





CATERING MENUS / 2023

DAILY DELEGATE PACKAGES

GOLD TIER 1 \$102

BREAKFAST BUFFET / continental breakfast

AM BREAK / breakfast loaves

LUNCH BUFFET / the deli counter

PM BREAK / gourmet cookies

ROYAL TIER 2 \$145

BREAKFAST BUFFET / canadian breakfast buffet

AM BREAK / choice of any themed break (excluding tea at the Empress)

LUNCH / lunch buffet du jour

PM BREAK / choice of any themed break (excluding tea at the Empress)

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PLATED BREAKFAST

All plated breakfasts include chilled fresh orange, grapefruit or apple juice, freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request.

TO START / pre-set on the table, pre select one of the following in addition to the entree;

FRESH CUT MELON

JUST OUT OF THE OVEN SEASONALY INSPIRED MUFFINS / creamery butter & fruit preserves

INDIVIDUAL YOGURT PARFAIT / wild berry & honey almond granola

FRESH FRUIT AND BERRY SALAD / with minted sugar syrup

FARM FRESH EGGS \$46

FLUFFY SCRAMBLED EGGS / free run

SAVORY BREAKFAST POTATO

ROASTED TOMATO / sea salt, black pepper & scallion oil

BREAKFAST MEATS / pre-selected choice of 2: crispy bacon or pork sausages or country style ham or chicken apple sausage

SCRAMBLED EGG WHITES \$46

EGG WHITES / free run

SAUTÉED SPINACH / confit onion

SAVORY BREAKFAST POTATO / chef's selection of daily potato preparation

ROASTED TOMATO / sea salt, black pepper & scallion oil

FRENCH TOAST \$46

GRIDDLED CINNAMON EGG BREAD FRENCH TOAST / caramelized apple compote, maple syrup

BREAKFAST MEATS (pre-selected choice of 2) / crispy bacon or pork sausages or country style ham or chicken-apple sausage



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PLATED BREAKFAST continued

CLASSIC EGGS BENEDICT

\$48

SOFT POACHED LOCAL FREE RUN EGGS / canadian back bacon, hollandaise, toasted english muffin

SAVORY BREAKFAST POTATO / chef's selection of daily potato preparation

ROASTED TOMATO / sea salt, black pepper & scallion oil

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BUFFET BREAKFAST

All breakfast buffets include chilled fresh orange and apple juice, freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. Minimum 20 guests or \$5 per person surcharge will apply. Groups under 10 guests may result in additional fees.

CONTINENTAL QUICK START \$39

JUST BAKED VIENNOISERIE / flakey butter croissants, pain au chocolate & danish

INDIVIDUAL YOGURTS / chef's selection of individual petit pot artisanal yogurts

FRESHLY CUT FRUIT / melons, pineapple & berries

FRESH TAKE \$47

STRAWBERRY & BANANA SMOOTHIE / vanilla yogurt, honey (GF) (V)

MARINATED FRUIT SALAD / seasonal fruit & berries, mint (GF) (VE)

OVERNIGHT MAPLE OATS & APPLE / oat milk, maple syrup, apple & sultanas (DF) (VE)

BROKEN OMELET / roasted mushroom, spinach, avocado & goat cheese (GF) (V)

ROASTED CAULIFLOWER & SWEET POTATO HASH / dinosaur kale, caramelized onions, scallions & roasted bell peppers (GF) (VE)

ROASTED CHICKEN & APPLE SAUSAGE (GF)

CHOCOLATE ALMOND CROISSANT / chocolate-almond ganache, toasted almonds & chocolate drizzle

CANADIAN BUFFET BREAKFAST \$49

JUST BAKED VIENNOISERIE / flakey butter croissants, pain au chocolate & Danish

FRESHLY CUT FRUIT / melons, pineapple & berries

FLUFFY SCRAMBLED EGGS / free run

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SAVORY BREAKFAST POTATOES / chef's selection of daily potato preparation

BREAKFAST MEATS (pre-selected choice of 2) / crispy bacon or pork sausages or country style ham or chicken-apple sausage

TOASTER STATION / artisanal sliced breads, fruit preserves, peanut butter & butter

HOT AND COLD CERALS / organic steel cut oatmeal and assorted breakfast cereals. Served with; hemp, chia and flax seeds, sundried cranberries, raisins, brown sugar, 2% milk

THE FULL ENGLISH

\$54

FRESHLY CUT FRUIT / melons, pineapple & berries

COTTAGE CHEESE

FLUFFY SCRAMBLED EGGS / free run

SAVORY BREAKFAST POTATOES / chef's selection of daily potato preparation

BACON AND SAUSAGE / thick sliced smoked bacon & english bangers

MOLASSES BAKED BEANS

ROASTED TOMATO & SAUTEED MUSHROOMS

TOASTER STATION / english muffins, artisanal sliced breads, cream cheese, fruit preserves, peanut butter, honey & butter

BRUNCH IN THE CASTLE

\$72

minimum of 40 guests or \$5 per person surcharge will apply, groups under 10 guests may result in additional fees

JUST BAKED VIENNOISERY / flakey butter croissants, pain au chocolate & danish

WARM CARAMEL CINNAMON BUNS / fresh blackberries, mascarpone icing and caramelized hazelnuts

FRESHLY CUT FRUIT / melons, pineapple & berries

FLUFFY SCRAMBLED EGGS

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CLASSIC EGGS BENEDICT / soft poached local eggs, canadian back bacon, hollandaise, toasted english muffin

SAVORY BREAKFAST POTATOES/ chef's selection of daily potato preparation

ROASTED CAULIFLOWER & SWEET POTATO HASH / dinosaur kale, caramelized onions, scallions & roasted bell peppers

BREAKFAST MEATS (pre-selected choice of 2) / crispy bacon, pork sausages, country style ham or chicken-apple sausage

VINE RIPENED TOMATO & BABY MOZZARELLA / pickled red onion, basil, extra virgin olive oil, balsamic

