

THE *Fairmont*  
VANCOUVER AIRPORT

CATERING PLANNER

Welcome to the Fairmont Vancouver Airport, and a world of catering possibilities! High standards, understated elegance, and individual, inventive menu planning ensures every occasion is a flying success! Our state-of-the-art and elegantly appointed banquet facilities, fine china and silver, and personalized service, will ensure that your guests will enjoy first-class style and amenities!

Featuring West Coast cuisine, combined with international flavours, your guests' culinary experience will soar to new heights! Along with innovative set menus, you'll discover an à la' carte selection that enables you to choose a menu that complements your personal taste, style and budget. And for special occasions, our Executive Chef can prepare a custom menu that is sure to satisfy your guests!

Whether your function is a small, intimate gathering or a large corporate function, our experienced catering and meeting professionals provide complete and personalized assistance. From site selection to sourcing florists, entertainers, and rental equipment, we endeavour to make your event planning easy, and your catering dreams possible.

*We look forward to making your next event fly!*

For more information, please contact our Sales Services Department at: 604-248-3211 or 604-248-3212



*All prices are exclusive of taxes and gratuities.*

*Some items may contain nuts and/or other allergens. Please advise your Sales Services Manager of any dietary concerns.*

## Breakfast

### *Healthy Start Breakfast*

Freshly Blended Juices; Carrot and Orange,  
Cold Pressed Apple and Ginger  
~  
Assortment of Fresh Smoothies  
~  
Granola and Yogurt Parfait with Fresh Fruit  
Array of Seasonal Whole Fruit  
~  
Selection of Breakfast Breads and Scones  
~  
Gourmet Blend Regular and Decaffeinated Coffee  
and Teas

### *Bagel Breakfast*

Chilled Freshly Squeezed Orange and Grapefruit  
Juice, Pressed Apple Juice  
~  
Selection of Assorted Bagels with  
Flavoured Cream Cheeses  
~  
Fruit Yogurts  
Sliced Fresh Fruit and Seasonal Berries  
~  
Gourmet Blend Regular and Decaffeinated Coffee  
and Teas

*(Minimum of 8 People)*

### *Plated Signature West Coast Breakfast*

Chilled Freshly Squeezed Orange and Grapefruit Juice, Pressed Apple Juice  
~  
Granola and Yogurt Parfait with Fresh Fruit  
~  
Eggs Benedict with Asparagus and Hollandaise Sauce  
Canadian Back Bacon and Turkey Sausage  
Sautéed Potatoes and Herb Grilled Tomatoes  
~  
Toast and Preserves  
~  
Gourmet Blend Regular and Decaffeinated Coffee and Teas

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## *Continental Breakfast Buffet*

Chilled Freshly Squeezed Orange and Grapefruit Juice, Pressed Apple Juice  
Array of Fresh Seasonal Sliced Fruit

~

Bakery Basket; an assortment of Croissants, Danishes, Muffins and Breakfast Loaves  
Sweet Butter, Honey and Preserves

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

## *Hot Breakfast Buffet \**

Choice of Freshly Squeezed Orange, Grapefruit Juice & Pressed Apple Juice

~

Scrambled Eggs with Clipped Chives  
Crispy Canadian Bacon  
Country Pork Sausage  
Home-Fried Potatoes & Herb Grilled Tomatoes

~

Toast and Preserves

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*\* For groups under 8, breakfast will be plated.*

## *Customize Your Hot Breakfast Buffet*

*The following may be selected as alternatives or additions to enhance your breakfast buffet.*

Scrambled Eggs with Cheddar and Clipped Chives  
Eggs Benedict with Canadian Back Bacon and Hollandaise  
Eggs Benedict with Smoked Salmon  
Buttermilk Pancakes with Maple Syrup  
Raisin French Toast with Strawberry Compote and Syrup  
Belgian Waffles with Seasonal Berry Compote  
Chef Attended Omelet and Egg Station



