, 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  
Antipasto Platter with Grilled and Marinated Vegetables, Pickles and Olives

### THE CARVERY

*Choice of One*

AAA Alberta Beef Prime Rib au Jus

or

Roasted Breast of Turkey with Pan Gravy and Cranberry Sauce

or

Roasted Grain Fed Veal with Tarragon Mustard Sauce

*All served with Appropriate Condiments*

### ENTRÉES

*Choice of Two or Three of the Following Entrées:*

Sea Salt, Maple Syrup and Mustard Seed Crusted Salmon on Lemongrass  
White Wine Sauce  
Seafood Americane with Prawns and Armagnac  
Oven Roasted Basa Fillet with Thai Sweet and Sour Glaze and Scallions  
Medallions of Alberta Pork with Madeira Sauce and Fruit Chutney  
Moroccan Scented Breast of Chicken with Mediterranean Bruschetta  
Beef Tenderloin Tips with Mushrooms and Roasted Garlic Thyme Sauce  
Three Cheese Tortellini in Slow Roasted Roma Tomato and Basil Sauce  
Ragout of Caramelized Organic Pumpkin, Winter Squash and  
Sweet Onion with Whole Grain Pilaf

Chefs Choice Potatoes

Fresh Seasonal Market Vegetables

### DESSERTS

Platter of Fresh Seasonal Sliced Fruits  
Imported and Domestic Cheese Platter  
Dessert Buffet

Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

**\$70.00 per guest for 2 entrées**

**\$78.00 per guest for 3 entrées**



## BEVERAGE

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### BANQUET BAR

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

	<b>Host/Cash</b>
Premium Brands	<b>\$7.00/\$7.50</b>
Deluxe Brands	<b>\$7.50/\$8.00</b>
Domestic Beer	<b>\$6.00/\$6.50</b>
Imported Beer	<b>\$6.50/\$7.00</b>
Soft Drinks/Perrier	<b>\$4.00/\$4.50</b>
House Wine	<b>\$7.00/\$7.50</b>
Imported Liqueurs	<b>\$8.00/\$8.50</b>
Port, Cognac, Martinis	<b>\$9.50/\$10.00</b>

*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 \$300.00 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**

# BEVERAGE

## WHITE WINES

Rodney Strong Chardonnay, California	<b>\$49.00</b>
Oyster Bay Sauvignon Blanc, New Zealand	<b>\$40.00</b>
Penfolds Koonuga Hill Chardonnay, Australia	<b>\$35.00</b>
Joseph Drouhin Pouilly Fuisse, France	<b>\$78.00</b>
Feudi di Romans Pinot Grigio, Italy	<b>\$47.00</b>
Fairmont Mission Hill Chardonnay VQA, British Columbia	<b>\$36.00</b>
J. Lohr "Riverstone" Chardonnay, California	<b>\$54.00</b>
Louis Latour Chardonnay, France	<b>\$41.00</b>
Wolf Blass Yellow Label Chardonnay, Australia	<b>\$39.00</b>
Kendall Jackson Vintner's Reserve Sauvignon Blanc, California	<b>\$45.00</b>
Bonterra  Chardonnay, California	<b>\$45.00</b>

## RED WINES

Leonardo, Chianti, Italy	<b>\$53.00</b>
Fairmont Mission Hill Merlot VQA, British Columbia	<b>\$40.00</b>
Louis Latour Pinot Noir, France	<b>\$44.00</b>
Rodney Strong Cabernet Sauvignon, California	<b>\$55.00</b>
Wolf Blass "Yellow Label" Cabernet Sauvignon, Australia	<b>\$42.00</b>
Kendall Jackson Vintner's Reserve Cabernet Sauvignon, California	<b>\$58.00</b>
Penfolds Koonuga Hill Shiraz/Cabernet, Australia	<b>\$36.00</b>
Wynns Coonawara Shiraz, Australia	<b>\$46.00</b>
Ravenswood Zinfandel, California	<b>\$43.00</b>
Chateaufeuf du Pape Anselme, France	<b>\$87.00</b>
J.Lohr "Seven Oaks" Cabernet Sauvignon, California	<b>\$57.00</b>
Bonterra  Syrah, California	<b>\$45.00</b>

# BEVERAGE



## CHAMPAGNES & SPARKLING WINES

Trevisiol Prosecco (Italy)	<b>\$60.00</b>
Pommery Brut Royal (France)	<b>\$120.00</b>
Perrier Jouet Grand Brut (France)	<b>\$130.00</b>
Moet Chandon Brut Impérial (France)	<b>\$125.00</b>
Vineland Estates Brut (Canada)	<b>\$60.00</b>

## ROSÉ

Nino Franco Faive Rosé	<b>\$70.00</b>
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## SPECIALTY BEVERAGES

Fruit Punch	<b>\$100.00</b> <i>serves 30 guests</i>
Alcoholic Fruit Punch	<b>\$150.00</b> <i>serves 30 guests</i>
Sparkling Wine Punch	<b>\$150.00</b> <i>serves 30 guests</i>

## CAPPUCCINO BAR

*Maximum 50 people based on one coffee per guest*

*Your choice of:*

Cappuccino, Latte, or Espresso	<b>\$350.00</b> <i>for 50 cups</i>
Additional Coffees	<b>\$7.00</b> <i>each</i>

# 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.

*continued...*

# 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.