SALISH SALMON & BAGEL STATION / cold smoked salmon, plain & poppy seed bagels, cream cheese, lemon, capers, onion

BELGIAN WAFFLES / whipped cream, maple syrup and berry compote

BUTTERMILK FRIED CHICKEN (GF) / & biscuits, sausage gravy

DARK CHOCOLATE SABLE BRETON / whipped white chocolate ganache, fresh berries

BLACKBERRY CHEESECAKE

BUDINO CARAMEL VERRINES (GF) (V)

WARM SEASONAL FRUIT CRUMBLE / lavender and vanilla anglaise

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BUFFET BREAKFAST ENHANCEMENTS

GRIDDLED GREATS / served with whipped cream, maple syrup and berry compote

BELGIAN WAFFLES	\$9
BUTTERMILK PANCAKES	\$9
BRIOCHE FRENCH TOAST	\$9
GLUEN FREE FRENCH TOAST	\$10

LEVEL UP

FLUFFY SCRAMBLED FREE RUN EGGS	\$9
ADDITIONAL BREAKFAST MEAT	\$9 per selection
ROASTED PORK SAUSAGE, CRISPY BACON (GF), BREAKFAST HAM (GF) OR CHICKEN-APPLE SAUSAGE (GF)	\$9
BEYOND MEAT SAUSAGE (GF) (VE)	\$10

WEST COAST SMOKED SALMON and BAGEL STATION \$14

SMOKED SALMON AND FRESH BAGELS / lemon, shaved red onion, cream cheese, capers and dill

HANDHELD BREAKFAST SANDWICHES

WARM SHAVED HAM & CHEDDAR CROISSANTS	\$11
BREAKFAST WRAP / scrambled eggs, maple pepper bacon, jack, onions, peppers, cheese	\$11

IT'S BETTER WITH A BENNY

TRADITIONAL EGGS BENEDICT / canadian back bacon, english muffin, hollandaise	\$11
WEST COAST EGGS BENEDICT / smoked salmon, dill hollandaise	\$12

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BUFFET BREAKFAST continued

CHEF STATIONS one (1) chef per 50 people required - \$165 per chef (up to 2 hours). Each additional hour at \$65 per chef. Chef stations must be added to a breakfast buffet, they may not be ordered on their own. Minimum of 20 guests

EGGS DONE YOUR WAY \$19 per person

Fried, scrambled, poached or omelets with peppers, mushrooms, scallion, tomato, spinach, ham, baby shrimp, chicken sausage, cheddar, mozzarella, goat cheese, farm fresh whole eggs & egg whites

AVOCADO TOAST STATION \$19 per person

Toasted artisanal sourdough, multigrain or gluten free bread, olive oil and lime crushed avocado, sliced vine ripe tomato, sliced hard boiled eggs, pickled onions, goats cheese, local hot sauces

ADDITIONAL BEVERAGE

COFFEE AND TEA / freshly brewed hc valentine coffee with signature lot 35 signature traditional, herbal and flavored teas.

Decaffeinated coffee available upon request. Served with cream, 2% milk, sugar and honey \$8.5

CHILLED INDIVIDUALLY BOTTLED BLACK RIVER FRUIT JUICES \$7

HOT CHOCOLATE / whipped cream \$8

STRAWBERRY & BANANA SMOOTHIE / vanilla yogurt, honey (GF) (V) \$48 per pitcher (serves 8)

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BREAKS

THEMED BREAKS all themed breaks include freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request

TEA AT THE EMPRESS (signature themed break) \$42 per person

CUCUMBER FINGER SANDWICH / herbed cream cheese, dill, on rye

SMOKED SALMON FINGER SANDWICH / watercress, dill, cream cheese

SEASONAL SELECTION OF FRENCH PASTRY

SELECTION OF MACARONS (GF) (CONTAINS NUTS)

FRESHLY BAKED SIGNATURE EMPRESS MINI RAISIN SCONES / whipped empress cream & strawberry preserve

LOT 35 SIGNATURE LOOSE LEAF TEA SELECTION

PERFECT PARFAITS \$25 per person

HOUSE-MADE GRANOLA & VANILLA YOGURT PARFAIT / wild berry compote, almond streusel, honey (contains nuts)

OVERNIGHT MAPLE OATS & APPLE / oat milk, maple syrup, apple & sultanas

MAPLE CHIA PUDDING / coconut milk, toasted coconut (GF) (VE)

CHOC-A-HOLIC \$27 per person

PASTRY CHEF'S CHOCOLATE SPECIALTIES / chocolate macaroons, gold chocolate and caramel budino verrine, milk chocolate and praline cannoli's, seasonal truffles, chocolate beignets

EMPRESS HOT CHOCOLATE / whipped cream, chocolate shavings & marshmallows

DONUT WORRY - BE HAPPY \$25 per person

PASTRY CHEFS SELECTION OF SPECIALTY DONUTS / chocolate long john's, maple cinnamon swirl, old fashioned & dulce de leche, hazelnut croquant donut (contains nuts)

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BREAKS continued

FRESHLY BLENDED SMOOTHIE & FRUIT KEBAB BAR \$26 per person
(8 oz smoothie and one fruit kebab per person) (choice of two smoothies, additional smoothie selection \$4 per person)

STRAWBERRY & BANANA / vanilla yogurt, honey (GF) (V)

EXOTIC / mango, lime, pineapple, passionfruit (GF) (VE)

OKANAGAN / apple, cherry, peach, mixed berries

EXTREME GREEN / apple, banana, spinach (GF) (VE)

FRUIT KEBABS / strawberry, melon, pineapple honey - vanilla yogurt dip

ICED TEA AND LEMONADE STAND \$24 per person

THICK CUT WATERMELON WEDGES

LEMON POPPY SEED LOAF

OLD-FASHIONED LEMONADE

HOUSE MADE EMPRESS ICED TEA

CANDY COUNTER minimum of 25 guests \$25 per person

INDIVIDUAL BAGS OF HARDBITE CHIPS / sea salt and vinegar, bbq. potato, all natural

