
Event
MENU
Fairmont
EMPRESS

Table of CONTENTS

OUR PHILOSOPHY 3

BREAKFAST 4

Buffet 5

Plated 18

COFFEE BREAKS 19

Themed 20

À la carte 23

LUNCH 26

Buffet 27

Plated 38

RECEPTION 41

Packages 42

Canapes 44

Stations 45

DINNER 54

Buffet 55

Plated 62

BEVERAGES 66

Bars 67

Cocktails 69

Wines 71

GUIDELINES 72

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Our PHILOSOPHY

CUSTOMIZED TO FIT YOUR EVERY NEED

Our chefs have created custom menus which can cater to any palate. Bring the flavours of our restaurants into your meetings and events, or taste the neighbourhoods of Victoria with our themed meals and coffee breaks.

We are pleased to feature local, organic and sustainable ingredients. Our Event Services & Event Sales team would be pleased to provide you with further information on these selections.

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

Fairmont EMPRESS

DIETARY CONSIDERATIONS

In order to be better prepared to cater for your guests with allergies or dietary considerations, please work with our catering service managers to select suitable items in advance.

The culinary and service teams are trained to handle allergies and dietary requests. They work together to ensure seamless delivery of special meals for each guest. Precautions are taken to avoid cross-contamination. However, the Empress Kitchens do cook from scratch and, as such, nuts, flour and other allergens are present in the kitchens. Common allergies and dietary requests have been considered within the menus.

Buffet signage will include additional information beyond the name of the dish to allow guests to navigate and select buffets based on their dietary needs or preferences. In the event that any of the guests in your group has food allergies, we request that you inform us of the names of such persons & the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests & the nature of their food allergies, you shall indemnify & hold us forever harmless from, & against, any & all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Menu Dietary Designations:

v vegetarian - May contain eggs or dairy

pb plant-based - Completely plant-based; no dairy, eggs or other non-plant-based ingredients are used in the production of these items

df dairy-free - No dairy or dairy derivatives used in the production of these items

gf gluten-free - No gluten is used in the production of these items

nf nut-free - No nuts are used in the production of these items


Breakfast
MENUS
Fairmont
EMPRESS

Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

CLASSIC CANADIAN

$53 per person

For groups less than 25 people, a $12 surcharge per person will apply.

No minimum required for Quick Start Continental or Empress Continental.

Fresh cut fruit pb gf
melons | pineapple | orange | grapefruit

From the Pastry Shop v
butter croissants | pain au chocolat |
assorted fruit danishes | seasonal muffins

Toaster station v
Irene's Bakery sliced artisanal loaves |
fruit preserves | peanut butter | creamery butter

Farmhouse yogurts v gf
natural & assorted fruit flavours

Oatmeal & granola v
organic steel cut oatmeal | dried fruit & nut granola | hemp seeds | flax seeds | toasted almonds | sun-dried cranberries | sultana raisins | brown sugar | maple syrup | whole milk

Free-run scrambled eggs gf v
aged cheddar | fresh chives

Savoury breakfast potatoes v df
Chef's selection of daily potato preparation

Breakfast meats (choice of 2)
maple smoked bacon **gf df**
country pork sausages **df**
Canadian back bacon **gf df**
chicken-apple & leek sausages **gf df**

Fluffy buttermilk pancakes v
berry compote | vanilla chantilly |
Quebec maple syrup

Fairmont EMPRESS

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Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

HEALTHY START

$49 per person

For groups less than 25 people, a $12 surcharge per person will apply.

No minimum required for Quick Start Continental or Empress Continental.

Blueberry & hemp smoothie v gf
vanilla yogurt | maple syrup | hemp seeds | banana

Marinated fruit salad pb gf
seasonal fruit | berries | fragrant mint syrup

Bircher muesli pb
green apple | sliced grapes | toasted almonds | cinnamon | maple syrup

Broken omelet v gf
roasted mushrooms | spinach | feta

Roasted sweet potato breakfast hash pb gf
green kale | caramelized onions | roasted bell pepper

Chicken-apple & leek sausages gf df

Gluten-free muffin v gf

Fairmont EMPRESS

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Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

QUICK START CONTINENTAL

$42 per person

All pricing is per person.

No minimum required for Quick Start Continental or Empress Continental.

Freshly baked breakfast pastries & loaves v
butter croissants | pain au chocolat | fruit danish | Pastry Chef's seasonally inspired muffins

Chef's selection of fruit yogurts v gf

Fresh cut fruit pb gf
melons | pineapple | orange | grapefruit

Fairmont EMPRESS

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Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

EMPRESS CONTINENTAL

$45 per person

All pricing is per person.

No minimum required for Quick Start Continental or Empress Continental.

Freshly baked breakfast pastries v
butter croissants | pain au chocolat | fruit danish | Pastry Chef's seasonally inspired muffins

Toast station v
artisanal sliced loaves | fruit preserves | peanut butter & creamery butter

Marinated fruit salad pb gf
fresh seasonal fruit | berries | fragrant mint syrup

Warm oatmeal v
organic steel cut oatmeal | maple syrup | whole milk

Granola & yogurt parfait station v
maple-nut granola | dried fruit | toasted nuts | wildflower honey | Greek & assorted fruit yogurts | seasonal berry compote
(contains tree nuts)

Hard-boiled free range eggs df gf v

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Buffet BREAKFAST

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VANCOUVER ISLAND

$65 per person

All pricing is per person.

For groups less than 25 people, a $12 surcharge per person will apply.

No minimum required for Quick Start Continental or Empress Continental.

Fresh cut fruit pb gf
melons | pineapple | orange | grapefruit

Granola & yogurt parfait station v
maple-nut granola | dried fruit & toasted nuts | wildflower honey | Greek & assorted fruit yogurts | seasonal berry compote
(contains tree nuts)

Toast station v
sliced artisanal loaves | assorted bagels | cream cheese | fruit preserves | peanut butter | creamery butter

Vancouver Island cheese v
Little Qualicum Cheeseworks & Natural Pastures farmstead cheeses | apricot preserve | assorted crackers & crostini

Finest at Sea's cold & hot smoked salmon gf
capers | fresh dill | pickled red onion | gherkins | sour cream

Cherry tomato & spinach frittata gf v
confit shallots | chives

Twice-cooked crispy fingerling potatoes gf pb
caramelized onions | bell peppers | fresh herbs

Cinnamon-raisin french toast v
Canadian maple syrup | whipped cream

Breakfast meats (choice of 2)
maple smoked bacon **gf df**
country pork sausages **df**
Canadian back bacon **gf df**
chicken-apple & leek sausages **gf df**

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Buffet BREAKFAST

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FRANCIS RATTENBURY'S FULL ENGLISH BREAKFAST

$58 per person

All pricing is per person.

For groups less than 25 people, a $12 surcharge per person will apply.

No minimum required for Quick Start Continental or Empress Continental.

Fresh cut fruit pb gf
melons | pineapple | orange | grapefruit

Toast station v
English muffins | crumpets | sliced artisanal loaves | earl grey teacake | fruit preserves | creamery butter

Free-run scrambled eggs gf v
aged cheddar | fresh chives

Golden savoury breakfast potatoes v

Bacon
English style thick-cut bacon **gf df**

Sausage
country pork sausages **df**

British-style baked beans pb gf
slow cooked navy beans with molasses | tomato & fresh herbs

Herb roasted tomato pb gf
sea salt | cracked pepper | scallions

Thyme-roasted portobello mushrooms pb gf
fresh thyme | olive oil | sea salt

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Buffet BREAKFAST

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BRUNCH IN THE CASTLE

$80 per person

All pricing is per person.

Minimum of 40 guests required.

For groups less than 40 people, a $6 per person surchage will apply.

Pastry Chef's bakery basket v
butter croissants | pain au chocolat | fruit danishes

Warm cinnamon brioche buns v
mascarpone icing | caramelized hazelnut grains

Fresh cut fruit pb gf
melons | pineapple | orange | grapefruit

Antipasto platter gf d f
grilled bell peppers | zucchini | marinated bocconcini | lemon-fennel salami | soppressata | pepperoncini | cornichons

Free-run eggs scrambled gf v
aged cheddar | fresh chives

Classic eggs benedict
Canadian back bacon | toasted English muffins | traditional hollandaise

Golden savoury breakfast potatoes v df

Breakfast meats (choice of 2)
maple smoked bacon **gf df**
country pork sausages **df**
Canadian back bacon **gf df**
chicken-apple & leek sausages **gf df**

Buttermilk fried chicken & waffles
pickled jalapeños | sausage gravy

Warm dark chocolate banana bread pudding v
vanilla crème anglaise

English lemon crumble pound cake v
crème fraîche chantilly

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Buffet BREAKFAST

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PLANT-BASED BREAKFAST BUFFET

$55 per person

All pricing is per person.

Minimum of 40 guests required.