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## Coffee Breaks

### *Coffee & Cookie Break*

An assortment of Chocolate Chip, White Chocolate Macadamia Nut, and Oatmeal Raisin Cookies

An assortment of Pistachio-Lemon, Anise-Cranberry, and Almond-Apricot Biscotti  
Shortbread Shards

~

Chilled 2% and Skim Milk

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

### *Bakery Basket*

Chilled Freshly Squeezed Orange and Grapefruit Juice, Pressed Apple Juice

~

Bakery Basket; an assortment of Croissants, Danishes, Muffins and Breakfast Loaves  
Sweet Butter, Honey and Preserves

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

### *Super Natural BC*

Chef's Fruit Smoothie Creation  
Dried Fruits and Nuts  
Whole Fruit and Local Artisan Cheeses

### *Movie Break*

Red Licorice, Hot Buttered Popcorn,  
M&M's, Smarties and Chips  
Assorted Soft Drinks

### *Savory Snacks*

Salted Peanuts and Pretzels  
Tortilla Chips and Salsa  
Chips with Caramelized Onion and Herb Dip  
Assorted Soft Drinks

### *A Break at the Fair*

Corn Dogs, Warm Pretzels, New York Fries  
Caramel Apples  
Assorted Soft Drinks



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## Working Lunch Buffets

### *Across the Globe*

Seasonal Market Greens with House Dressing  
Anjou Pear and Mango Salad with a Lemon and Basil Dressing  
Vermicelli Noodles with Grilled Vegetables and Balsamic Dressing

~

House-baked Rustic Breads & Baguettes topped with:  
Black Forest Ham and Brie  
Confit of Wild Salmon with Stone Fruit Relish  
Bay Shrimp with Dill Spread  
Smoked Turkey with Sun-dried Tomato Tapenade

~

Selection of Squares to include:  
Chocolate Blondies, Lemon Coconut, Toffee Bars, & Raspberry Hazelnut

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 10 People)*

### *The Mediterranean*

Soup of the Day

~

Chef's Choice of Three Salads

~

Roasted Beef with Mustard Sprouts, Diced Marinated Tomatoes  
and Horseradish Cream wrapped in Nann Bread

~

Roasted Vegetables with Cream Cheese  
and Sun-dried Tomato Tapenade on Focaccia

~

Confit of B.C. Salmon  
with Onion Marmalade on a Mini Bagel

~

Tomato, Cucumber, Onions and Feta  
with Olive Oil and Basil in a Mini Pita

~

Selection of Cakes, Pies and Mousses from our In House Pastry Shop

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 10 People)*



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## Working Lunch Buffets

### *West End Deli*

Soup of the Day

~

Seasonal Market Greens with House Dressing

~

Chef's Selection of Sandwiches  
Fillings to Include:

Cured and Smoked Deli Meats

Tuna and Egg Salad

Selection of Sliced Cheeses

From the Market: Tomatoes, Cucumbers,  
Butter Lettuce, and Red Onions

~

Rustic Country Breads & Butter

~

Cream Cheese, Mayonnaise, Grainy Mustard

~

Pastry Table Selection

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(For Groups Under 10 People, Sandwiches Will Be Pre-made)*

### *All Wrapped Up*

Soup of the Day

~

Seasonal Market Greens with House Dressing,  
Farfalle Salad with Basil and Arugula  
Roma Tomato & Cucumber Salad

~

Tomato and Spinach Flavoured Tortilla Wraps  
Chef's Selection of Fillings (to include a Vegetarian Selection)

~

Sliced Fresh Fruit and Seasonal Berries

Gourmet Blend Regular and Decaffeinated Coffee and Teas



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## Working Lunch Buffets

### *Casual Market Lunch #1*

Soup of the Day

~

Seasonal Market Greens with House Dressing  
Marinated Tomato Salad with Basil and Shaved  
Parmesan

~

Pre-made Sandwiches including:

Tuna Salad on Multigrain  
Turkey on Cranberry Ciabatta, Grainy Mustard  
Dressing