CANDY COUNTER / allan's peach slices, gummy worms, red & black licorice, jelly beans (GF) (DF)

SELECTION OF SODAS / coke, sprite, diet coke



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WEST COAST TRAIL MIX BUILD YOUR OWN **OR** GRAB N GO

\$26 per person

HOUSE BLENDED, 50% OF THE NUMBER WILL BE INDIVIDUALLY PACKAGED FOR QUICK GRAB AND GO

SAVORY - almonds, pecan, sunflower seeds, cranberries, blueberries, apricot, granola (contains nuts) (GF) (VE)

SWEET – sunflower seeds, cranberries, blueberries, chocolate chip, smarties, banana chips (nut free) (GF) (VE)

WEST COAST TRAIL BAR / chocolate and sea salt drizzled, seed and nut bar (contains nuts) (VE)

BUILD YOUR OWN / almonds, pecan, sunflower seeds, cranberries, blueberries, apricot, chocolate chip, smarties, banana chips

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BREAKS continued A LA CARTE BREAKS

GOURMET COOKIES / chocolate chip, white chocolate macadamia, oatmeal raisin, double chocolate (contains nuts)	\$65 per dozen
BREAKFAST LOAVES / lemon poppy seed, orange cranberry, carrot zucchini, banana bread	\$63 per dozen
JUST BAKED VIENNOISERY / flakey butter croissants, pain au chocolate & Danish	\$65 per dozen
FRESHLY BAKED MUFFINS / blueberry streusel, maple-bran & double chocolate	\$65 per dozen
WARM CARAMEL CINNAMON BUNS / mascarpone icing	\$65 per dozen
DELUXE DESSERT SQUARES / Nanaimo bars, lemon coconut squares, chocolate brownies	\$66 per dozen
FRESHLY BAKED SIGNATURE EMPRESS MINI RAISIN SCONES / empress clotted cream & strawberry preserves	\$63 per dozen
INDIVIDUAL YOGURTS / chef's selection of individual petit pot artisanal yogurts	\$8 each
FRESHLY CUT FRUIT / melons, pineapple & berries	\$ 9 per person
WHOLE FRESH FRUIT / apples, bananas & oranges	\$42 per dozen
FRESH FRUIT KEBABS / minted vanilla yogurt	\$9 each
FINGER SANDWICHES / smoked salmon, cucumber, ham and cheese, egg salad	\$70 per dozen
BEVERAGES	
COFFEE AND TEA / freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request	\$8.5
INDIVIDUAL BLACK RIVER FRUIT JUICE, GLASS BOTTLE / orange, apple-raspberry, grapefruit	\$7 each
REGULAR AND DIET COCA COLA SOFT DRINKS / coke, diet coke, ginger ale,	\$7 each
RED BULL	\$8 each
EVIAN SPRING WATER, GLASS BOTTLE	\$8 each
INFUSED WATER STATION / lemon-lime, cucumber-mint	\$9/person, or ALL DAY \$16

BUFFET LUNCH

Buffets include freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. A minimum of 20 guests or \$5 per person surcharge will apply. Groups under 10 guests may result in additional fees.

ADDRESSING FOOD WASTE AT THE FAIRMONT EMPRESS AND VCC an ACCOR PLANET 21 initiative,

PLEASE SELECT MENUS BY DAY FOR \$60 per guest. / MENUS SELECTED FOR NON-DAY OF WEEK SERVICE IS PRICED FOR \$66 per guest.

MONDAY – TOURING TUSCANY

FOCACCIA / extra virgin olive oil and balsamic for dipping (V)

GARDEN VEGETABLE MINISTRONE / canneli beans, nut free basil pesto (V)

VINE RIPENED TOMATO & BABY MOZZARELLA / pickled red onion, basil, extra virgin olive oil, balsamic (GF) (V)

ARUGULA & TORN RADICCHIO SALAD/ white balsamic vinaigrette (GF) (VE)

ANTIPASTO MISTO / roasted bell peppers, marinated mushrooms, grilled zucchini (GF) (VE)

CACCETORIE / farmhouse chicken, braised in a rich fire roasted tomato-oregano sauce (GF)

BUTTERNUT SQUASH AND ROASTED GARLIC AGNOLOTTI / blistered tomato, olive, artichoke and spinach (VE)

EGGPLANT PARMESAN / (V)

STEAMED RAPINI / LEMON & GARLIC (GF) (VE)

TIRAMISU VENETO / coffee soaked ladyfingers, mocha mascarpone

HAZELNUT PRALINE CANNOLIS / (CONTAINS NUTS)

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

BUFFET LUNCH continued

TUESDAY – WALK IN THE WOODS

ARTISINAL ROLLS & CREAMERY SWEET BUTTER

CHEF CRAFTED SOUP DU JOUR / market and seasonally inspired

CAESAR SALAD / parmesan, brioche crouton, classic caesar dressing

BRUSSEL SPROUT & APPLE SALAD / shredded brussel sprouts, roasted apple, sundried cranberry, smoked peach dressing (GF) (VE)

SALISH SEA SALMON / preserved lemon & dijon vinaigrette (GF)

MUSHROOM CANNELLONI / creamy mushroom and leek sauce (V)

SLOW COOKED LAMB & SWEET POTATO STEW / red wine, pearl onion, turnip

EXTRA VIRGIN OLIVE OIL SMASHED YUKON GOLD / grilled scallion (VE) (GF)

STEAMED SEASONAL FARMERS MARKET VEGETABLES / tossed with fresh herbs and extra virgin olive oil (GF) (VE)

ALMOND CHOCOLATE BROWNIES (GF)

SALTED CARAMEL BUDINO VERRINE (GF)

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

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BUFFET LUNCH continued

WEDNESDAY - FAN TAN ALLEY

SPICY NOODLE SOUP / chicken bone broth, rice noodles, chili (GF)

CHINESE NAPA CABBAGE SALAD / daikon, bok choy, carrot, scallion, sesame-hoisin dressing (VE)

LAOHU CAI SALAD / scallion, cucumber, green pepper, soy-sesame (VE)

