

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



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

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

PALLISER SPICED & SEASONED NUTS

1Kg serves 20-25 people

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

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



BEVERAGE

BANQUET BAR

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

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

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

RED WINES

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

BEVERAGE



CHAMPAGNES & SPARKLING WINES

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

ROSÉ

Nino Franco Faive Rosé	\$70.00
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SPECIALTY BEVERAGES

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

CAPPUCCINO BAR

Maximum 50 people based on one coffee per guest

Your choice of:

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

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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.