Deli Meat with Horseradish Cream Cheese  
on Whole Wheat

~

Selection of Squares & Cookies  
Gourmet Blend Regular & Decaffeinated  
Coffee and Teas

*(Maximum of 6 People)*

### *Casual Market Lunch #2*

Soup of the Day

~

Spinach Salad with Shaved Oka, Sun-dried  
Cranberries with Dijon Dressing  
Gathered Greens with Cucumbers and Tomatoes  
Chive Vinaigrette

~

Pre-made Sandwiches including:

Smoked Salmon on a Bagel with Cream Cheese,  
Capers and Red Onions

Black Forest Ham and Provolone with Dijon  
Mayonnaise on Texas Toast

Egg Salad on Multigrain with Butter Lettuce

~

Selection of Squares & Cookies  
Gourmet Blend Regular & Decaffeinated  
Coffee and Teas

*(Maximum of 6 People)*

### *Casual Market Lunch #3*

Soup of the Day

~

Caesar Salad with Herb Croutons and Caesar Dressing  
Tomato and Artichoke Salad with Kalamata Olives, Oregano Dressing

~

Pre-made Sandwiches including:

Smoked Turkey and Bacon Wrap with Tomatoes and Shredded Lettuce  
Half Folded Naan Bread with Grilled Vegetables and Tapenade Cream Cheese

~

Selection of Squares & Cookies  
Gourmet Blend Regular & Decaffeinated Coffee and Teas

*(Maximum of 6 People)*

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## Luncheon Buffets

### *The False Creek*

Tossed Valley Greens with House-made Dressings  
~  
Pesto and Red Bliss Potato Salad  
~  
Roasted Root Vegetable Salad with Cumin Vinaigrette  
~  
Couscous Salad with Mint and Dried Fruits  
~  
Cauliflower Soup with Basil Parmesan Croutons  
~  
West Coast Seafood Hot Pot  
~  
Braised Beef with a Red Wine Horseradish Sauce,  
garnished with Pearl Onion and Smoked Bacon  
~  
Flat Leaf Parsley New Potatoes  
~  
Selection of Premier Cakes, Pies and Pastries  
~  
Gourmet Blend Regular and Decaffeinated  
Coffee and Teas

*(Minimum of 20 People)*

### *A Taste of Italy*

Fresh Baked Focaccia  
~  
Caesar Salad with Sour Dough Croutons and Garlic  
Dressing  
~  
Chef's Selection of Three Seasonal Salads  
~  
Minestrone with Tuscan White Beans  
~  
Selection of Italian Deli Meats  
Served with Rustic Breads  
~  
Chicken Medallions on Creamy Risotto  
Lemon Caper Sauce  
~  
Cheese Tortellini with Grilled Vegetables  
Tomato Basil Sauce  
~  
Chorizo, Four Cheese and Basil Calzone  
~  
Selection of Premier Cakes, Pies and Pastries  
~  
Gourmet Blend Regular and Decaffeinated  
Coffee and Teas

*(Minimum of 20 People)*



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## Luncheon Buffets

### *The South-Western*

Crisp Garden Greens with Select Dressings  
New Orleans Spicy Corn and Bean Salad  
Fresh Pasta Salad with Kalamata Olives and Feta Cheese  
Tomato and Onion Salad with Balsamic Vinaigrette

~

#### **Choice of Hot Fajita Entrées**

Seasoned Lean Beef

~or~

Seared Breast of Chicken

~

Warm Soft Tortilla Shells  
Sautéed Onions and Bell Peppers  
Refried Beans, Spanish Rice  
Shredded Lettuce, Tomatoes, Onions and Jalapenos  
Fresh Cheese, Salsa, Sour Cream and Guacamole

~

Selection of Premier Cakes, Pies and Pastries

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 20 People)*



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## Plated Luncheons

- 1 -

Tomato Basil Soup with Chive Crème Fraîche

~

Salad of Crisp Frisée with Poached Pears and Shards of Stilton  
Cranberry Reduction