CHICKEN FRIED RICE / chicken, rice, peas, corn, egg

WOK FRIED GINGER BEEF / carrot, scallion, bell pepper, cilantro

SHANGHAI BOK CHOY & TOFU (GF) (VE)

FRIED GARLIC & TOASTED SESAME STEAMED JASMINE RICE (GF) (VE)

HONG KONG STYLE EGG TARTS / caramelized peanuts (contains peanut) (V)

COCONUT JELLY VERRINE / mango tapioca (GF) (VE)

FORTUNE COOKIES

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

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BUFFET LUNCH continued

THURSDAY – ISLAND LIFE

ARTISINAL ROLLS & CREAMERY SWEET BUTTER

CHEF CRAFTED SOUP DU JOUR / market and seasonally inspired

MARBLE POTATO SALAD / grainy mustard, parsley, white wine vinegar, extra virgin olive oil (GF) (VE)

ARTISANAL GREEN SALAD / shaved carrot, cucumber, radish, sunflower seeds, white balsamic dressing (GF) (VE)

LING COD & SALT SPRING ISLAND MUSSELS / white wine sauce, steamed salt spring island mussels & leeks

ROAST PORK LOIN / honey roasted apples, cider jus (GF)

CHICKPEA AND QUINOA CASSEROLE / sweet potato, tomato, kale (GF) (VE)

LONG GRAIN AND WILD RICE / quinoa, sunflower seeds (GF) (VE)

STEAMED SEASONAL FARMERS MARKET VEGETABLES / tossed with fresh herbs and extra virgin olive oil (GV) (VE)

NANAIMO BARS / chocolate, coconut

SALT SPRING ISLAND GOAT CHEESE MOUSSE TART / preserved blackberries (V)

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

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BUFFET LUNCH continued

FRIDAY – THE FRENCH CONNECTION

ARTISINAL ROLLS & CREAMERY SWEET BUTTER

FRENCH ONION SOUP / caramelized onion, garlicky gruyere croutons

SALAD DU JARDIN / garden fresh vegetables, butter lettuce, fresh herb vinaigrette (GF) (VE)

SALAD LYONNAISE / frisée, green lettuce, double smoked bacon lardon, sourdough crouton, soft-poached egg - Dijon dressing

COQ AU VIN / herb and garlic roasted chicken, red wine, pearl onion and mushroom sauce

BOUILLABASE / saffron-tomato broth, boiled potatoes, fennel, local seafood and shellfish

WHITE BEAN CASSOULET (GF) (VE)

RATATOUILLE / zucchini, bell peppers, eggplant (GF) (VE)

RICE PILAF / fine herbs, bell peppers (GF) (VE)

ASSORTED MACARONS / vanilla, chocolate, mocha (GF)

FINANCIER / beurre noisette, almond (contains nuts)

FRESH CITRUS MADELEINES

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

BUFFET LUNCH continued

SATURDAY – FARMER’S MARKET

ARTISINAL ROLLS & CREAMERY SWEET BUTTER

CHEF CRAFTED SOUP DU JOUR / market and seasonally inspired

ARTISANAL LETTUCE / mason street mixed greens, arugula, baby gem, iceberg wedges, frisée, pea shoots (GF) (VE)

NUTS & SEEDS / sunflower, pumpkin, sesame, almond, pine nuts, candied pecans (contains nuts)

CHEESES / blue cheese, chèvre, feta

CONDIMENTS: carrot, cucumber, onion, grape tomato, olives, boiled egg, dried cranberries, marinated artichoke, mushrooms, beetroot

DRESSINGS / classic caesar, white balsamic vinaigrette, smoked peach dressing

PROTEINS (pre-selected choice of two) / cedar smoked salmon or pan roasted chicken breast or lime grilled flank steak or crispy tofu (VE) (contains soy)

CHEESE BERRY CRUMBLE / graham crumbs, cheesecake mousse, seasonal berries, toasted oats

CHOCOLATE TRUFFLE CAKE / chocolate sponge, dark chocolate ganache

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA’S

BUFFET LUNCH continued

SUNDAY – ROYAL LUNCHEON

ARTISINAL ROLLS & CREAMERY SWEET BUTTER

CHEF CRAFTED SOUP DU JOUR / market and seasonally inspired

BUTTER LETTUCE SALAD / smoked peach vinaigrette (GF) (VE)

GRILLED ASPARAGUS AND WATERCRESS SALAD / white balsamic vinaigrette (GF) (VE)

STEAMED SALMON / caper-chive butter sauce (GF)

ROAST BREAST OF CHICKEN / rosemary - red wine jus (GF)

WHIPPED POTATO / yukon gold potato, cream, butter, nutmeg (V)

GREEN BEAN FLORENTINE / green beans, spinach, sautéed onion, garlic (GF) (VE)

BERGAMOT POSSET CREAM VERRINE / crème fraiche and seasonal berries (GF) (V)

STICKY TOFFEE PUDDING / Brandy and vanilla custard sauce (V)

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

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BUFFET LUNCH continued

THE DELI COUNTER \$57 available any day of the week

CHEF CRAFTED SOUP DU JOUR / market and seasonally inspired

ARTISANAL GREENS AND KALE SALAD / shaved roots, cherry tomato, baby cucumber, champagne vinaigrette

MARBLE POTATO SALAD / baby new and red potato, grainy mustard, parsley, white wine vinegar, olive oil (GF) (VE)

CONDIMENTS / bread and butter pickles, hot peppers

CHOOSE ANY THREE SANDWICHES;

SHAVED TURKEY / cranberry mayo, tomato, lettuce, on baguette

SMOKED SALMON / lemon dill cream cheese, watercress, onion, capers on an everything bagel

SLOW ROASTED AAA BEEF / horseradish cream, red onion, whole grain Kaiser

TRUFFLED EGG SALAD / on brioche (V)

HAM & CHEESE / dijonaise, swiss cheese, shaved black forest ham, tomato, lettuce, white kaiser

GRILLED VEGETABLE WRAP: zucchini, roasted red pepper, garlic hummus, feta cheese (V)

HEIRLOOM TOMATO AND AVOCADO / multigrain seeded loaf (V)

TARTLETTES / citrus, salted caramel-chocolate, fresh berry

PASTRY CHEFS SELECTION OF MACARONS

ARTISANAL ROLLS & CREAMERY SWEET BUTTER

Sandwiches may be pre-ordered on either GF bread or GF Vegan Bread for an additional \$2 per person. *must be ordered in advance

**ADD A HOT SANDWICH TO YOUR BUFFET

RUEBEN / shaved corned beef, sauerkraut, Russian dressing on marbled rye \$5

CHICKEN PESTO / grilled chicken breast, brie, tomato on ciabatta \$5

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PLATED LUNCH

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée | All entrées are served with seasonal market vegetables, Portofino rolls & butter. Freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request.