Strawberry & banana smoothie pb gf
dates | almond milk

Marinated fruit salad pb gf
fruit & berries | fragrant mint syrup

Toast station pb
Irene's Bakery artisanal sliced breads | fruit preserves | peanut butter | plant-based butter

Overnight maple oats pb
oat milk | Quebec maple syrup | green apple | sultanas

Silken tofu scramble pb gf
roasted mushrooms | spinach | cherry tomato

Roasted cauliflower & sweet potato hash pb gf
green kale | caramelized onions | roasted bell peppers

Herb roasted tomato pb gf
sea salt | cracked pepper | scallions

Thyme-roasted portobello mushrooms pb gf
fresh thyme | olive oil | sea salt

Liege waffles pb
berry compote | vegan maple spread

Fairmont EMPRESS

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Buffet BREAKFAST

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ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

SAVOURY

Farmer Ben's free-run eggs scrambled gf v 10
aged cheddar | fresh chives

Silken tofu scramble pb gf 6
substitute any egg dish to a plant-based option

Additional breakfast meat 8
maple smoked bacon **gf df**
country pork sausages **df**
Canadian back bacon **gf df**
chicken-apple & leek sausages **gf df**

Plant-based breakfast sausage gf pb 10

SWEET

Buttermilk pancakes v 10
Belgian waffles v 10
Cinnamon brioche french toast v 10
Gluten-free french toast v gf 12
Liège sugar waffles v 12

HANDHELD BREAKFAST SANDWICHES

Warm ham & cheddar croissant 14
shaved grandfather ham | aged white cheddar

Breakfast wrap 14
scrambled eggs | crumbled chorizo | Monterey jack, roasted potatoes | peppers, green onions

Breakfast sandwich v 16
fried free range egg | pork sausage patty | American cheddar | spicy tomato relish | brioche bun

Vegetarian breakfast sandwich v 16
fried free-range egg | plant-based sausage patty | American cheddar | spicy tomato relish | brioche bun

Plant-based breakfast sandwich pb 14
smoked tofu | pickled red onion | spinach | gochujang aioli | potato bun

Vegetarian breakfast burrito v 14
scrambled eggs | cheddar cheese | roasted peppers | zucchini | black beans | pickled jalapeños

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ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

IT'S BETTER WITH A BENNY

Tomato & spinach benedict v **13**
herb roasted tomato | confit shallot | wilted spinach | hollandaise sauce

Traditional eggs benedict **14**
Canadian back bacon | hollandaise sauce

West Coast eggs benedict **16**
smoked sockeye salmon | crushed avocado | dill hollandaise

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ENHANCE YOUR BREAKFAST BUFFET

All pricing is per person.

BREAKFAST STATIONS

Oatmeal & granola station v **18**
Organic steel cut oatmeal | dried fruit & nut granola | hemp seeds | flax seeds | toasted almonds | sun-dried cranberries | sultana raisins | brown sugar | maple syrup | whole milk.
Plant-based milks are available on request.

Blended smoothie bar **12**
8 oz smoothie per person. Choice of two smoothies. Each additional smoothie $4 per person

Blueberry & hemp gf v
vanilla yogurt | banana | maple syrup | hemp seeds

Tropical gf pb
mango | pineapple | guava | coconut water

Okanagan gf pb
peach | cherry | apple | almond milk

Green Goddess v
green apple | kale | spinach | organic oats | Greek yogurt | empress honey

West Coast smoked salmon & local bagel bar **26**
cold smoked sockeye salmon | maple candied chinook | sesame and everything bagels | sliced vine-ripened tomatoes | dill cream cheese | garlic & herb boursin | capers | pickled red onion | gherkins

Avocado toast station - build your own v **24**
olive oil & lime-crushed avocado | sliced vine-ripened tomatoes | pickled red onions | crumbled goat cheese | local hot sauces | Irene's Bakery artisanal sliced loaves

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Buffet BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

BUFFET ENHANCEMENTS CHEF ATTENDED LIVE STATIONS

One chef per 50 people required, $195 per chef (up to 2 hours).
Each addition hour at $65 per chef.
Chef attended stations must be added to a breakfast buffet, they may not be ordered on their own.
Minimum of 20 guests. Subject to availability.

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EGGS DONE YOUR WAY gf

$22 per person
Chef attendant required

Choice of fried, scrambled or omelets cooked to order.
Toppings: bell peppers | forest mushrooms | scallions | tomato | garden spinach | back bacon | deep-water shrimp | chicken-apple sausage | aged cheddar | crumbled feta | mascarpone | truffle oil | fine herbs

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Boxed BREAKFAST

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

BREAKFAST ON THE GO

$38 per person

Our to-go breakfasts are conveniently packed for off-site consumption only.

SERVED WITH:

Seasonal breakfast loaf v

Fresh whole fruit gf pb

Spring water

Ham & cheddar croissant
shaved grandfather ham | aged white cheddar

PREMIUM BREAKFAST ON THE GO

$42 per person

Our to-go breakfasts are conveniently packed for off-site consumption only.

Double chocolate & almond croissant v

Seasonal breakfast loaf v

Fresh whole fruit gf pb

Black River fruit juice

Pre-selected choice of one breakfast sandwich:

Ham & cheddar croissant
shaved grandfather ham | aged white cheddar

Breakfast wrap -served hot
scrambled eggs | crumbled chorizo | Monterey jack |roasted potatoes | peppers | green onions

Smoked salmon bagel
herb & garlic cream cheese | shaved cucumber | pickled red onion | capers

Tomato & olive strudel v

Spinach & feta strudel v

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Plated BREAKFAST

All breakfasts are served with a selection of chilled orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, and Signature Lot 35 Teas. Includes selection of soy milk, oat milk, 2% milk and coffee cream.

Choice of one.

All pricing is per person

plated breakfast pricing is listed with mains

PRESET STARTERS

Bircher muesli pb
green apple | sliced grapes | toasted almonds | empress honey

Pastry Chef's seasonally inspired muffins v
creamery butter | fruit preserves

Fresh fruit salad pb gf
berries | mint

Chia seed parfait pb
seasonal berry compote | almond granola | maple syrup

MAINS

Farm-fresh eggs **49**
free-run scrambled eggs | maple smoked bacon | herb roasted tomato | golden savoury breakfast potatoes

Spinach & egg white frittata gf **47**
crumbled feta | chicken-apple & leek sausage | herb roasted tomato | crispy fingerling potatoes

Traditional eggs benedict **51**
traditional hollandaise sauce | toasted English muffins | roasted tomato | crispy fingerling potatoes

Choice of meat for Traditional eggs benedict:
Canadian back bacon or
spinach Florentine **v**

Angus beef short rib hash gf **51**
poached free-run eggs | crispy fingerling potatoes | caramelized onions | roasted peppers | scallions | béarnaise sauce

Shakshuka* v df **47**
two poached eggs | chickpeas | kale | roasted red pepper & tomato ragu | toasted focaccia
**Can be prepared plant-based*

Cinnamon brioche French toast v **49**
berry compote | whipped cream | maple syrup

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Coffee
BREAKS
Fairmont
EMPRESS

Coffee BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

THEMED BREAKS

All breaks are designed to be served within a maximum of 30 minutes. Priced per person.

MORNING ENERGIZER

$28 per person

Green goddess smoothie gf v
apple | kale | spinach | banana | Greek yogurt

Granola & yogurt parfait bar - build your own v
maple-nut granola | dried fruit & nuts | wildflower honey | vanilla & fruit yogurts | seasonal berry compote
(contains tree nuts)

Energy bites v
peanut butter | chocolate chips

SIGNATURE TEA AT THE EMPRESS

$46 per person

English cucumber v
herbed cream cheese | fresh dill | marble rye

Coronation chicken
curried farmhouse chicken | brioche

Selection of macarons gf v

Chocolate tea cup gf

Freshly baked Empress mini raisin scones v
house-made clotted cream | strawberry preserve

Lot 35 signature loose leaf tea selection

JUAN DE FUCA TRAIL MIX

$30 per person

Build your own trail mix:
almonds | peanuts | cashews | walnuts | smarties | sun-dried cranberries | sultanas | pumpkin seeds | cocoa nibs

Choice of Two:
Add $2 to have the trail mix pre-bagged

Wholesome yogi gf v
roasted almonds | cashews | pumpkin seeds | yogurt chips | sun-dried cranberries

Hearty tamari pb
tamari roasted almonds & cashews | pretzels & sesame sticks

Sweet nf pb
sunflower seeds | cranberries | blueberries | chocolate chip | smarties | banana chips

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Coffee BREAKS

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MEDITERRANEAN MEZZE

$27 per person

Roasted garlic & tahini hummus v gf
extra virgin olive oil | sumac | crumbled feta

Fried pita bites v

Garden vegetable crudités v gf
cucumber-dill tzatziki dip | pepperoncini

Marinated olives pb gf
orange | fennel | garlic | olive oil

SPA BREAK

$28 per person

Infused 'detox' waters pb gf
cucumber & citrus | strawberry & basil

Marinated fruit salad pb gf
fresh fruit | fragrant mint syrup

Fresh rice paper salad rolls pb gf
marinated tofu | cucumber | avocado | cashew-ginger dipping sauce

Coconut & rosewater macaroons v gf

CRUNCH TIME

$27 per person

House-made kennebec potato chips pb gf

Tortilla chips pb gf

Signature Q bar charcoal popcorn pb gf

Guacamole pb gf
lime-crushed avocado | cilantro | fresh tomato

Dill sour cream dip v gf

CHOCOLATIER

$30 per person

Pastry Chef's chocolate specialties
chocolate macaroons **gf v**
chocolate ganache tarts **v**
milk chocolate cannolis
fruit and nut chocolate bark **gf pb**
chocolate hazelnut beignets **v**

Empress hot chocolate gf v
whipped cream | chocolate curls | mini marshmallows

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Coffee BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 traditional, herbal and flavoured teas. Decaffeinated coffee available upon request.

