

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 LUNCH Contains Nuts Vegetarian Creation

All lunches are served with seasonal fresh vegetables, appropriate accompaniments, assorted rolls and butter, coffee, decaffeinated coffee and a selection of Fairmont Tea.

APPETIZERS

COLD SELECTION

Trio of Salmon with Smoked Salmon Rosette, Salmon Tartar and Indian Candied Salmon with Micro Greens, Roasted Red and Yellow Pepper Aioli

\$12.00

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

\$12.00

HOT SELECTION

Thai Crab and Green Curry Fish Cake, Red Onion-Fennel Salad and Sweet Corn Veloute

\$12.00

Butternut Squash Ravioli, White Wine Basil Cream Sauce and Shaved Parmesan

\$12.00



SERVED LUNCH



SOUPS

Clam Chowder

\$9.00

Roasted Roma Tomato Bisque with Basil Oil * 

\$9.00

Wild Mushroom Soup with Garlic Herb Crème Fraîche *

\$9.00

Roasted Yam and Ginger Soup with Cilantro Chantilly *

\$9.00


Traditional Lobster Bisque Scented with Armagnac

\$10.00

SALADS

Organic Spring Mix Salad with Asiago Cheese in a Cucumber Ring with Creamy Pesto Garlic Dressing 

\$9.00

Salad "Maison" Butter leaf, Radicchio, Belgian, Endive, Tomatoes, Cucumbers and Onion Sprouts with Raspberry Vinaigrette 

\$9.00

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

\$10.00

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

\$11.00

SERVED LUNCH

ENTRÉES

Miso Marinated Salmon Fillet with Thai Basil & Cashew Nut Pesto 
\$25.00

House Made Meat Lasagna with Pomodoro Tomato Sauce and Shaved Parmesan
\$20.00

Grilled 6oz “AAA” Alberta New York Steak, Warm Pancetta and Shiitake Mushroom Potato Salad, Grainy Mustard Jus *prepared Medium Rare*
\$26.00

Hoisin Marinated Pork Tenderloin with Chinese Fried Rice and Shanghai Bok Choy
\$26.00

Herb Crusted Breast of Chicken Chinese Five Spice Marmalade
\$25.00

Slow Roasted Alberta Prime Rib au Jus *prepared Medium Rare*
\$35.00

Baked Sablefish with Ratatouille Crust and Chevre Cheese Sauce
\$38.00

Grilled 6oz “AAA” Alberta Beef Tenderloin Cabernet Shallot Reduction *prepared Medium Rare*
\$36.00

Grilled Carmen Creek Bison Tenderloin, Saskatoon Berry and Thyme Jus
\$38.00

VEGETARIAN ENTREES

Masala Curried Vegetables and Chick Pea Curry in a Banana Leaf
Coconut Rice with Tomato Raita 
\$23.00

Ratatouille in Seven-Grain Pastry, Butternut Squash Jus 
\$23.00

Grilled Mediterranean Vegetable Flan with Sweet Basil Pesto Risotto and Roma Tomato Coulis
\$23.00

SERVED LUNCH



DESSERTS

Classic French Apple Tart with Vanilla Bean Gelato and Caramel
\$10.00

Chocolate Velvet Pyramid with Chocolate Crunch and Raspberry Coulis
\$10.00

Chocolate Hazelnut Craquant with Amber Coffee Glaze ☞
\$10.00

Lemon Sable with Sliced Almonds and Pistachio Flakes,
Shortbread Biscuit ☞
\$10.00

White Chocolate and Cognac Bavaroise with Raspberry Center and
Peach Confiture
\$10.00

Strawberry Dame Blanche with Vanilla Thyme Anglaise and Cranberry
Lemon Biscotti
\$10.00

Warm Pear Gingerbread Cake served with Calvados Ice Cream
\$10.00

Trio of Sorbet in a Tuille Cup with Seasonal Berries
\$10.00

BUFFET LUNCH

WORKING LUNCH BUFFETS

Buffets include coffee, decaffeinated coffee and Fairmont Tea. Minimum 15 guests or \$3.00 surcharge will be added.