ENHANCED MEAL SERVICE OPTIONS

Pre-Selected choice between (3) entrées including one vegetarian | add \$8 per person

SOUPS

RUSTIC MUSHROOM & SOUP / sherry thyme cream

ROASTED SWEET ONION SOUP / gruyere crostini

FIRE ROASTED TOMATO SOUP / chive oil

CREAMY YUKON GOLD & POTATO LEEK SOUP / crispy leek

RED CURRIED SQUASH & COCONUT BISQUE / cilantro-lime kefir

SALADS

ARTISANAL GREENS / pickled shallots, cucumber, carrot, grape tomatoes, champagne vinaigrette

ROASTED BEETS / arugula, snow goat's cheese, candied walnuts, citrus vanilla dressing

CAESAR / hearts of romaine, brioche croutons, parmesan, classic caesar dressing

CAPRESE / hothouse tomato, natural pastures mozzarella, fresh basil, watercress, balsamic, olive oil

PLATED LUNCH continued

ENTREES

Sea

MISO-GINGER MARINATED PACIFIC COD / sweet and sour calrose rice, grilled asparagus, edamame, honey soy	\$57
PAN SEARED SALMON / olive oil smashed yukon gold potato, oven cured tomato dressing	\$58
ROASTED HAIDA GWAI HALIBUT / potato mousseline, lemon beurre blanc	\$60
PACIFIC RED SNAPPER / coconut scented jasmine rice, sesame-ginger green beans, grilled lime	\$56

Land

PAN ROASTED CHICKEN BREAST / whipped potato, rosemary red wine jus	\$58
HERB GRILLED BREAST OF CHICKEN / soft parmesan polenta, red wine-mushroom jus	\$58
ALBERTA BEEF SHORT RIB / mashed potato, caramelized onion jus	\$60
AAA ALBERTA BEEF SIRLOIN / potato pave, red wine jus	\$62

PASTA / BOWLS / SALADS /

WILD MUSHROOM CANNELLONI / creamy mushroom & leek ragout (V)	\$56
CHICKEN AND ROASTED GARLIC CANELLONI / smoked tomato fondue	\$58
CHICKEN SAUSAGE JUMBALAYA / fire roasted tomato, bell peppers, saffron scented rice (GF)	\$58

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PLATED LUNCH continued

PLANT BASED

ROASTED MUSHROOM QUINOA FRITTER / tomato sauce, shaved asparagus ribbons (VE) (GF)	\$56
WHITE BEAN CROQUETTE / sautéed spinach, squash purée, oven cured tomato (VE) (GF)	\$56
CHICKPEA PANISE / vegan preserved lemon-roasted garlic aioli, pea sprouts, roasted bell pepper (VE) (GF)	\$57
BUTTERNUT SQUASH AND ROASTED GARLIC AGNOLOTTI / blistered tomato, olive, artichoke and spinach (VE)	\$56
ROASTED CAULIFLOWER AND BLACK BEAN JUMBALAYA / fire roasted tomato, bell peppers, saffron scented rice (VE) (GF)	\$56

DESSERTS

COCONUT PANA COTTA / mango citrus tapioca, fresh pineapple (GF,DF,VE,NF)	
CHOCOLATE FUDGE BROWNIE / (GF)	
CITRUS FINE TART / toasted meringue, black currant gel, graham streusel	
GOLDEN EARS FROMAGE FRAIS CHEESECAKE / preserved blackberries, burnt honey caramel (Can be GF)	
QUEBEC MAPLE SYRUP CRÈME BRULEE / fresh madeleine, financier and shortbread (Can be GF)	
BERGAMOT POSSET CREAM / raspberry jelly, mascarpone and vanilla chantilly (GF)	

ON THE GO

Our breakfast & lunches are ready to go and conveniently packed in a recyclable bag for off-site consumption. Appropriate condiments are included for your convenience.

PACKED BREAKFAST

\$40 per person

INDIVIDUAL YOGURTS / chef's selection of individual petit pot artisanal yogurts

BREAKFAST SANDWICH / shaved ham & cheddar croissant (served cold)

DOUBLE CHOCOLATE & ALMOND CROISSANT (CONTAINS NUTS)

QUINOA CEREAL BAR / 7 grain, chocolate chip (NUT FREE) (VE)

WHOLE FRUIT / chef's selection of; orange, banana or apple

INDIVIDUAL BLACK RIVER FRUIT JUICE / orange, apple-raspberry or grapefruit

PACKED LUNCH

\$49 per person

WHOLE FRUIT / chef's selection of; orange, banana or apple

INDIVIDUAL BAGS OF HARDBITE CHIPS / sea salt and vinegar, bbq potato, all natural

CHOCOLATE FUDGE BROWNIE / dark chocolate (GF)

INDIVIDUAL FRUIT JUICE / orange, apple, grapefruit, cranberry

HEARTY SANDWICHES / pre-selected choice of 3 sandwiches, including one vegetarian

SHAVED TURKEY / cranberry mayo, on baguette

SLOW ROASTED AAA BEEF / horseradish cream, Kaiser

TRUFFLED EGG SALAD / on brioche

GRILLED VEGETABLE WRAP / zucchini, roasted red pepper, garlic hummus, feta cheese (V)

HEIRLOOM TOMATO AND AVOCADO / multigrain seeded loaf (V)

CATERING MENUS / 2023

RECEPTIONS

RECEPTION PACKAGES

Available for a maximum of (2) hours with a minimum of 50 guests. All pricing per person.