~

Farfalle with Pacific Seafood with Snap Pea and Lemon Cream Sauce

~

Blueberry Custard Flan

Gourmet Blend Regular and Decaffeinated Coffee and Teas

- 2 -

Roasted Corn and Crab Chowder

~

Marinated Roma Tomatoes with Snipped Pea Shoots and Basil Dressing

~

Herb Roasted Chicken Breast  
Gnocchi, Rosemary Tomato Cream Sauce

~

Chocolate Hazelnut Tart

Gourmet Blend Regular and Decaffeinated Coffee and Teas

- 3 -

Sun-dried Tomato Broth with Smoked Chicken

~

Baby Spinach Salad with Ribbons of Oka and Sun-dried Cranberries  
Dijon Dressing

~

Grilled Pacific Salmon on Champagne Risotto  
Carrot and Citrus Butter Sauce

~

Lemon Cheesecake

Gourmet Blend Regular and Decaffeinated Coffee and Teas



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## *Plated Lunch A La' Carte*

Order will be taken 30 minutes prior to requested serving time

### **Choice of Starters**

Soup of the Day

~

Field Greens with House Dressing

### **Choice of Entrées**

Grilled Pacific Salmon  
Carrot and Citrus Butter Sauce

~or~

Pan Roasted Chicken Breast  
Steeped Thyme and Merlot Jus

~or~

Grilled 6oz New York Steak  
Forest Mushroom Ragout

All Entrées served with Skillet Roasted Potatoes  
and Seasonal Vegetables

### **Choice of Desserts**

New York Cheesecake  
Field Berry Coulis

~or~

Vanilla Crème Brûlée

~or~

Sliced Seasonal Fruit Plate

Gourmet Blend of Regular and Decaffeinated Coffee & Teas

*(Maximum of 20 People)*



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## Meals On The Go

All Meals Will Be Packaged To Go

### *The Continental*

Oven-baked Croissants,  
Danishes or Muffins  
Fruit Yogurt  
Bottled Juice

### *West Coast*

Smoked Salmon Bagel with Dill Lime  
Cream Cheese  
Biscotti, Seasonal Whole Fruit  
Sparkling Water

### *South of the Border*

Crispy Southern Fried Chicken  
Buttermilk Biscuit  
Pineapple-Jicama Slaw  
Grilled Vegetables, Balsamic Syrup  
Kentucky Chocolate Pecan Tart  
Bottled Water

### *French Picnic*

Black Forest Ham and Brie on Herb Sour Dough  
with Cranberry Chutney,  
Green Salad with Chive Vinaigrette  
Sparkling Water

### *That's a Wrap*

Choice of Mustard-Seed Chicken, Thai Shrimp or Grilled Vegetable Wrap  
Apple, Granola Bar and Soft Drink

### *Healthy Choices*

Grilled Vegetables on Ciabatta  
with Sunflower Sprouts and Olive Tapenade  
Tabbouleh Salad  
Power Bar  
Fresh Fruit Salad with Mint and Passion Fruit Juice  
Bottled water



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## Receptions Continued

### *Chef Attended Action Stations*

(1 Chef required for every 75 guests. Action stations are subject to a Chef fee.)

#### *Salmon Wellington*

With a Local Wild Mushroom Stuffing served with Hollandaise Sauce  
(Serves 20 People)

#### *Roasted Alberta Baron of Beef*

Carved and served with Crusty rolls, Horseradish Cabernet Jus,  
Dijon Mustard and Pommery Mustard  
(Serves 100 People)

#### *Herb and Dijon Crusted Roast Striploin*

Served with assorted Rolls and Condiments  
(Serves 50 People)

#### *Alder Wood Roasted Turkey*

With House-made Cranberry-onion Marmalade  
and Freshly Baked Crusty Rolls  
(Serves 40 People)