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

CARNIVAL IN THE CASTLE

$35 per person

Warm salted pretzels v
sea salt | beer mustard

Mini corn dogs
spicy tomato relish

Angus beef sliders
American cheddar | crispy bacon | dill pickle | aioli

Caramel corn gf v
dark chocolate | toasted almonds

Mini donuts v
cinnamon sugar

Candy station gf
gummy worms | peach rings | jelly beans

DONUT BAR

$28 per person

Pastry shop's assortment of specialty donuts v
raspberry-filled
chocolate long john
old fashioned glazed
apple fritter

ICED TEA & LEMONADE STAND

$28 per person

Thick-cut watermelon wedges pb gf

Old fashioned lemonade

House-made Empress iced tea

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Coffee BREAKS

À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

Fresh cut fruit pb gf 12/ person
melons | pineapple | orange | grapefruit

Seasonal berries pb gf 12/person

Whole fresh fruit pb gf 46/dozen
apples | bananas | oranges

Tea sandwiches 80/dozen
smoked salmon & dill
cucumber & cream cheese **v**
grandfather ham & aged cheddar
traditional egg salad **v**
coronation curry chicken

House-made kennebec potato chips pb gf 8/person
sour cream & dill dip

Vegetable crudités v 9/person
buttermilk ranch

Granola & yogurt parfaits v 12/person
preserved rhubarb compote | almond granola | empress honey | vanilla yogurt

Just baked viennoiseries v 68/dozen
croissant | chocolate croissant | mini danish

Breakfast loaves v 67/dozen
banana | carrot | lemon | walnut zucchini

Muffin counter v 65/dozen
chocolate chip | bran | blueberry

Cookies station V 67/dozen
chocolate chip | oatmeal raisin | double chocolate chip

Warm cinnamon buns v 68/dozen
cream cheese icing

Cocoa nib biscotti v nf gf 68/dozen

Granola bars v 68/dozen
almonds | dark chocolate | sea salt

Mini cupcakes v 70/dozen
classic vanilla | chocolate ganache

Mini raisin scone v 70/dozen
clotted cream | strawberry jam

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Coffee BREAKS

À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

Plant-based dark chocolate brownie pb gf	**70/dozen**
Cinnamon & berry coffee cake v	**70/dozen**

Additional Gluten-free Items:

Mini wild blueberry muffins gf	**68/dozen**
Lemon cake gf	**68/dozen**
Chocolate chip cookies gf	**68/dozen**
Scones gf	**75/dozen**
Almond fudge brownies gf	**68/dozen**
Maple chia pudding gf pb coconut milk | toasted coconut	**68/dozen**

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Coffee BREAKS

À LA CARTE

All breaks are designed to be served within a maximum of 30 minutes. Priced per person

Fairmont EMPRESS

BEVERAGES

Coffee and tea **9 per person**
freshly brewed HC Valentine coffee with Signature Lot 35 signature and traditional herbal and flavoured teas. Decaffeinated coffee available upon request

Hot chocolate **9 per person**
whipping cream

Regular & diet Coca-Cola soft drinks **7.5 ea**
Coca-Cola | Diet Coke | ginger ale | Sprite

Black River fruit juice **7.5 ea**

Red Bull **12 ea**

Spring water **9 ea**

Small sparkling water **7.5 ea**

Large sparkling water **12 ea**

Flavoured sparkling water **7.5 ea**

Infused 'detox' waters **9 ea or all day 16**
cucumber-citrus | strawberry-basil

Juice **48 / pitcher**

Smoothies **70 / pitcher**

Blueberry & hemp v gf
vanilla yogurt | banana | maple syrup | hemp seeds

Tropical pb gf
mango | pineapple | guava | coconut water

Okanagan pb gf
peach | cherry | apple | almond milk

Green goddess v
green apple | kale, spinach | organic oats | greek yogurt | empress honey

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free



Lunch MENUS

Fairmont
EMPRESS

Buffet LUNCH

All lunch buffets include freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, oat milk, 2% milk and coffee cream.

A minimum 20 guests or a $10 surcharge will apply.

Addressing food waste at the Fairmont Empress and Victoria Conference Centre is an ACCOR initiative.

Please select menus by day for $68 per guest. Menus for non-day of the week service is priced for $78 per guest.

Fairmont EMPRESS

MEDITERRANEAN INSPIRED – MONDAY

Warm pita bread v
garlic tzatziki | lemon-tahini hummus

Minestrone soup pb df
seasonal garden vegetables | navy beans | basil | seashell pasta

Marinated chickpea salad pb gf
za'atar | roasted red pepper | cucumber | mint | preserved lemon vinaigrette

Greek salad pb gf
cucumber | heirloom cherry tomatoes | red onion | kalamata olives | crumbled feta

Chicken piccata gf
lemon-caper butter sauce

Honey & harrisa glazed salmon gf df
chermoula | charred lemon

Local cavatappi pasta pb
tomato ragu | confit garlic | nutritional yeast & pumpkin seed parmesan | fresh basil | chili flakes

Provençal vegetables pb gf
garlic oil | garden herbs

Orange blossom cheesecake v
vanilla chantilly | seasonal fruit

Pistachio panna cotta gf
raspberry cream

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Buffet LUNCH

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HARBOUR VIEW BUFFET TUESDAY

Artisanal bread rolls v
creamery butter

West Coast chowder
Pacific seafood | shellfish | Yukon Gold potato | lemon | dill

Garden beetroot salad gf v
roasted & lightly pickled beets | shaved fennel | candied walnuts | crumbled goat cheese | sherry-maple vinaigrette

Heritage greens salad gf pb
pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey vinaigrette

Columbia River steelhead trout gf df
citrus & herb emulsion

Seared flank steak gf df
caramelized pearl onions | red wine jus

Balsamic glazed portobello mushrooms gf pb
warm quinoa salad | fresh herbs | toasted pepitas

Roasted fingerling potatoes gf pb
garlic oil | parsley | chives

Maple & thyme roasted field carrots gf pb

S'mores tarts v
toasted marshmallow

Hello dolly bars v
graham | pecan | chocolate chips | coconut

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Buffet LUNCH

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ROYAL LUNCHEON WEDNESDAY

Artisanal bread rolls v
creamery butter

Roasted mushroom soup gf v
sherry | thyme | garlic croutons

Iceberg wedge gf
pickled red onion | crispy bacon | tomato | shaved radish | crumbled blue cheese | buttermilk ranch dressing

Grilled asparagus salad gf pb
upland watercress | pickled shallot | watermelon radish | champagne vinaigrette

Herb-brined farmhouse chicken breast gf df
rosemary-red wine jus

Salish Sea coho salmon gf
maple-mustard glaze | fresh dill | lemon

Whipped Yukon Gold potato gf v
herb-infused cream | butter | sea salt

Green bean florentine gf pb
spinach | confit onion | garlic | extra virgin olive oil

English berry trifle v
vanilla bean chantilly

Sticky toffee pudding v
brandy custard sauce

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

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TOURING TUSCANY THURSDAY

Rosemary focaccia df
sea salt | extra virgin olive oil | aged balsamic vinegar

Smoked tomato soup gf v
shaved grana padano

Caprese salad gf v
vine-ripened tomatoes | fior di latte | wild arugula | extra virgin olive oil | balsamic reduction

Mixed Tuscan greens gf pb
marinated artichokes | Kalamata olives | radicchio | red wine | shallot vinaigrette

Slow roasted pork loin gf df
Italian salsa verde | mustard (served on side)

Roasted Pacific salmon gf df
eggplant caponata | stewed tomato | green olives | parsley

Forest mushroom cannelloni v
leek & white wine cream sauce

Roasted Italian vegetables gf pb
zucchini | red peppers | cremini mushrooms | broccolini | oregano & lemon dressing

Classic Italian cannoli v
chocolate chip | citrus ricotta filling

Tiramisu
espresso and Kahlúa | mascarpone cream

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Buffet LUNCH

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FRENCH BRASSERIE FRIDAY

French baguette v
creamery butter

Butternut squash soup gf v
sage | nutmeg cream

Niçoise salad gf pb
mixed greens | green beans | confit crispy fingerling potatoes | heirloom cherry tomatoes | Kalamata olives | pickled shallots | French herb dressing

Butter lettuce salad v
shaved radishes | chives | grana padano | mustard vinaigrette

Roasted chicken forestiere
creamy tarragon and forest mushroom sauce

West Coast bouillabaisse gf df
tomato & fennel stew | saffron | pacific cod | shrimp and local shellfish

Ratatouille gf pb
slow-cooked zucchini | salted eggplant | bell peppers | fresh basil | plum tomatoes | confit garlic

White bean cassoulet pb
herbes de Provence | tomatoes | kale | crispy herb breadcrumbs

Lyonnaise potatoes
caramelized onions | fresh parsley

Assorted macarons gf v
seasonal flavours

Hazelnut financier v

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

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MOSS STREET FARMER'S MARKET SALAD BAR SATURDAY

Artisanal bread rolls v
creamery butter

Garden vegetable & chickpea soup gf pb
fire roasted tomato broth | carrots | green kale

Local lettuces & greens gf pb
heritage mixed greens | wild arugula | butter lettuce | baby spinach

Vegetable toppings gf pb
baby cucumber | heirloom cherry tomato | shaved local radishes | marinated artichokes | pickled red onion | charred corn

Nuts, seeds & dried fruits gf pb
toasted sunflower & pumpkin seeds | maple-candied walnuts | dried cranberries | sun-dried apricots

Cheese v gf
grana padano | feta | chevre

Salad dressings
white balsamic vinaigrette **gf pb** |
classic Caesar **gf** |
sun-dried tomato & pesto vinaigrette **gf pb**

Proteins
pre-selected choice of two | add $6 for an additional protein

Alder smoked steelhead salmon gf df
Herb-brined chicken breast gf df
Grilled flank steak gf df
Sesame-ginger marinated tofu gf pb

Blondies v
chocolate chip and walnut

Butter tarts v
vanilla bean cream

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Buffet LUNCH

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FAN TAN ALLEY –SUNDAY

Hot & sour soup gf df
chicken bone broth | shiitake mushrooms | cabbage | scallions

Asian slaw gf pb
shaved cabbage & broccoli | fresno pepper | soy-ginger dressing | crispy fried shallots

Spicy cucumber salad pb
baby cucumbers | Chinese black vinegar | toasted sesame | garlic chili oil | cilantro

Wok-fried ginger beef gf df
carrot | bell pepper | cilantro | sweet ginger sauce

Char siu pork loin df
roasted broccoli | black sesame

Vegetable chow mein v df
carrot | bok choy | cabbage | scallions

Black pepper tofu & stir-fried green beans gf pb
ginger | soy | sesame | crispy chili oil

Steamed aromatic jasmine rice gf pb
toasted sesame

Lychee raspberry mousse
vanilla mascarpone chantilly

Coconut jelly verrine gf pb
mango tapioca

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Buffet LUNCH

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A minimum 20 guests or a $10 surcharge will apply.

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Menus are priced at $65 per guest.