MIX AND MINGLE RECEPTION

\$50 per person

3 pieces per person of canapes & hors d'oeuvres, passed or stationed, selected from the a la carte menu, plus; Vancouver Island cheese station and crudité.

EMPRESS RECEPTION

\$110 per person

6 pieces per person of canapes and hors d'oeuvres, passed or stationed, selected from the a la carte menu, plus; Fisherman's Wharf Signature Seafood Selection and Artisanal Charcuterie

THE ROYAL RECEPTION

\$135 per person

SERVE IN PLACE OF A PLATED OR BUFFET DINNER, YOUR GUEST WILL ENJOY GRAZING FROM STATION TO STATION, WITH PASSED CANAPES.

6 pieces per person of canapes and hors d'oeuvres, passed or stationed, selected from the a la carte menu, plus; FISHERMANS WHARF SIGNATURE SEAFOOD STATION, PLANT BASED, ARTISINAL CHARCUTERIE, FARMHOUSE CHEESE and VICTORIA VERRINES STATIONS. As well as two chef attended stations; Carved Prime Rib of Beef and Risotto with guests choice of roasted mushroom, tomato and spinach (GF) (V) or roasted chicken, asparagus and edamame (GF)

*****One chef per station per 50 guests, \$165.00 for a 2 hour reception. each additional hour is \$65.00 per chef. Reception stations are based on 2 oz portions***

RECEPTIONS continued

CANAPES AND HORS D'OUVRES

HOT CANAPES / priced per dozen

SINGAPORE STYLE BLACK PEPPERED BEEF SKEWERS	\$56
SHRIMP AND SCALLOP KEBAB / mango chutney, cilantro	\$62
SAUSAGE ROLL / buttery puff pastry, aaa alberta beef	\$58
COCONUT CRUSTED CHICKEN SATAY / sweet soy – sesame glaze	\$56
SWEET CORN & CRAB CAKES / sauce rosé	\$60
RED THAI CURRY SPICED PRAWN / mint raita	\$60
FRENCH ONION TARTLETTE / caramelized onion and gruyere	\$53
CRISPY VEGETARIAN GYOZA / sweet chili sauce (V)	\$54
POTATO & GREEN PEA SAMOSA / mango chutney (V)	\$54
ROASTED MUSHROOM ARANCINI / truffle aioli (V)	\$54
VEGETABLE SPRING ROLLS / sweet thai chili (V)	\$55
CHICKPEA PANISE / preserved lemon-roast garlic aioli (VE) (GF)	\$56
CRUNCHY VEGETABLE PAKORA (VE) (GF)	\$54

RECEPTIONS continued

COLD CANAPES / priced per dozen

SMOKED SALMON / citrus mascarpone, blini	\$58
KOMBU POACHED PRAWN / kimchi cocktail sauce	\$60
Sesame Tuna Poke / ginger, avocado, black sesame tart	\$60
CALIFORNIA ROLL / crab, avocado, flying fish roe (GF)	\$55
TRUFFLE EGG SALAD / brioche slider (V)	\$54
CHEVRE TART / poached pear, candied walnut (V)	\$56
CAPRESE SKEWER / basil marinated bocconicini & hot house tomato (V) (GF)	\$55
CRUSHED AVOCADO TART / lime, roasted garlic, marinated cherry tomato (VE)	\$55
INARI ROLL (VE)	\$54
TRUFFLED MUSHROOM & BOURSIN PROFITEROLES (V)	\$56

RECEPTION ENHANCEMENTS

CRUDITES / carrot, celery, broccoli, bell pepper, tomato, cauliflower, creamy ranch dip (GF) (V)	\$10 per person
FRESHLY CUT FRUIT / melons, pineapple & berries (GF) (VE)	\$10 per person
GOLDEN SALTED COCKTAIL NUT MIX / roasted cashew, almond, pecan, brasil and hazelnuts (contains nuts) (GF)	\$55 serves approx. 15 guests

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SIGNATURE Q BAR CHARCOAL POPCORN / freshly popped corn tossed with charcoal spice (GF) (VE)	\$54 serves approx. 30 guests
HOUSEMADE KENNEBEC POTATO CHIPS / & caramelized onion-sour cream dip (GF) (V)	\$56 serves approx. 10 guests

RECEPTIONS continued

SIGNATURE RECEPTION STATIONS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Minimum of 30 guests required.
 Maximum service time of 2 hours. Add a chef to any of the below stations to add an interactive element for a fee of \$165 per chef

VANCOUVER ISLAND CHEESE	\$25 per person
Market selection of artisanal farm house cheeses, crostini, baguette, dried fruits, nuts & grapes	
ARTISANAL CHARCUTERIE	\$27 per person
Cured and smoked meats	
pickled onions & peppers, marinated olives, cornichon, pommery mustard, baguette	
YUM YUM! DIM SUM!	\$27 per person
Steamed pork buns, Pork sausage siu mai, prawn har gao, vegetable dumplings	
Crispy vegetable spring rolls	
soy sauce, sweet chili, sambal olek	
FISHERMANS WHARF SIGNATURE SEAFOOD SELECTION	\$57 per person
Hot smoked salmon, cold smoked albacore tuna, candied sablefish, freshly shucked oysters, poached prawns, chilled mussels with lemon-herb dressing	
Kimchi cocktail sauce, horseradish, lemon, capers (ocean wise)	
OCEANWISE FISH & CHIPS (GF)	\$25 per person
CRISPY BATTERED PACIFIC COD / sea salted kennebec potato chips, lemon, tartar sauce, coleslaw	

CATERING MENUS / 2023

RECEPTIONS continued

PLANT BASED (VE)