#### *Pasta Bar*

Cheese Tortellini, Penne and Farfalle Pastas  
Served with Pesto, Alfredo and Pomodoro Sauces  
Accompanied with Garnishes of Olives, Capers, Garlic, Shrimp, Mushrooms, Peppers,  
Sun-dried Tomatoes, Pancetta, Red Onion, Chorizo, and fresh Parmesan

~  
Freshly Baked Focaccia  
(Minimum of 30 People)



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# Dinner Buffets

## 49° North

Assorted Rustic Breads and Butter

### *Salads*

Wild and Gathered Greens, House Vinaigrette  
Ahi Tuna Nicoise Salad with Green Beans, Red Potatoes and Capers Dressing  
Lobster and Pears in a Vanilla Scented Emulsion

### *Cold Display*

Trio of BC Salmon – Smoked, Candied and Basil Pinwheel  
Terrine of Laurel Smoked Chicken, Tomato and Sweetbreads

### *Entrées*

Thyme and Citrus infused Sea Bass  
Pave of Black Truffle and Potato  
Seasonal Vegetable Medley

### *Chef Attended Risotto Station\**

Risotto prepared with a variety of ingredients including:  
Cold-water Shrimp, Scallops, Poached Mussels and Crab

### *Chef Attended Carving Station\**

Porcini Mushroom dusted Tenderloin of Northern BC Bison

### *Desserts*

A Decadent Selection of Tortes, Flans, Cheesecakes, and Crème Brûlée

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 30 People)*

*\*Action stations are subject to a Chef fee.*



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## *Dinner Buffets Continued*

### *Granville Island*

Assorted Rustic Breads and Butter

#### *Salads*

Wild and Gathered Greens, House Vinaigrette  
Shaved Fennel and Sweet Onion Salad with Artichokes  
Minted New Potato and Asparagus Salad with Grainy Mustard

#### *Sliced Meats and Cheese Tray*

Smoked Turkey, Peppered Salami, Roast Beef,  
Hunter Sausage, Black Forest Ham  
Brie, Aged Cheddar, Smoked Gouda,  
Cambazola and Goat Cheese

#### *Cold Seafood Display*

Saffron Poached Prawns, Marinated Mussels and Cracked Dungeness Crab  
Trio of BC Salmon: Smoked, Candied and Basil Pinwheel

#### *Entrées*

Roasted Wild BC Salmon with Creamed Savoy Cabbage and Bacon  
Thyme-seared Chicken Breasts with Forest Mushroom and Tomato Risotto  
Chef's Choice of Potatoes  
Seasonal Vegetables

#### *Desserts*

Premier Selection of Tortes, Flans, Cheesecakes, and Chocolate Mousse

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 20 People)*



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## *Dinner Buffets Continued*

### *The Sea Island*

Assorted Rustic Breads and Butter

#### ***Salads***

Wild and Gathered Greens with House Dressing  
Baby Arugula, Spinach Salad with Toasted Pine Nuts and Citrus Dressing  
Grilled Asparagus with Fresh Basil and Garlic Aioli  
Caesar Salad, Romaine Lettuce, Herb Crouton, Parmesan Cheese, Caesar Dressing  
Fresh Mozzarella, Tomato, Parma Prosciutto

#### ***Cold Seafood Display***

Chili Lime Prawn and Scallop Skewers  
Green Lip Mussels with Corn Relish  
Platter of Seafood Terrines with Flavoured Aioli

#### ***Entrées***

Baked Chicken Breast with Melon and Okanagan Stone Fruit Salsa  
Steamed Halibut Filet, Braised Napa Cabbage, Ginger-Soya Vinaigrette on Basmati Rice  
Roast Pork Loin, Sage-Peppercorn Glaze with Red Nugget Potatoes in Rosemary Butter  
Medley of Market Vegetables

#### ***Desserts***

Selection of Cakes, Pies and Mousses from our In House Pastry Shop

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 20 People)*

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## *Dinner Buffets Continued*