PIZZA EXPRESS

Traditional Caesar Salad

Grilled Marinated Vegetable Salad

Italian Rotini Pasta Salad with Fresh Basil and Olive Oil

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

Applewood Smoked Chicken, Tomato Bruschetta and Fontina Cheese

Roasted Portobello Mushroom, Spinach, Kalamata Olives and Feta Cheese

Chocolate Pizza 

\$32.00 per guest

NEW YORK DELI

Green Salad, Feta Cheese, Oven Dried Tomatoes with Herb Vinaigrette

Creamy Coleslaw

Warm Grilled Chicken Breast, Valbella Smoked Meat and

Roasted Vegetable Sandwiches served on Soft Pretzel Buns


Dill Pickles, Kalamata and Sicilian Olives

Apple Strudel with Crème Anglaise

\$32.00 per guest

LIGHTER FARE

Vegetable Antipasto with Marinated Olives & Pickles

Marinated Mushroom Salad with Toasted Pine Nuts 

Chefs Soup of the Day

Your choice of:

Atlantic Salmon or Chicken Breast served on Baby Greens
with Shallot and Red Wine Vinaigrette

Platter of Seasonal Fruit

Rolls and Butter

\$32.00 per guest

A TASTE OF INDIA

Spinach Salad with Curried Mango Vinaigrette

Lentil and Cucumber Salad with Cilantro Yogurt Dressing

Lamb Vindaloo with Tomato Raita

Tandoori Chicken

Saffron Pilau Basmati Rice

Market Vegetables

Pappadam and Assorted Chutneys

Mango Mousse and Coconut Dacquoise

\$34.00 per guest

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BUFFET LUNCH



CHEESE BURGER FEAST

Classic Potato Salad
Traditional Coleslaw


Alberta Prime Rib Beef Burgers
Yves Veggie Cuisine Burgers

Sliced Farm House Cheddar and Gouda Cheese
Lettuce, Tomato, Red Onion, Pickles, Condiments and Fresh Kaiser Rolls
French Fries

Chocolate Chip Cookies
\$32.00 per Guest

WRAP AROUND THE WORLD

Chef's Feature Soup of the Day

Roma Tomato and Cucumber Salad with Aged Balsamic Vinaigrette
Pasta Salad with Basil Arugula Pesto 

Assorted Tortillas and Flatbreads filled with:

Grilled Chicken rubbed with Cumin in a Chipotle Sour Cream
Barbequed Pork, Spanish Onion, Cajun Spiced Aioli and Butter Lettuce
Tomato, Avocado, Caramelized Onion, Roasted Garlic Hummus and
Grilled Peppers
Hoisin Glazed Beef, Bok Choy and Pea Shoots with
Pickled Ginger and Teriyaki Mayonnaise

Selection of Pastries
\$33.00 per guest

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BUFFET LUNCH

A LITTLE PASTA

Arugula Salad with Balsamic Vinaigrette
Marinated Tomato and Bocconcini Salad with Fresh Basil
Pesto Rubbed Chicken Breast with Vegetable Rotini
Roasted Garlic Alfredo Sauce and Tomato Sauce 🍷
Vegetarian Lasagna
Focaccia Bread

Tiramisu Square and Chocolate Biscotti 🍷

\$32.00 per guest

FAST TRACK SANDWICH BUFFET

Soup of the Day

Yam and Potato Salad with Kosher Pickles
Gathered Baby Greens with Creamy Garlic Dressing
Roast AAA Beef with Horseradish on Focaccia Bread
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 and Roasted Peppers with
Garlic Hummus on Zahtar Bread
Baby Shrimp and Pea Shoot Salad with Wasabi Mustard in a Mini Croissant
4 pieces per person

Selection of Pastries

\$33.00 per guest

Substitute Soup of Day with Clam Chowder

\$4.00 per guest

LUNCH BUFFET

minimum 50 people

Gathered Organic Greens with Raspberry Shallot Vinaigrette
Traditional Caesar Salad
Spinach Watercress Salad with 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

Choice of Two or Three of the Following 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
Moroccan Scented Breast of Chicken with Mediterranean Bruschetta
Braised Beef Tenderloin Tips with Forest Mushrooms and
Roasted Garlic Thyme Sauce
Three Cheese Tortellini in Slow Roasted Roma Tomato and Basil Sauce
Chefs Choice Potatoes
Fresh Seasonal Market Vegetables
Dessert Buffet Featuring Delicacies Prepared in our Pastry Kitchen
Platter of Seasonal Fresh Sliced Fruits
Rolls and Butter
Coffee, Decaffeinated Coffee and Tea

\$45.00 per guest with Two Entrées

\$50.00 per guest with Three Entrées

Add Chefs Feature Soup of the Day

\$4.50

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.