\$27 per person

FRESH FROM THE GARDEN / pickled heirloom beets, lemon and garlic grilled asparagus, heirloom baby carrot crudité

BRASSICAS & BEANS / brussel sprouts, brocolini & edamame, sesame-peanut dressing (contains peanuts)

BREADS AND DIPS / hummus, babaganoush, pita, baguette

HAND ROLLED SUSHI & SASHIMI

\$450 serves approx. 35 guests (3 pc per person)

SASHIMI / tuna, salmon

ROLLS / california roll, inari (VE)

NIGIRI / tuna, salmon, prawn, egg

CONDIMENTS / soy sauce (GF) wasabi, pickled ginger

VANCOUVER ISLAND OYSTERS ON THE HALF SHELL

\$430 / 100 pieces

lemon, horseradish, cocktail sauce, red wine mignonette & tabasco (DF)

CATERING MENUS / 2023

RECEPTIONS continued

CHEF ATTENDED ACTION STATIONS

Chef attended action stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Minimum of 30 guests required. Maximum service time of 2 hours. one chef per station per 50 guests, \$165.00 for a 2 hour reception. each additional hour is \$65.00 per chef. Reception stations are based on 2 oz portions

POKE BAR	\$28 per person
Spicy tuna, sesame salmon, candied sable fish, tamago, edamame, miso mayonnaise, salted red cabbage, furikake, sushi rice	
POUTINE TIME	\$25 per person minimum order of 40 guests
CRISPY KENNEBEC FRIES WITH SQUEAKY CHEESE CURDS (GF) (V)	
GUESTS CHOICE OF / rich chicken gravy or miso mushroom gravy (VE) (GF)	
Add on;	
Spicy roasted cauliflower & Edamame (VE) (GF)	\$6 per person
Braised beef short rib & pearl onions (DF)	\$9 per person
AW SHUCKS! VANCOUVER ISLAND OYSTERS, SHUCKED TO ORDER	\$430 / 100 pieces per order
lemon, horseradish, cocktail sauce, red wine mignonette & tabasco (DF)	
OCEANWISE PRAWN PROCENCEAL	\$550 /100 pieces per order
selva tiger prawns sautéed with extra virgin olive oil, shallots, garlic, parsley, tomato and white wine (DF)	
RAMEN BAR	\$27 per person
rich tonkatsu pork broth or sesame mushroom miso (VE)	
buck wheat yakisoba ramen noodles (GF), shredded pork, spicy prawns, tofu	
bok choy, shitake mushroom, soy marinated egg, nori, with siracha, sesame oil, soy sauce (GF)	

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RECEPTIONS continued

THE CARVERY – ROASTED TO PERFECTION AND CARVED TO ORDER

ROAST DOUBLE TURKEY BREAST / gravy & cranberry sauce	\$280 serves approx. 20 guests
ROAST LEG OF LAMB / rosemary jus, mint sauce	\$585 serves approx. 30 guests
SLOW ROASTED AAA ALBERTA BEEF / sweet dough slider buns, red wine jus, horseradish, dijon & english mustard	
BONE IN PONDEROSA HIP /	\$2,200 per order, serves approx. 100
STRIP LOIN /	\$550 per order serves approx.30 guests
PRIME RIB /	\$650 serves approx. 30 guests

THE AFTER PARTY - RECEPTION STATIONS served after 9:00pm

GOT THE MUNCHIES CHIPS & DIPS	\$25 per person
SALT AND PEPPER KENNEBEC POTATO CHIPS / caramelized onion dip, red jalapeño & cream cheese dip	
WARM FRIED CORN TORTILLA CRISPS / pico de gallo, guacamole, sour cream	
BAKED NACHOS / monterey jack cheese, tomato, black olive, green onion, jalapeño	
GRAB A SLICE	\$25 per person
QUATRO FROMAGIO / mozzarella, fresh basil & roasted san marzano tomato sauce (GF)	
PEPPERONI / mozzarella, spicy pepperoni, roasted san marzano tomato sauce (GF)	
BAO BAR	\$27 per person
SOFT AND CHEWY STEAMED BAO BUNS / crispy pork belly, sesame chicken, spicy tofu	
salted red cabbage, pickled carrot, kimchi, sesame-miso mayo, fermented garlic-chili sauce	

CATERING MENUS / 2023

RECEPTIONS continued

PASTRY SHOP RECEPTION STATIONS

LA PATISSERIE DU LYON	\$72 per dozen
Macarons, Financiers, Freshly baked madeleines, Fruit jellies, profiteroles	
PETIT TARTLETTEs	\$60 per dozen
Citrus Meringue, Cheese cake mousse, Chocolate and salted Caramel	
MACARON MADNESS	\$66 per dozen
raspberry, chocolate, mocha, pistachio, vanilla	
VICTORIA VERRINES (<i>select 3</i>)	\$62 per dozen
Caramel and Gold Chocolate Budino, Bergamot Posset Cream, Coconut panacotta and Mango tapioca, Dark Chocolate mousse and white chocolate whipped ganache	
DEATH BY CHOCOLATE BUFFET / minimum of 50 guests	\$40 per person
Empress Cake, Chocolate macaroons, Gold Chocolate and caramel Budino verrine , Milk chocolate and praline cannoli's , Seasonal truffles, Dark Chocolate mousse and white chocolate whipped ganache verrine , chocolate beignets ,	

CATERING MENUS / 2023

BUFFET DINNER

All dinner buffets include freshly baked artisanal rolls and sweet creamery butter. Freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. A Surcharge of \$5 per person will apply for groups under 20 guests

A NIGHT IN THE BENGAL \$98

DAHL MAKHANI / spiced lentil soup (V) (GF)

CHANA CHAAT / chickpea salad with fresh cilantro & lime dressing (VE) (GF)

KACHUMBER / cucumber salad with yogurt dressing (V) (GF)

CUCUMBER RAITA (V) (GF)

MURGH MAKHANI / tender chicken tikka in a rich tomato gravy (GF)

ROGAN JOSH / lamb in a rich spiced gravy (GF)

