

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

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	\$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



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

BUFFET BREAKFAST

BRUNCH

Minimum 40 guests. Includes coffee, decaffeinated coffee and selection of Fairmont Tea.

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



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	\$5.50/\$6.00
Imported Beer	\$6.25/\$6.75
Soft Drinks/Perrier	\$3.50/\$3.75
House Wine	\$6.50/\$7.00
Imported Liqueurs	\$8.00/\$8.50
Port, Cognac, Martinis	\$9.00/\$9.50

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	\$45.00
Oyster Bay Sauvignon Blanc, New Zealand	\$39.00
Penfolds Koonuga Hill Chardonnay, Australia	\$35.00
Joseph Drouhin Pouilly Fuisse, France	\$70.00
Feudi di Romans Pinot Grigio, Italy	\$46.00
Fairmont Mission Hill Chardonnay VQA, British Columbia	\$36.00
J. Lohr "Riverstone" Chardonnay, California	\$50.00
Louis Latour Chardonnay, France	\$41.00
Wolf Blass Yellow Label Chardonnay, Australia	\$38.00
Kendall Jackson Vintner's Reserve Sauvignon Blanc, California	\$40.00
Bonterra Chardonnay, California	\$45.00

RED WINES

Leonardo, Chianti, Italy	\$45.00
Fairmont Mission Hill Merlot VQA, British Columbia	\$36.00
Louis Latour Pinot Noir, France	\$44.00
Rodney Strong Cabernet Sauvignon, California	\$46.00
Wolf Blass "Yellow Label" Cabernet Sauvignon, Australia	\$39.00
Kendall Jackson Vintner's Reserve Cabernet Sauvignon, California	\$58.00
Penfolds Koonuga Hill Shiraz/Cabernet, Australia	\$36.00
Wynns Coonawara Shiraz, Australia	\$42.00
Ravenswood Zinfandel, California	\$43.00
Chateaufneuf du Pape Anselme, France	\$70.00
J.Lohr "Seven Oaks" Cabernet Sauvignon, California	\$55.00
Bonterra Syrah, California	\$45.00

BEVERAGE



CHAMPAGNES & SPARKLING WINES

Trevisiol Prosecco (Italy)	\$60.00
Pommery Brut Royal (France)	\$115.00
Perrier Jouet Grand Brut (France)	\$115.00
Moet Chandon Brut Impérial (France)	\$120.00
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>

WEDDING CAKES

Let our experienced Pastry team create a wedding cake for you, choosing from many examples of cakes we have made, or we can re-create one you have already fallen in love with.

Choose from the following flavours to custom design your wedding cake:

Apricot Cake

Moist pound cake laced with juicy apricots. *Available in lemon or orange*

Bourdalou Cake

A traditional Parisian dessert with a unique twist, this luscious blend of almonds with sliced pears and raspberry jam is simply divine.

Royal Chocolate Cake

A velvety, decadent chocolate cake with a layer of buttery hazelnut crunch. *Also available nut free*

Tahiti Cake

Sweet coconut combined with fresh banana adds a tropical flair to this moist vanilla cake. *Available also with a dark chocolate and Malibu rum ganache*

Mocha Cake

A rich, dark, espresso infused cake brimming with velvety chocolate chips.

Passion Cake

A fresh combination of juicy passion fruit, sun-ripened mango and coconut in a vanilla cake.

Côte d'azur Cake

A distinctive blend of sun dried strawberries, tangy orange zest and slivered almonds, infused with lavender.

MISCELLANEOUS

The Fairmont Palliser is the sole provider of food and beverage. Home baking is not allowed in the Hotel. Wedding cakes should not remain on display for longer than 3 hours.

SERVICE CHARGES

There is no charge to cut and serve a cake “buffet style”. To serve your wedding cake “plate service”, the service charge will be \$3.00 per person, which includes fresh fruit coulis. The name of Bride and Groom or other writing in chocolate may be added to the plate for additional \$3.00 per plate. Wedding cake orders require a minimum of 21 days notice.

STORAGE

The Fairmont Palliser would be pleased to store the top layer of your wedding cake for up to two weeks. Please make arrangements with your Catering Manager at the time of ordering.

“Creativity finds many forms of expression and direction. Combine that with craftsmanship and passion, and truly beautiful things can be accomplished”

—Esther Hagen, Pastry Chef
The Fairmont Palliser



WEDDING INFORMATION

FOOD AND BEVERAGE

All food and beverage served at the Hotel is to be provided by the Fairmont Palliser.

Minimum food and beverage revenue is required (see list of rates for each function room). The food and beverage is calculated prior to 18% gratuity and 5% gst.

All prices are subject to an 18% service charge and 5% Goods and Service Tax. Prices are subject to change; prices will be honored three (3) months prior to your event. One set menu is required for all guests. We require a minimum of three courses for your meal.

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Reception events may start no earlier than 6:00 pm, unless otherwise arranged with the catering manager. Liquor service is not permitted after 1:00 am (12:00 am on Sundays and Holidays).

ADDITIONAL MEALS

We recommend that you advise your guests of the menu you have selected, should there be any food sensitivities.

Should your guest request a different entree the night of the event, there will be an additional charge of the entree chosen plus a \$10.00 service charge per person. This will be provided on availability.

CEREMONIES

The Fairmont Palliser does not rent rooms for ceremonies only. All ceremonies must be completed prior to 4:00pm, including tear down time.

FUNCTION DEPOSITS, CREDIT GUARANTEES

An advance deposit of the estimated total cost is required to guarantee a booking. In addition, 100% of estimated costs are due no later than 14 days prior to the event.

The Catering office must be notified of the guaranteed number of guests attending 72 business hours prior to the event. The Hotel will be prepared to serve 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.

LABOUR RATES

An additional labour charge may be assessed on Canadian Statutory Holidays. Should the consumption on cash or host bars be less than \$300.00, cashiers and bartenders will be charged at \$30.00 an hour each for a minimum of 4 hours.

COAT CHECK

The Fairmont Palliser coat check is located on the Mezzanine level. Two methods of coat check are available, host 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.

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WEDDING INFORMATION

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.

POWER

Power tie in for bands are assessed at \$100.00 per power box. Additional power requirements will be assessed and charged at current rates.

STORAGE

Due to the limited storage space we are unable to accept shipments any earlier than 1 day prior to your wedding. Please coordinate the delivery and 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 wedding, contact name, hotel contact, the number of boxes and date of event.

The Fairmont Palliser would be pleased to store the top layer of your wedding cake for up to two weeks. If you choose to utilize this service, please advise your Catering Manager of when you will pick up this item.

SMOKING

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

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 event is 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.

CANCELLATION

Functions cancelled within 30 days of the date are subject to a cancellation fee of 50% of the contracted food and beverage. Functions cancelled within 48 hours will be charged 100% of the contracted amount.