THE DELI COUNTER BUFFET

Chef crafted soup du jour
market & seasonally inspired

Heritage greens salad gfpb
shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

Marble potato salad gfpb
baby Yukon Gold & red skinned potatoes | charred corn | bell pepper | red onion | parsley | grainy mustard & apple cider vinaigrette

Condiments gfpb
bread & butter pickles | banana peppers

Selection of 3 sandwiches:

Smokehouse turkey club df
smoked turkey breast | honey mustard aioli | tomato | crispy bacon | herb focaccia

Slow roasted beef
horseradish aioli | pickled red onion | butter lettuce | havarti | marble rye

Smoked steelhead salmon
dill cream cheese | watercress | capers | shaved red onion | everything bagel

Chicken banh mi df
lemongrass chicken | hoisin mayo | pickled carrot & daikon | cilantro | crusty baguette

Tofu banh mi pb
sweet soy glazed tofu | vegan sriracha aioli | pickled carrot & daikon | cucumber | cilantro | crusty baguette

Country ham & cheese
aged cheddar | mustard aioli | vine-ripened tomato | lettuce | white kaiser

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Buffet LUNCH

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Menus are priced at $65 per guest.

THE DELI COUNTER BUFFET *(CONTINUED)*

Grilled vegetable & quinoa wrap v
zucchini | bell pepper | red onion | roasted yam | olive tapenade | feta cheese

Garden vegetable pb
lime-crushed avocado | cucumber | roasted red pepper | pickled onions | roasted garlic hummus | 7-grain loaf

ADD (1) hot sandwich to your buffet (replace one cold sandwich by a hot sandwich for $4. If adding a 4th sandwich, $8)

Classic rueben
corned beef | swiss cheese | sauerkraut | thousand island dressing | marble rye

Chicken pesto
grilled chicken breast | brie | vine-ripened tomato | ciabatta

Falafel wrap pb df
baba ganoush | tahini sauce | grilled vegetables

Tartelettes v
salted caramel-chocolate | maple pecan

Pastry Chef's selection of macarons v gf
gluten-free bread available upon request for an additional $2 surcharge

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Buffet LUNCH

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Addressing food waste at the Fairmont Empress and Victoria Conference Centre is an ACCOR initiative.

Menus are priced at $75 per guest.

PLANT-BASED

Artisanal bread rolls pb
vegan butter

Red lentil & garden vegetable soup gf pb
Thai red curry

Heritage greens & kale salad gf pb
shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

Marble potato salad gf pb
baby Yukon Gold & mini red skinned potatoes | charred corn | bell pepper | red onion | parsley | grainy mustard & apple cider vinaigrette

Roasted sugar beets gf pb
smoked tofu cream | yuzu dressing | toasted pumpkin seeds

Roasted cauliflower & edamame gf pb
chickpea panisse | almond romesco | lemon-tahini dressing | crispy chickpeas

Black pepper tofu & stir-fried green beans gf pb
ginger | soy | sesame | crispy chili oil

Saskatchewan wild rice pilaf gf pb
long grain rice | garden herbs | toasted pumpkin & sunflower seeds

Steamed seasonal farmer's market vegetables gf pb
tossed with fresh herbs | extra virgin olive oil

Pistachio financier gf pb
plant-based vanilla cream

Espresso chocolate mousse gf pb
seasonal berries

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Boxed LUNCH

A minimum 20 guests or a surcharge will apply.

Fairmont EMPRESS

TO GO LUNCH

$55 per person

This to-go lunch is prepared for off-site consumption only.

Served with:

Seasonal whole fruit gf pb

Freshly baked cookie v

Fruit & nut granola bar v

Spring water

Pre-select one salad:

Orzo pasta salad v
roasted peppers | cucumber | pickled red onion | sun-dried tomato | basil pesto | crumbled feta

Heritage greens gf pb
shaved roots | heirloom cherry tomato | baby cucumber | champagne-shallot vinaigrette

Pre-select three sandwiches:

Smokehouse turkey club df
smoked turkey breast | honey mustard aioli | tomato | crispy bacon | herb focaccia

Smoked steelhead salmon
dill cream cheese | watercress | capers | shaved red onion | everything bagel

Grilled vegetable & quinoa wrap v
zucchini | bell pepper | red onion | roasted yam | olive tapenade | feta cheese

Country ham & cheese
aged cheddar | mustard aioli | vine-ripened tomato | lettuce | white kaiser

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Plated LUNCH

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

ENHANCED MEAL SERVICE OPTIONS

Regal Service $10 pre-selected choice between three entrée, including one vegetarian option. The final entrée counts must be provided minimum five business days prior to the event date, along with corresponding seating chart and place cards indicating the guests name, entrée selection and dietaries.

Royal Service $20 Guests choice of three entrées, including one vegetarian option. Available only for four or five course menus.

SOUPS

Forest mushroom soup v gf
sherry & thyme infused cream

Fire roasted tomato soup gf pb
basil pesto

Curried coconut & squash bisque gf pb
red Thai curry | cilantro-lime emulsion

Caramelized sweet onion soup
gruyère croutons

Creamy Yukon Gold potato & leek soup gf
crispy leeks | parsley oil

SALADS

Empress Caesar salad
romaine hearts | torn focaccia croutons | shaved grana padano | signature dressing | crispy capers

Iceberg wedge gf
creamy blue cheese dressing | crispy bacon | cherry tomatoes | red onion

Heritage greens gf pb
shaved roots | cherry tomato | baby cucumber | champagne-shallot vinaigrette

Roasted beetroot v gf
arugula | candied walnuts | crumbled goat cheese | maple sherry vinaigrette

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Plated LUNCH

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

Vine ripened tomato & fior di latte v gf
baby cucumber | citrus vinaigrette | basil oil

MAINS

HIGH: $75

Seared flat iron steak gf
aged cheddar potato pave | carrot purée | peppercorn jus

Wild coho salmon
toasted Israeli couscous ragu | cauliflower purée | lemon beurre blanc

Braised Alberta beef short rib gf
celery root whipped potato | red wine braising jus

MID: $70

Maple glazed steelhead trout gf df
olive oil crushed Yukon Gold potatoes | citrus & herb emulsion

Miso marinated pacific lingcod
pressed sushi rice | black sesame furikake | dashi beurre blanc

Honey & thyme glazed chicken breast gf
herb & garlic cream cheese whipped potato | cabernet jus

LOW: $65

Roasted farmhouse chicken breast gf
crispy fingerling potatoes | warm sherry & brown butter emulsion

Herb-brined pork tenderloin
Dijon spatzle | parsnip purée | cider jus

Roasted cauliflower & edamame gf pb
chickpea panisse | almond romesco | lemon-tahini dressing | crispy chickpeas | pickled fresno pepper

DESSERTS

Flourless chocolate cake gf v
orange scented mascarpone cream

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Plated LUNCH

All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée.

Maple pecan tart v
brown sugar mascarpone chantilly

Classic tiramisu
coffee caramel

Vanilla crème brûlée gf v
seasonal berries

Dark chocolate truffle torte
chocolate mousse

Coconut panna cotta gf pb
mango tapioca

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free


Reception
MENUS
Fairmont
EMPRESS

Reception MENUS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

Minimum of 50 required or a fee may be applied.
Maximum service time of 2 hours. Priced per person.

MIX & MINGLE RECEPTION

$60 per person

(3) pieces per person of canapés & hors-d'œuvre, passed or stationed (excluding premium canapés), selected from the à la carte menu, plus, Vancouver Island Cheese Station and crudité.

EMPRESS RECEPTION

$125 per person

(6) pieces per person of canapés and hors-d'œuvre, passed or stationed (excluding premium canapés), selected from the à la carte menu, plus:

Finest at Sea's Sea-cuterie selection
cold smoked sockeye | hot smoked spring | salmon pepperoni | sablefish candy | alder smoked albacore tuna | fresh dill | capers | pickled red onion | lemon-pepper aioli | artisanal charcuterie

THE ROYAL RECEPTION

$215 per person

serve in place of a plated or buffet dinner, your guests will enjoy grazing from station to station, with passed canapés.

(6) pieces per person of canapés and hors-d'œuvre (excluding premium canapés), (passed or stationed) selected from the à la carte menu, plus:

Fisherman's Wharf Signature Seafood | plant-based | artisanal charcuterie | Farmhouse cheese. As well as two chef attended stations; carved prime rib of beef and risotto.

Empress torte | Hazelnut milk chocolate pot de crème | Maple butter tarts **v**

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Reception MENUS

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Minimum of 50 required or a fee may be applied.
Maximum service time of 2 hours. Priced per person.

CANAPÉS & HORS-D'OEUVRE

WARM CANAPÉS:
price per dozen, minimum order of (2) dozen each

Mushroom potstickers v df — 62
ginger-garlic hoisin

Crispy vegetable pakora pb gf — 62
mint chutney

Forest mushroom arancini v — 63
truffled cauliflower dip

Potato & vegetable samosa pb — 63
mango tamarind chutney

Gougère v — 62
truffle whipped brie | chives

Chicken tikka kebab gf — 65
cilantro yogurt

Braised Alberta beef croquette — 65
horseradish & black pepper aioli

Pork belly bites df gf — 65
gochujang glaze | fried shallot-sesame crumble

Lamb meatball df — 68
pomegranate glaze | toasted pistachio

Crispy tempura prawn df — 68
furikake aioli

Bacon wrapped scallops df gf — 68
maple-soy glaze | chives

CHILLED CANAPÉS:
price per dozen, minimum order of 2 dozen each

Goat cheese & tomato tart v — 62
pickled mustard seeds

Smoked tofu cream pb — 60
sesame furikake | charcoal barquette

Compressed watermelon gf pb — 60
kaffir lime | togarashi | yuzu curd

Prosciutto & melon df gf — 60
basil-compressed cantaloupe | balsamic reduction

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Reception MENUS

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Minimum of 50 required or a fee may be applied.
Maximum service time of 2 hours. Priced per person.