### *Steveston Pier*

Assorted Rustic Breads and Butter

#### ***Salads and Appetizers***

Vine-ripened Tomato Salad with Mozzarella, Aged Balsamic Vinegar  
Salad of Roasted Squash, Smoked Trout and Honey Orange Vinegar  
Tossed Baby Spinach with Crispy Onions, Charred Corn, Creamy Dijon Dressing  
Salad of Endive and Arugula with Shaved Pears, Candied Walnuts, and Lemon Poppy Seed Dressing

#### ***Sliced Meats and Cheese Tray***

Domestic and International Cheeses to include: French Brie, Cambazola, Oka, Tiger Blu and Boursin  
Dried Fruits and Candied Pecans with Red Flame Grapes  
Display of Cured and Smoked Deli Meats

#### ***Entrées***

Herb and Dijon Crusted Beef Tenderloin with a Green Peppercorn Hollandaise  
Roasted Free-range Chicken Breast, Yukon Gold Mashed Potatoes, Roasted Vegetables  
Sweet Garlic Madeira Sauce  
Black Pepper and Maple Lacquered Salmon, Pearl Couscous, Lime Coriander Butter  
Roasted Red Bliss Potatoes with Caramelized Onions, Market Vegetables

#### ***Desserts***

A Decadent Selection of Tortes, Flans, Cheesecakes, and Crème Brûlée

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Minimum of 20 People)*



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## Plated Dinners

- 1 -

Tomato Basil Soup with Chive Crème Fraiche

~

Caesar Salad, Oven-dried Tomato Crostini with Focaccia Croutons

~

Pan Roasted Sable Fish on a Shellfish and Butternut Whipped Potato  
Lemon Butter

~

Orange Panna Cotta

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

- 2 -

Carrot and Fennel Broth with Smoked Chicken

~

Baby Spinach Salad with Ribbons of Oka and Sun-dried Cranberries,  
Dijon Dressing

~

Grilled Pacific Salmon on Shellfish Risotto  
Confit of Tomato, Basil, and Balsamic Vinaigrette Reduction

~

Cranberry Orange Cheesecake  
Orange Cinnamon Sauce

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

- 3 -

Roasted Butternut Squash and Maple Soup

~

Prosciutto wrapped Chicken Breast with Mascarpone Polenta  
Rosemary Jus

~

Flourless Chocolate Cake  
High Bush Berry Coulis

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas



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## Plated Dinners Continued

- 4 -

Wild Mushroom and Barley Soup  
Wild Rice and Fireweed Honey

~

Gathered Greens with House Dressing,  
Carrot and Beet Curls

~

Braised Lamb Shank  
Roasted Garlic Whipped Potatoes and Roasted Root Vegetables

~

Raspberry and White Chocolate Crème Brûlée

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas

- 5 -

Cauliflower Velouté with Emmenthal

Gathered Greens with House Dressing  
Carrot and Beet Curls

~

Salad of Frisée with Poached Pear  
Tiger Blu and Candied Walnuts

~

Grilled Tenderloin of Beef with Prawns  
Roasted with Double Smoked Bacon and Maple,  
Celeriac and Yukon Gold Potato Pave, Cabernet Reduction

~

Warm Sticky Date Pudding  
Vanilla Ice Cream and Alberta Whisky Caramel Sauce

~

Gourmet Blend Regular and Decaffeinated Coffee and Teas



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## *Plated Dinner A La' Carte*

Order will be taken 30 minutes prior to requested serving time

### **Choice of Starters**

Soup of the Day

~or~

Field Greens with House Dressing

~or~

Caesar Salad with Focaccia Croutons and Shaved Parmesan

### **Choice of Entrées**

Grilled Wild Pacific Salmon

Citrus Butter Sauce

~or~

Fraser Valley Pan Roasted Chicken Breast

Oven-dried Tomato Butter Sauce

~or~

Grilled 8oz New York Steak

Forest Mushroom Ragout

All Entrées served with Whipped Potatoes and Seasonal Vegetables

### **Choice of Desserts**

New York Cheesecake

Field Berry Coulis

~or~

Vanilla Crème Brûlée

~or~

Sliced Seasonal Fruit Plate

Gourmet Blend Regular and Decaffeinated Coffee and Teas

*(Maximum of 20 People)*



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## *Plated Vegetarian Dinner*