CANAPÉS & HORS-D'OEUVRE

Deviled eggs gf 63
crispy pancetta | marigold flowers

Torched ahi tuna tataki df gf 68
sesame-miso aioli | ponzu gel | pickled daikon

Tofino shrimp basket 70
tarragon aioli

California roll df gf 70
fresh crab | avocado | wasabi aioli

Smoked salmon blini 70
citrus crème fraîche

Roasted beetroot tartare pb gf 85
maple balsamic vinegar | horseradish | pickled shallot | puffed quinoa | marigold flowers

Goat cheese panna cotta v gf 90
balsamic caviar | candied walnuts

PREMIUM WARM CANAPÉS
price per dozen | minimum order of 2 dozen each

Duck rillette vol-au-vent 90
cherry preserve | pickled mustard | crispy shallots

PREMIUM CHILLED CANAPÉS
price per dozen | minimum order of 2 dozen each

Shucked Fanny Bay oyster df 80
mignonette gelée

Sesame tuna tartare df 90
citrus soy gel| crispy wonton

Grilled shrimp tostada df gf 90
whipped avocado | micro coriander

Scallop crudo gf df 95
cucumber | radish | tigre de leche

Dungeness crab barquette 110
garlic cream | tarragon | lemon

Smoked salmon roulade gf 110
crème fraîche | Northern Divine caviar | dill

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Fairmont EMPRESS

Reception MENUS

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RECEPTION ENHANCEMENTS

Vancouver Island cheese v — **34 / pp**
selection of farmstead artisan cheeses served with assorted crackers & crostini | dried fruit | apricot preserve | candied nuts & grapes

Artisan charcuterie board df — **40 / pp**
local and imported cured & smoked meats | mustard | pickles | olives | assorted crackers & crostini

Nashville hot chicken sliders — **68 / doz**
buttermilk ranch | bread & butter pickles | brioche bun

Angus beef sliders — **70 / doz**
American cheddar | crispy bacon | dill pickle | aioli

West Coast oysters on the half shell df gf — **80 / doz**
classic mignonette | cocktail sauce | horseradish | local hot sauces | lemon

Chilled tiger prawns df gf — **68 / doz**
celeriac remoulade | cocktail sauce | lemon wedges

Vegetable crudité platter v gf — **10 / pp**
roasted garlic hummus & buttermilk ranch

Signature Q Bar charcoal popcorn gf pb — **6 / pp**
freshly popped corn tossed in charcoal spice

House-made kennebec potato chips v gf — **65 / order**
sour cream & dill dip (serves 20 guests)

Freshly cut fruit platter gf pb — **12 / pp**
melons | pineapple | berries

Roasted & salted cocktail nuts pb — **70 / order**
roasted cashews | almonds | pecans | hazelnuts (serves 20 guests)

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Reception MENUS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

Minimum of 30 required or a fee may be applied.
Maximum service time of 2 hours. Priced per person.

FARMHOUSE CHEESE & CHARCUTERIE GRAZING TABLE

$70 per person

selection of Vancouver Island cheeses & locally cured charcuteries | dried fruit | spiced nuts | marinated olives | apricot preserve | whole grain mustard | assorted crackers including gluten-free | crostini & lavash crackers

FISHERMAN'S WHARF SIGNATURE SEAFOOD SELECTION

$75 per person

hot smoked peppered salmon | cold smoked sockeye | smoked albacore tuna | candied sablefish | freshly shucked Fanny Bay oysters | chilled Salt Spring Island mussels & clams with roasted pepper piperade | kimchi cocktail sauce horseradish | lemon | capers

CHINESE DIM SUM STATION

$34 per person

steamed BBQ pork buns | pork siu mai | shrimp har gow | vegetable potstickers | crispy vegetable spring rolls | soy sauce | sweet chili | crispy chili oil

MEDITERRANEAN MEZZE BAR

$30 per person

Marinated olives gf pb
rosemary | orange | confit garlic | fennel

Garlic hummus gf pb
pumpkin seed dukkha | sumac | extra virgin olive oil

Roasted eggplant baba ghanoush gf pb
toasted pine nuts | za'atar | olive oil

Quinoa tabbouleh gf pb
fresh parsley & mint | cucumber | roma tomato

Vegetarian dolmas v gf

Whipped feta dip v gf

Grilled pita & lavash crackers & gluten-free crackers

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Reception MENUS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

Minimum of 30 required or a fee may be applied.
Maximum service time of 2 hours. Priced per person.

PLANT-BASED STATION

$30 per person

Marinated beetroot lollipops gf pb
fennel pollen & pink peppercorn dust

Baby vegetable crudités gf pb
smoked tofu dip | mushroom 'soil'

Rice paper salad rolls gf pb
marinated tofu | cucumber| avocado | cashew-ginger dipping sauce

Crispy fried cauliflower gf pb
yuzu-miso glaze | toasted sesame

Mini bao buns pb
pulled oyster mushrooms | hoisin | pickled daikon & carrot | fresh cilantro

SUSHI COUNTER

$480/order

3 pc/person. Serves 25

Rolls gf
california | bbq salmon | futomaki (**v**) | tempura yam and avocado (**v**)

Nigiri gf
albacore tuna | wild salmon | prawn

Condiments gf
soy sauce | wasabi | pickled ginger

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Minimum of 30 guests required. Maximum service time of 2 hours. Price per person.

STREET TACO BAR

$35 per person

CHOICE OF 2 PROTEINS:

- **Chipotle chicken tinga**
- **Yucatán style pulled pork**
- **Beef birria**
- **Chili-spiced tofu crumble gf pb**

ACCOMPANIMENTS:

- **Warm corn tortillas gf pb**
- **Flour tortillas pb**
- **Pico de gallo gf pb**
- **Guacamole gf pb**
- **Pickled red onions gf pb**
- **Fresh lime wedges gf pb**
- **Cilantro gf pb**
- **Charred onion sour cream gf**
- **Valentina's hot sauce gf pb**

POUTINE TIME

$30 per person

Squeaky cheese curds v gf

Yukon Gold French fries pb gf

Crispy tater tots pb gf

choice of classic chicken gravy or vegan mushroom gravy **pb**

ADD ONS:

BBQ pulled pork df gf	8
Braised beef short rib & mushroom ragout gf	9

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Reception MENUS

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CHEF ATTENDED ACTION STATIONS

Minimum of 50 guests required. One chef per station per 50 guests, $195 for a 2-hour reception, each additional hour is $65 per chef. Maximum service time of 2 hours. Reception stations are based on 2 oz. portions. Priced per person.

THE CARVERY - ROASTED TO PERFECTION & CARVED TO ORDER

Certified Angus beef
brioche buns | red wine jus | creamed horseradish | Dijon & English mustards

Slow roasted tenderloin gf df — **650**
serves approx. 20 guests

Rosemary & pepper crusted prime rib gf df — **1100**
serves approx. 40 guests

Mustard crusted striploin gf df — **800**
serves approx. 40 guests

Espresso rubbed brisket gf df — **500**
serves approx. 40 guests

Cedar Plank Roasted wild spring salmon gf df — **450**
serves approx. 15 guests
maple-mustard glaze | fresh dill

Crispy crackling porchetta gf df — **500**
serves approx. 40 guests
chimichurri | Dijon mustard | mini ciabatta rolls

VANCOUVER ISLAND OYSTERS *(shucked to order)*

$80 per dozen

lemon | horseradish | kimchi cocktail sauce | red wine mignonette | local hot sauces **gf df**

LITTLE ITALY PASTA STATION

$35 per person
1 chef per 50 people required

Choose 2 pastas:
fresh cavatappi | three-cheese tortellini | gluten-free penne pasta **v**

Choose 7 toppings:
red onion | roasted garlic | cultivated mushrooms | asparagus tips | bell peppers | baby spinach | kalamata olives | cherry tomatoes | shaved grana padano | crumbled goat cheese | crushed chili flakes | deep water baby shrimp

Choose 2 sauces:
beef bolognese | tomato pomodoro **pb** | basil pesto cream sauce **pb**

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RISOTTO STATION v gf 38

$38 per person

arborio rice | white wine | shallot | garlic
sautéed local mushrooms | green peas |
asparagus tips | scallions | parmesan cheese |
mascarpone | truffle oil | fine herbs

OCEANWISE PRAWN PROVENÇAL gf

$600 per 100 pieces

jumbo prawns sautéed to order | extra-virgin
olive oil | garlic | parsley | tomato | white wine

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Reception MENUS

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AFTER PARTY – RECEPTION STATIONS

Priced per person.

GOT THE MUNCHIES? CHIPS & DIP

$28 per person

Salt & pepper Kennebec potato chips gf v
caramelized onion dip | red jalapeño & cream cheese dip

Baked nachos gf v
Monterey jack cheese | tomato | red onion | black olives | pickled jalapeños | sour cream | guacamole | pico de gallo

BAO BUN BAR

$34 per person

Steamed bao buns df

Soy & ginger glazed pork belly gf df
Crispy sesame chicken gf df
Spicy garlic tofu pb gf

Served with:
shaved cabbage | pickled carrot & daikon | sliced cucumbers | crushed peanuts | cilantro | scallions | hoisin sauce | miso aioli | sriracha

AGED CHEDDAR MAC & CHEESE BAR

$30 per person

elbow macaroni | aged cheddar bechamel | crispy garlic breadcrumbs **v**

Toppings: crispy bacon bits | roasted mushrooms | fried shallots | scallions | pickled jalapeño peppers | Quebec cheese curds | shaved parmesan | spicy tomato jam | local hot sauces

Add on:	
BBQ pulled pork gf df	8

Fairmont EMPRESS

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Reception MENUS

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AFTER PARTY – RECEPTION STATIONS

PIZZA PARTY, GRAB A SLICE

16” pizza (10 slices)

Quattro formaggi v **75 per pizza**
mozzarella | cheddar | parmesan | gorgonzola | fresh basil | tomato sauce

Spicy pepperoni **80 per pizza**
mozzarella | pickled banana peppers | hot honey | tomato sauce

Hawaiian **80 per pizza**
pineapple | shaved country ham | mozzarella | tomato sauce

Funghi v **80 per pizza**
truffle cream sauce | confit garlic | roasted mushrooms | pickled onions | parmesan



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Reception MENUS

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AFTER PARTY - RECEPTION STATIONS

PASTRY SHOP

Parisian confections **72/dozen**
macarons **gf v** | brown butter financier **v** | pâte de fruit **gf pb**

Petite tartelettes **67/dozen**
citrus meringue | chocolate ganache **v** | maple walnut butter tarts **v**

Macaron madness gf v **72/dozen**
raspberry | chocolate | coffee | lemon | pistachio

Italian cafe **70/dozen**
mini cannolis | chocolate italianos **gf v** | vanilla panna cotta **gf**

Canadian sweets v **70/dozen**
Nanaimo bars | Quebec maple tarts | summer berry tarts

Empress chocolate buffet
***50 guests minimum required** **50/person**
Empress torte **gf** | gianduja mousse cups **gf** | chocolate macarons **gf** | hazelnut praline cannolis **gf** | dried fruit & nut chocolate bark **gf pb** | chocolate-filled beignets **v** | caramelized white chocolate crémeux **gf**



Fairmont EMPRESS

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Dinner
MENUS
Fairmont
EMPRESS

Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

A surcharge of $12/person will apply for groups under 20 guests.

Priced per person.

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Fairmont EMPRESS

A NIGHT AT THE BENGAL

$110 per person

Dahl makhani v gf
spiced lentil soup

Chana chaat pb gf
chickpea salad | fresh cilantro & lime dressing

Kachumber salad v gf
cucumber | tomato | red onion | scallions | cilantro | yogurt dressing

Bengal butter chicken gf
marinated tandoori chicken | spiced tomato curry

Braised lamb rogan josh gf
tender lamb in a rich Kashmiri gravy

Chili paneer gf v
fried paneer | spicy bell pepper & onion ragout

Roasted cauliflower aloo gobi gf pb
spiced potato & turmeric curry

Basmati Jeera rice pilau gf pb
cumin-spiced basmati rice

Grilled naan bread & crisp poppadums v
cucumber raita | mango tamarind chutney

Gulab jamun v
deep fried khoya cheese dumplings in rosewater sugar syrup

Baked saffron & yogurt panna cotta gf
cardamom cream

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Fairmont EMPRESS

BEST OF THE PACIFIC NORTHWEST

$135 per person

SALADS

Heritage greens salad gf v
pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey & champagne vinaigrette

Marinated BC beetroots gf v
golden & candy cane beets | crumbled goat cheese | shaved fennel | candied walnuts | aged sherry vinaigrette

Herb & mustard potato salad pb gf
baby Yukon Gold & mini red skinned potatoes | bell pepper | red onion | parsley | chives | grainy mustard & apple cider vinaigrette

SIGNATURE STATIONS

Vancouver Island cheese & charcuterie
Farmhouse cheeses | local cured & smoked meats | dried fruit | spiced nuts | mustards | pickled vegetables | gherkins | assorted crackers & sliced baguette

Fisherman's Wharf smoked salmon df gf
cold smoked sockeye | hot smoked chinook | fresh dill | capers | pickled red onion

ENTRÉES

Braised angus beef short ribs df gf
caramelized pearl onions | natural jus

Roasted farmhouse chicken breast gf
sherry & brown butter sauce

Miso sake glazed sablefish df gf
broccolini | scallions | ginger-soy reduction

Forest mushroom cannelloni v
roasted ponderosa farms mushrooms | creamy leek & white wine sauce

Whipped Yukon Gold potatoes v gf
chives

Chef's selected market vegetables pb gf
olive oil glazed | sea salt | cracked pepper | fresh herbs

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Buffet DINNER

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Priced per person.

BEST OF THE PACIFIC NORTHWEST (CONT'D)

DESSERTS

Flourless dark chocolate cake **pb** **gf**
plant-based chocolate ganache |
freeze-dried raspberries

Hazelnut milk chocolate pot de crème
frangelico chantilly

Empress honey cheesecake *(contains nuts)* **v**
fresh blackberries

Fairmont EMPRESS

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

PLANT-BASED

$100 per person

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SALADS

Spiced chickpea & quinoa salad gf pb
heirloom cherry tomato | cucumber | pickled red onion | soft herbs | preserved lemon vinaigrette

Kale Caesar pb
romaine hearts | garlic focaccia croutons | nutritional yeast dressing | pumpkin seed parmesan

Harissa roasted field carrots gf pb
whipped tahini | pistachio dukkah | pea tips

SIGNATURE STATION

Antipasto grazing station pb
baby vegetable crudité & smoked tofu dip | grilled zucchini & roasted peppers | marinated olives | roasted garlic hummus | baba ganoush | grilled pita & lavash crackers

ENTRÉES

Butternut squash, sweet potato & red lentil stew gf pb
fire roasted tomato | turmeric | coconut cream | cilantro

Maple balsamic glazed tempeh gf pb
herb roasted market vegetables

Local cavatappi pasta pb
cherry tomato ragu | confit garlic | fresh basil | chili flakes

Roasted brassicas gf pb
brussels sprouts & broccolini | edamame beans | tahini-soy dressing | crispy shallots

Saskatchewan wild rice pilaf gf pb
long grain rice | garden herbs | toasted pumpkin & sunflower seeds

DESSERTS

Coconut panna cotta gf pb
mango citrus tapioca | fresh pineapple

Flourless dark chocolate cake gf pb
plant-based chocolate ganache | freeze-dried raspberries

Pistachio & black currant financier gf pb
plant-based vanilla chantilly

v vegetarian | **pb** plant-based | **df** dairy-free | **gf** gluten-free | **nf** nut-free

Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

BUILD YOUR OWN

$105 per person

$105 per guest. Choice of three salads, three entrées, two accompaniments & two desserts

$125 per guest. Choice of three salads, four entrées, three accompaniments & three desserts

$15/person surcharge for groups under 20

SALADS
additional selection $8/person

Heritage greens salad gf v
pickled shallot | shaved rainbow carrot | radishes | baby cucumber | caramelized honey & champagne vinaigrette

Marinated BC beetroots gf v
golden & candy cane beets | crumbled goat cheese | shaved fennel | candied walnuts | aged sherry vinaigrette

Herb & mustard potato salad pb gf
baby Yukon Gold & mini red skinned potatoes | bell pepper | red onion | parsley | chives grainy mustard & apple cider vinaigrette

Asian slaw pb gf
napa cabbage | carrot | shaved broccoli | fresno pepper | soy-ginger dressing | fried shallots

Spicy cucumber salad pb
chinese black vinegar | toasted sesame | garlic chili oil | cilantro

Orzo pasta salad v
roasted peppers | cucumber | pickled red onion | sun-dried tomato & pesto vinaigrette | crumbled feta

Caesar salad
romaine hearts | torn focaccia croutons | shaved parmesan | signature anchovy dressing

Spiced chickpea & quinoa salad pb gf
heirloom cherry tomato | cucumber | pickled red onion | soft herbs | preserved lemon vinaigrette

ENTRÉES
additional selection $12 per person

Marinated New Zealand leg of lamb gf df
chimichurri sauce

Braised angus beef short ribs gf df
caramelized pearl onions | natural jus

Fairmont EMPRESS

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Buffet DINNER

All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 traditional, herbal and flavoured teas.

BUILD YOUR OWN

$105 per person

$105 per guest. Choice of three salads, three entrées, two accompaniments & two desserts $125 per guest. Choice of three salads, four entrées, three accompaniments & three desserts

$15/person surcharge for groups under 20

BUILD YOUR OWN DINNER BUFFET (CONT'D)

Seared flat iron steak gf df
broccolini | peppercorn sauce

Roasted farmhouse chicken breast gf
sherry & brown butter sauce

Bengal butter chicken gf
slow cooked farmhouse chicken | spiced tomato curry

Mustard & herb crusted pork loin gf df
cider jus

Wild Pacific ling cod gf
local mussels | slow-cooked leeks | tarragon beurre blanc

Lightly smoked steelhead gf
parsnip velouté | dill oil

Porcini mushroom ravioli v
roasted ponderosa farms mushrooms | parmesan cream sauce

Local cavatappi pasta pb
cherry tomato ragu | confit garlic | nutritional yeast & sunflower seed parmesan | fresh basil | chili flakes

Crispy tofu & sichuan green beans pb gf
sesame & soy marinated tofu | wok-fried string beans with garlic | crushed chilies & soy

Butternut squash & white bean cassoulet pb gf
herbes de Provence | plum tomatoes | spinach

ACCOMPANIMENTS
additional selection $8/person

Chef's select market vegetables pb df
olive oil glazed | garden herbs | sea salt

Grilled broccolini gf pb
pickled fresno chili | nut-free romesco sauce

Maple roasted heirloom carrots v gf
herb yogurt dressing

Fairmont EMPRESS

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Buffet DINNER

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BUILD YOUR OWN

$105 per person

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BUILD YOUR OWN DINNER BUFFET (CONT'D)

Roasted root vegetables pb gf
maple syrup | fall spices | cracked pepper

Wok-fried bok choy pb gf
garlic | ginger | sesame

Roasted cauliflower pb gf
almond & tahini emulsion | harissa spice | herb oil

Potato gratin gf v
gruyère | confit shallots | cream

Whipped Yukon Gold potatoes gf v
rosemary & thyme infused | chives

Roasted crispy fingerling potatoes pb gf
garlic oil | fresh herbs

Saskatchewan wild rice pilaf gf df
long grain rice | garden herbs | toasted pumpkin & sunflower seeds

Steamed aromatic jasmine rice pb gf

DESSERTS
additional selection $8/person

Devils chocolate truffle cake v
moist chocolate cake layered with dark chocolate mousse and ganache

Grand Marnier cheesecake v
orange blossom cream | Saanich blackberries

Warm sticky toffee pudding v
brandy-vanilla anglaise

Tiramisu veneto
espresso soaked lady fingers | mascarpone sabayon

Empress torte v gf
flourless hazelnut chocolate sponge | confit Okanagan cassis | dark chocolate ganache

Maple butter tarts v
vanilla bourbon cream

Lemon and Earl Grey Madeleines v
hazelnut praline profiteroles | gianduja whipped ganache

Hazelnut Praline Profiteroles
gianduja whipped ganache

Pistachio panna cotta gf
raspberry chantilly

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Plated DINNER

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A minimum of 3-courses, including one entrée, is required. For a 3-course menu, select (1) soup/ salad& (1) entrée & (1) dessert for all guests. For a 4-course menu, select (1) soup& (1) salad& (1) entrée & (1) dessert for all guests. All entrées are served with seasonal market sourced vegetables. Pricing is per person.