Organic Pumpkin and Gruyere Cheese Velouté  
Sultana Raisins

~

Confit of Citrus Fruits  
Braised Endive and Frisée  
Roasted Hazelnut Vinaigrette

~

Seasonal Vegetable Terrine  
Gratin of David Woods Goat Cheese  
Oven-dried Tomato Emulsion

~

Grand Mariner Crème Brûlée

Gourmet Blend Regular and Decaffeinated Coffee and Teas

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# The Fairmont Vancouver Airport Signature Menu

## Choice of Starters

Sun-dried Tomato Consommé  
Smoked Chicken

~or~

Salad of Crisp Greens  
Poached Pear and Walnuts, Cambazola Dressing

~

## Red Wine and Rosemary Granité

~

## Choice of Entrées

Butternut Squash Ravioli with Fresh Basil  
Shaved Pecorino and White Truffle Oil

~or~

Pan-seared Digby Scallops on a Caramelized Endive Tart Tatin  
Citrus and Wildflower Honey Reduction

~or~

Beef Tenderloin crusted with Tiger Blu, Double Smoked Bacon Potato Galette  
Short Rib, Thyme Jus

~or~

Pan Seared Wild Salmon on Roasted Corn and Pearl Couscous  
Grilled Tiger Prawns, Sauvignon Blanc Emulsion

~or~

Roasted Free-range Chicken filled with Forest Mushrooms and Brie  
Truffle Whipped Potato, Pinot Noir Jus

## Choice of Desserts

Warm Flourless Chocolate Cake  
High Bush Berry Coulis

~or~

Grand Marnier Crème Brûlée  
Caramelized Orange Zest

Gourmet Blend Regular and Decaffeinated Coffee and Teas



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# Catering Policies

## TAX AND GRATUITY:

All menu items are subject to applicable taxes and 16% gratuity.

## CANCELLATION:

Functions cancelled within two (2) days of the event will be charged one hundred (100) per cent of the contracted food and beverage revenue and meeting room rental. Functions cancelled within three (3) to thirty (30) days of the event are subject to a cancellation fee of fifty (50) per cent. Where guest rooms are cancelled, a cancellation fee will apply. ALL CANCELLATIONS MUST BE SUBMITTED IN WRITING.

## GUARANTEE:

The total guaranteed meal covers must be received by The Fairmont Vancouver Airport by 12:00 noon seventy-two (72) hours prior to the event. For events occurring on Sunday or holiday Mondays, guarantee is required by 12:00 noon of the preceding Friday. Guarantees must be made by fax (604-248-3226) or telephone (604-248-3211 or 604-248-3212) Monday to Friday between 8:00 am – 5:30 pm.

Should the number of guests for whom the function was originally booked decrease by 25% or more, a rental and/or labour charge may be applicable for the space and service of personnel involved.

The hotel reserves the right to provide an alternate function room best suited for the group, should the number of guests attending differ from the original number quoted.

## PAYMENT:

A deposit equivalent to the meeting room rental is required to confirm the function on a definite basis. The balance of the estimated charge is due seven (7) days prior to the date of the function. Payment may be made by certified bank draft or cheque, credit card, or cash. Application for credit may be arranged through our credit department. Thirty (30) days are required for processing.

## LABOUR CHARGES:

- Revisions made to completed contracted function room setup(s) are subject to a labour charge of \$40.00 per hour.
- Chef attended cooking/carving stations are subject to a charge of \$75.00 per chef.
- A complimentary bartender is provided for event bars and packages. In the event that consumption falls short of \$300.00 net revenue per bar, a charge of \$80.00 per bar will apply. All event bars and packages are exclusive of 10% Provincial Liquor Tax and 7% Goods and Services Tax, and are subject to a 16% service charge.
- Cashier fee is \$30.00 per hour, for a minimum of 4 hours.