Fairmont EMPRESS

ENHANCED MEAL SERVICE OPTIONS

Regal Service $10 pre-selected choice between three entrée, including one vegetarian option. The final entrée counts must be provided minimum five business days prior to the event date, along with corresponding seating chart and place cards indicating the guests name, entrée selection and dietaries.

Royal Service $20 Guests choice of three entrées, including one vegetarian option. Available only for four or five course menus.

SOUPS

West Coast chowder
local seafood | deep-water shrimp | Yukon Gold potato | leeks | dill oil

Creamy parsnip & pear velouté v
black truffle oil | toasted hazelnut

Fire roasted tomato gf pb
basil pesto | extra-virgin olive oil

Rustic mushroom v
sherry-thyme cream

Creamy carrot & miso gf pb
crispy leeks | black sesame

SALADS

Roasted beetroot v gf
blackberry gastrique | whipped goat cheese mousse | shaved watermelon radish | baby frisée

Empress caesar
romaine hearts | signature anchovy dressing | sourdough croutons | parmesan | crispy capers

Heritage greens gf pb
baby cucumber | shaved radishes | grape tomatoes | pickled shallots | champagne vinaigrette

Wild arugula & pear v gf
white wine poached anjou pears | gorgonzola | toasted hazelnut | caramelized honey vinaigrette

Tuscan kale v
shaved fennel | toasted pecans | torn focaccia croutons | lemon vinaigrette | shaved asiago

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APPETIZERS

substitute an appetizer for a soup or salad for an additional $15 per person.

Albacore tuna tataki df gf
miso aioli | shaved daikon | yuzu ponzu | puffed rice

Certified angus beef carpaccio df gf
black garlic emulsion | pickled shimeji mushroom | baby frisee | radish

Empress gin cured wild salmon gf
horseradish cream | candied beets | pickled red onion | dill oil

MAIN COURSE

FROM THE LAND

Sterling silver roasted beef tenderloin gf
$125 | 4-course $140
Kennebec potato pave | carrot purée | cabernet jus

Winter truffle roasted chicken gf
$110 | 4-course $125
whipped Yukon Gold potatoes | thyme jus

Braised aromatic beef short ribs gf
$110 | 4-course $125
celery root mash | red wine braising jus

Braised New Zealand lamb shank gf df
$105 | 4-course $120
chickpea & tomato stew | kalamata olive jus

Brome lake confit duck leg gf
$105 | 4-course $120
French du puy lentils | butternut squash purée | jus gras

Herb brined chicken breast gf
$95 | 4-course $110
herb and garlic cream cheese mashed potato | pickled mustard jus

FROM THE SEA

Haida Gwaii halibut gf df available seasonally (Mar- Nov)
$120 | 4-course $135
Roasted crispy fingerling potatoes | seaweed chimichurri

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Salish sea spring salmon
$120 | 4-course $135
potato gnocchi | citrus & herb beurre blanc

Maple glazed steelhead df gf
$105 | 4-course $120
olive oil crushed Yukon Gold potatoes | sauce vierge

Miso marinated pacific lingcod df
$105 | 4-course $120
pressed sushi rice | black sesame furikake | yuzu dashi beurre blanc

FROM THE GARDEN

Quinoa & zucchini croquette pb
$93 | $108 4-course
smoked tomato emulsion | shaved asparagus

Roasted acorn squash "steak" pb gf
$93 | $108 4-course
warm lentil & pine nut salad | red wine mushroom jus

Forest mushroom cannelloni v
$93 | $108 4-course
caramelized parsnip | parmesan cream sauce | seared king oyster mushrooms

Roasted maitake pb gf
$93 | $108 4-course
potato terrine | carrot purée | black garlic sauce

Braised eggplant v gf
$98 | $108 4-course
king oyster mushroom | coconut rice cake | bok choy | lemongrass coconut curry sauce | sesame rice crisp

Fairmont EMPRESS

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DESSERTS

Coconut panna cotta pb gf
mango citrus tapioca | fresh pineapple

Chocolate bar v
peanut butter feuilletine | dark chocolate mousse

Lemon meringue cheesecake
raspberry coulis | berries

Dark chocolate and hazelnut tart v
hazelnut praline | salted dark chocolate ganache

Bergamot and rosewater posset gf
burnt meringue | local berries

Schwarzwald cake
amarena cherries | kirsch cream

Classic tiramisu
espresso | mascarpone cream

Vanilla bean crème brûlée v gf
seasonal berries | vanilla chantilly

Empress cake gf
cassis gel | preserved apricot compote | mascarpone chantilly

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Beverage
MENUS
Fairmont
EMPRESS

Beverage MENUS

HOST BAR ON CONSUMPTION

Minimum sales of $500.00 per bar to apply or labour charge of $50.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.

PREMIUM

Wine **14**

Beer **10.50**
Local - Hoyne Pilsner | Hoyne Dark Matter |
International - Stella Artois | Corona

Non-alcoholic beer **10.50**
Phillips Iota

Liqueurs **12**
Baileys | Kahlúa | Grand Marnier | Cointreau | Amaretto | St. Remy VSOP

Straight & narrow seltzer **10.50**

Spirit-free canned beverage **10.50**

Lonetree apple cider **10.50**

Soft drinks & juice **6**

Liquor **11**
Tito's vodka | Beefeater gin | Bacardi Superior rum | Captain Morgan spiced rum | Herradura Silver tequila | Old Forester 86 whiskey | Dewar's White Label scotch

Premium martini **20**
(24hrs notice required)

SUPER PREMIUM

For an enhanced guest experience, upgrade to Super Premium Host Bar:

Liquor **13**
Elyx vodka | Citadelle | Planetary 3 Star rum | Espolon Blanco tequila | Maker's Mark bourbon | Monkey Shoulder scotch

Super premium martini **24**
(24hrs notice required)

LUXURY

For an enhanced guest experience, upgrade to Luxury Host Bar:

Liquor **15**
Belvedere vodka | Botanist gin | Diplomatico Reserva rum | Patron Silver tequila | Michter's Bourbon | Macallan 12 scotch

Super premium martini **28**
(24hrs notice required)

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BARS

Minimum sales of $500.00 per bar to apply or labour charge of $50.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.

CASH BAR

Wine	**16**
Beer **Local** - Hoyne Pilsner | Hoyne Dark Matter **Internatio nal** - Stella Artois | Corona	**12**
Non-alcoholic beer Phillips Iota	**12**
Straight & narrow seltzer	**12**
Spirit-free canned beverages	**12**
Lonetree apple cider	**12**
Liquor Premium | Super Premium | Luxury	**13/15/17**
Liqueurs	**13**
Martinis Premium | Super Premium | Luxury (24hrs notice required)	**23/26/30**
Soft drinks & juice	**7**

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BARS

Banquet cocktail options are available for groups of 20 and above. Please select no more than 2 specialty cocktails and 1 spirit free cocktail. Banquet cocktail options require a minimum of 1 week prep time.

Please note that the below menu options may change slightly to ensure we offer fresh, seasonal & local ingredients

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SIGNATURE COCKTAILS

Rosemary old fashioned **19**
bourbon | rosemary simple syrup | angostura bitters | orange peel

Pacific Manhattan **21**
rye whiskey | Esquimalt sweet vermouth | angostura bitters

Earl grey negroni **21**
earl grey tea infused gin | sweet vermouth | campari | orange peel

French 75 **21**
gin | fresh lemon juice | simple syrup | prosecco

Kir on the coast **19**
Odd Society crème de cassis | prosecco

Espresso martini **21**
vodka | freshly brewed espresso | coffee liqueur, simple syrup

Jasmine green tea margarita **20**
jasmine green tea infused tequila | cointreau | lime juice | honey lime wheel

Campfire paloma **20**
tequila | mezcal | grapefruit juice | lime juice | rosemary simple syrup | soda water | grapefruit wheel

Island drift mule **20**
vodka, ginger beer | fresh lime juice | pineapple juice | angostura bitters

Cucumber basil gimlet **20**
gin | lime juice | simple syrup | fresh cucumber slices | basil

Empress G&T **19**
Empress 1908 gin | fever tree tonic | grapefruit slice

Empress 75 **27**
Empress 1908 gin | St. Germain elderflower liqueur | prosecco

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SIGNATURE COCKTAILS

SPIRIT FREE

Bergamot spritz **12**
earl grey tea syrup | lemon | sparkling water

Midnight rain **12**
pomegranate | coconut syrup | lime | miracle foamer

Jasmine orchard **12**
jasmine green tea | pear juice | lemon | honey

Espresso martino **14**
Lumette lum rum | freshly brewed espresso | simple syrup

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Beverage MENUS

WINE

All wines priced per bottle. Minimum orders may apply. Some wines may require advanced ordering.

SPARKLING

Bottega, Rosé, Italy (non-alcoholic)	40
Bottega, Prosecco, Italy	80
Unsworth, Charme de l'ile, BC, Canada	105
Veuve Clicquot, Brut Champagne, France	275

WHITE

Famille Perrin, Luberon Blanc, France	70
Monte Creek, Hands Up, White, BC, Canada	75
Altopiano, Pinot Grigio, Italy	80
Riverlore Sauvignon Blanc, New Zealand	85
Hillside Winery, Un-oaked Pinot Gris, BC, Canada	90
Burrowing Owl, Chardonnay, BC, Canada	130
Domaine Fourrey, Chablis, France	140

ROSÉ

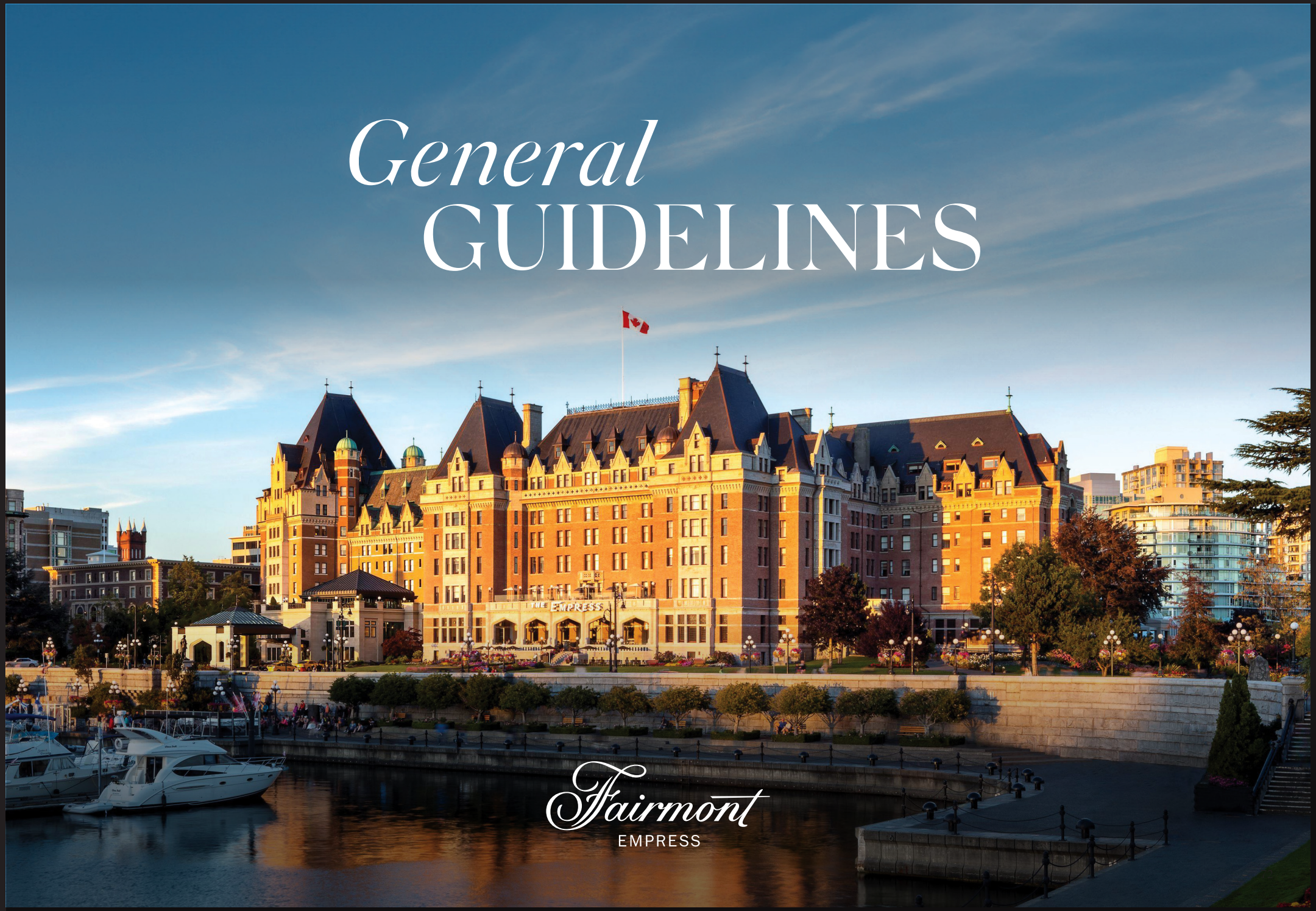
Famille Perrin, Côtes-du-Rhône Rosé Réserve	70

RED

Famille Perrin Ventoux Rouge, France	70
Monte Creek, Hands Up, Red, BC, Canada	75
Altopiano, Sangiovese, Italy	80
Hillside Winery, Merlot, BC, Canada	90
Salcheto, Chianti, Italy	95
Nagging Doubt, Cabernet Sauvignon, BC, Canada	125
Burrowing Owl, Cabernet Franc, BC, Canada	130
Chateau Villa Bel-Air, Rouge, France	130

Fairmont EMPRESS

General GUIDELINES



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AUDIO VISUAL & INTERNET - ENCORE

The preferred supplier for audiovisual equipment at The Fairmont Empress is ENCORE. Should you contract an outside supplier for AV services, an outside service fee will apply as follows:

Crystal Ballroom $500.00/day
All other function spaces $250.00/day

Meeting rooms are equipped with High Speed Internet Access (HSIA) with a limited number of function rooms offering wireless HSIA. You may supply your own computer & Ethernet card or ENCORE would be happy to supply this service. Please contact ENCORE for more information & pricing: FairmontEmpress@encoreglobal.com

SOCAN / RE:SOUND FEES

Certified by the Copyright Board of Canada, a license is required if music is to be played (live or recorded) in an event venue from The Society of Composers, Authors & Music Publishers of Canada (SOCAN) and Re:Sound (Composers and Studios). The license gives you permission to use copyright protected musical works from anywhere in the world and the fees are distributed as royalties to SOCAN / Re:Sound members who are songwriters, composers, lyricists and music publishers. The fees are collected by the hotel on behalf of SOCAN & Re:Sound and your Event Manager can advise on confirmation of charges.

SOCAN FEES / range from $20.56 – $174.79
RE:SOUND FEES / range from $18.51 - $78.66

COMPANY LOGOS

Our Pastry Chef can creatively incorporate your company logo into a dinner dessert or logo'd room amenity. We require a minimum of two (2) weeks' notice.
Pricing begins at $4.00/person, in addition to the dessert cost

The Fairmont Empress will provide basic departure cleaning services included in the original rental amount. However, if the group damages property or creates excessive mess that requires additional cleaning effort and/or costs, the client will be responsible for the additional cleaning fees incurred (i.e. carpet cleaning, broken furniture, broken glass/dishware, etc.). Cleaning fee starts at $1,000.00

ICE CARVINGS

We would be pleased to arrange for an ice carving or ice martini luge to complement your reception or dinner. We require a minimum of two (2) weeks' notice.
Pricing begins at $750.00

KEY CUTTING FEE

If you require a hard key to one of the function rooms, your Event Manager can provide you with one. Keys must be returned once your event has concluded.
Failure to return to the key will result in a $150.00 charge to your master account.

LABOUR RATES

Chef Attendants $195/hour per chef (min. 2 hours)
Events on Canadian Statutory Holidays - Servers $75.00/hour per staff
Events on Canadian Statutory Holidays - Bartenders $100.00/hour per staff
Events on Canadian Statutory Holidays - Chef* $230.00/hour per staff
*For chef attendant stations

General GUIDELINES

ROOM RESET RATES

One setup per day is included in our standard offering. Fees will apply if the setup to a function space is changed once or more throughout the day.

Crystal Ballroom $600.00
Shaughnessy $600.00
Rattenbury A $400.00
Bengal $350.00
First Floor Meeting Rooms $200.00 each
Palm Court $400.00
Rattenbury $600.00
Rattenbury B $200.00
Library $200.00

SONIFI IN GUESTROOMS

Create a customized TV screen in guestrooms to welcome attendees. Can include your company logo and/or welcome message.

1 to 29 guestrooms $300 flat rate
30-99 guestrooms $500.00 flat rate
100 and over guestrooms $1,000.00 flat rate

FUNCTION ACCESSORIES & SERVICES

Easel $10.00/day
Exhibit Table: (8’ x 30”), draped $30.00/table
Dance Floor Setup: 4’x4’ pieces $400.00 per 20’ X 20’
Picnic Umbrellas (small) $50.00 each
Printed Copies (single-sided) - Color $0.25
Printed Copies (single-sided) - B&W $0.10
Risers/Staging Pieces:
6’ x 8’ & including stairs $50.00/riser
Towel Rental $1.00 per towel

The fine PRINT

FOOD & BEVERAGE REGULATIONS

The Fairmont Empress will contract all food and beverage. The Hotel is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. The province of British Columbia Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor, beer or wine may be brought into the Hotel from outside sources. All alcohol served in function rooms must be purchased through the hotel liquor license.

TAXES & SERVICE CHARGE

Service Charge on Food & Beverage	21%
Government Sales Tax (GST)	5%

Taxable items include, but are not limited to: Food, Beverage, Labour, Function Room Rental, Miscellaneous Items, Audio Visual, Function Accessories, Service Charge on Food & Beverage

Provincial Liquor Sales Tax (PST) 10%
Soda Tax (PST) 7%

All food & beverage functions are subject to a mandatory 20% surcharge, of which 16% is a gratuity that is distributed to the hotel's banquets team and, as appropriate, other non-supervisory and non-managerial hotel staff in the line of service. The remaining 4% is an administrative fee retained entirely by the hotel and not distributed as wages, tips or gratuities to any hotel employee. Event F&B surcharges are subject to 5% tax and may change without notice.

EVENT GUARANTEES

A guaranteed number of attendees for food functions is required 5 days prior to the event date. If no guarantee is received, the number of guests on your banquet event order will be considered the minimum guaranteed attendance. You will be charged for either your guaranteed number or number of actual attendees, whichever is greater. For events that require on-going ticket sales onsite, a final guarantee of guests must be confirmed 72 hours prior to your event date and ticket sales should cease at this time.

MENU & WINE SELECTIONS

As part of Fairmont's commitment to environmental stewardship, our menus contain locally sourced, organic or sustainable items wherever possible. Fairmont is further committed to your health & well-being by preparing all cuisine without artificial trans-fat. Menu & Wine selections must be arranged at least thirty (30) days prior to your function date. Late orders may be subject to surcharges.

ALLERGIES

Please notify us in writing about any attendees of whom you are aware have food allergies, including the name of each attendee and the nature of their allergies. We will attempt to accommodate them in our food preparation procedures; however, we cannot guarantee that we will be able to do so, particularly with regard to severe nut or gluten allergies. We will be pleased to provide information regarding the ingredients for any menu item served to your attendees.

NOISE

The hotel noise ordinance, in accordance with the city of Victoria by-law on noise, is 10:30pm. All music for the Bengal Room is to be turned off by 11pm due to proximity to guestrooms.

SIGNAGE

The hotel is pleased to arrange signage for groups and reserves the right to remove any signage that is not pre-approved. Our Banquet Team will assist in placing signs and banners (fees apply for banners) that you may provide. Signage is prohibited from public areas at all times.