## OUTSIDE FOOD POLICY:

The Hotel reserves the right to be the sole provider of food and beverage for all events. Any outside food or non-alcoholic beverages brought onto the premises will be charged at \$10.00 per person. Any alcohol must be provided by the Hotel, and will be served in accordance with the British Columbia Liquor Control Board.



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*All prices are exclusive of taxes and gratuities.*

*Some items may contain nuts and/or other allergens. Please advise your Sales Services Manager of any dietary concerns.*

#### MENUS:

One menu is required for all guests, unless a la carte dining has been selected.

Special dietary substitutes can be made available by prior request. Menu arrangements must be supplied and finalized at least thirty (30) days prior to each function. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements.

#### SECURITY:

Any events for persons under the age of 19 years must have one (1) security officer, per fifty (50) guests, for the duration of the event.

#### DAMAGES:

The Hotel does not permit any article(s) to be fastened onto any walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any other item that may cause damage to floors, walls, ceilings, or hotel property is prohibited.

The Fairmont Vancouver Airport reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The convener for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. The Fairmont Vancouver Airport will not be responsible for damage or loss of any personal property of equipment left in the hotel prior to, during, or following any function.

#### COAT CHECK:

- Hosted: \$30.00 per hour per attendant, for a minimum of four (4) hours.
- Cash: \$2.00 per coat, revenue must equal attendants labour, or a labour charge will be levied.

#### SIGNAGE:

Signage may only be displayed directly outside your designated meeting room. The Hotel reserves the right to remove any displayed material that is deemed unsightly, untidy, or not of a professional nature.

#### BOXES/PACKAGES/FREIGHT/STORAGE:

The Fairmont Vancouver Airport is pleased to receive and aid in the handling of boxes and packages. Due to limited storage facilities, we are unable to accept shipments any earlier than two (2) days prior to your event. Please coordinate the pick-up of items immediately following your event.

The Fairmont Vancouver Airport is not responsible for damage to, or loss of, any articles on the premises during or following an event.

All deliveries must be properly labeled. Please include the name of the group, the group contact, hotel contact, number of boxes, and the date of your event.

Please note: deliveries must be made to the receiving/loading dock of the Hotel at the following address: The Fairmont Vancouver Airport, 3311 North Service Road, Richmond, BC, V7B 1X9

Should you require assistance with your boxes, packages, or freight, a service charge will be levied at \$5.00 per box. The Hotel will not receive or sign for C.O.D. shipments.



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Please make arrangements with a shipping company to have your shipment picked up from the Hotel on the last day of your meeting. To assist you with your shipping requirements, we have provided the following list of courier companies:

Air Canada	604-231-6800	Greyhound Courier	604-687-1234
DHL (Overseas)	604-278-3984	UPS	604-273-0014
Novex Courier	604-273-1935	Purolator	888-744-7123
Federal Express	800-463-3339		

#### AUDIO VISUAL:

We offer a complete list of state of the art technology in communications and audio visual equipment. All arrangements can be made with our Sales Services Department.

#### MISCELLANEOUS:

All live or taped entertainment/music is subject to "SOCAN" (Society of Composers, Authors, and Music Publishers of Canada).

Space for the event is booked only for the times indicated. Set-up and dismantle times, if required, are not included, and should be specified at the time of booking.

A charge will be assessed for any electrical requirements above and beyond the normal usage.

All menu prices and room charges subject to change without notice.

The performance of this agreement is contingent upon the ability of the management of the hotel to complete the same and is subject to Acts of God, labour disputes, or strikes, accidents, government restrictions, transportation of foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no circumstance shall the hotel be liable for loss of profit or for other similar consequential damages based on breach of contract, warranty or otherwise.



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