CHILI PANEER / spicy bell peppers, onions & tomato with indian cottage cheese (GF) (V)

ALOO GOBI / roasted cauliflower and potato curry in a turmeric gravy (V)

BASMATI ZEERA RICE PILAU / cumin spiced basmati rice (GF)

GRILLED NAAN BREAD & CRISP POMPADOMS

MANGO CHUTNEY (VE) (GF)

GULAB JAMUN / deep fried khoa cheese dumplings in sugar syrup (V)

SAFFRON RICE KHEER / mango coulis, crushed pistachios (individual) (GF)

FRESHLY BREWED COFFEE & SELECTION OF FAIRMONT TEA'S

CATERING MENUS / 2023

BUFFET DINNER continued

BEST OF THE PACIFIC NORTH WEST

\$115 per person

ARTISANAL ROLLS & SWEET CREAMERY BUTTER

SALADS

ARTISAN GREENS SALAD / shaved roots, cucumber, heirloom tomato, sunflower seeds, champagne dressing (GF) (VE)

ROASTED SUGAR BEETS / whipped salt spring island goat's cheese, pumpkin seeds, yuzu dressing (GF)

MARBLE POTATO SALAD / baby new and red potato, grainy mustard, parsley, white wine vinegar, olive oil (GF) (VE)

SIGNATURE STATIONS

ARTISANAL CHARCUTERIE / prosciutto, genoa salami, soppressetta, bresaola, smoked turkey (DF)

HOT AND COLD SMOKED SALISH SEA SALMON / dill, capers, red onion (DF) (GF)

ENTRÉES

BRAISED BEEF SHORT RIB / roasted onions (DF) (GF)

LING COD & SALT SPRING ISLAND MUSSELS / creamy cider sauce, steamed salt spring island mussels & leeks (GF)

HERB ROASTED BREAST OF CHICKEN / chef's roof top garden rosemary jus (GF) (DF)

WILD MUSHROOM CANNELLONI creamy mushroom & leek ragu (V)

LONG GRAIN AND WILD RICE / quinoa, sunflower seeds (GF) (VE)

STEAMED SEASONAL MARKET VEGETABLES / tossed with fresh herbs and extra virgin olive oil (GF) (VE)

DESSERTS

OREGON HAZELNUT AND DARK CHOCOLATE PRALINE VERRINES / okanagan pear butter (GF)

GOLDEN EARS FROMAGE FRAIS CHEESECAKE / preserved blackberries, Honey and Lavender glaze

CATERING MENUS / 2023

BUFFET DINNER continued

BUILD YOUR OWN DINNER BUFFET

\$95 per person

ARTISANAL ROLLS & SWEET CREAMERY BUTTER

SALADS / choice of 3 / additional selection \$6 per person

ARTISANAL GREENS AND KALE SALAD / shaved roots, cherry tomato, baby cucumber, champagne vinaigrette (VE) (GF)

MARBLE POTATO SALAD / baby new and red potato, grainy mustard, parsley, white wine vinegar, olive oil (GF) (VE)

CAESAR SALAD / parmesan, brioche crouton, house made classic Caesar dressing

BROCCOLI & KALE COLESLAW / sunflower seeds (V) (GF)

CHINESE NAPA CABBAGE SALAD / chow mein noodles, scallion, soy-sesame (V)

MAIN DISHES / choice of 3 / additional selection \$10 per person

STEAMED SALMON / caper-chive butter sauce (GF)

ROSEMARY ROAST SHOULDER OF LAMB / mint jus

MURGH MAKHANI / tender chicken tikka in a rich tomato gravy

ROGAN JOSH / lamb in a rich spiced gravy

ALOO GOBI / nepali roasted cauliflower curry in a turmeric gravy (V)

BRAISED BEEF SHORT RIB / roasted onions

VANCOUVER ISLAND SEAFOOD CIOPPINO: salmon, ling cod & Salt Spring Island mussels

HERB ROASTED BREAST OF CHICKEN / lemon thyme jus (GF)

MUSHROOM CANNELLONI / creamy mushroom and leek ragu (V)

BUTTERNUT SQUASH AND ROASTED GARLIC AGNOLOTTI / cauliflower purée, edamame (VE)

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ROASTED CAULIFLOWER AND BLACK BEAN JUMBALAYA / fire roasted tomato, bell peppers, saffron scented rice (VE) (GF)

SIDE DISHES / choice of 2 / additional sides at \$6 per person

DAUPHINOISE POTATO / yukon gold potato, cream, parmesan (V)

WHITE BEAN CASSOULET (GF)

RATATOUILLE / zucchini, bell peppers, eggplant (GF) (VE)

STEAMED SEASONAL MARKET VEGETABLES / fresh herbs and extra virgin olive oil (GF) (VE)

CREAMY WHIPPED YUKON POTATO / creamery butter & nutmeg (GF)

MAPLE ROASTED ROOT VEGETABLES (GF) (VE)

WOK FRIED BOK CHOY / sesame, ginger & fermented black beans (GF) (VE)

LONG GRAIN AND WILD RICE / quinoa, sunflower seeds (GF) (VE)

STEAMED RAPINI / lemon & garlic (GF) (VE)

DESSERTS / choice of 3 / additional dessert selections at \$6 per person

DEVIL'S CHOCOLATE TRUFFLE CAKE / moist chocolate cake layered with dark chocolate mousse and ganache

BLACKBERRY-VANILLA CHEESECAKE / vancouver island fromage frais, preserved summer blackberries

WARM STICKY TOFFEE PUDDING / brandy-vanilla custard

TIRAMISU VENETO / espresso soaked lady fingers, mascarpone sabayon

VERRINES / caramel and gold chocolate budino, bergamot posset cream, coconut panacotta

EMPRESS TORTE / flourless hazelnut-chocolate sponge, okanagan cassis confit, dark chocolate ganache

CATERING MENUS / 2023

PLATED DINNER

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 entrees are served with seasonal market sourced vegetables. All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. Pricing is per person.

MEAL SERVICE OPTIONS

REGAL SERVICE / Pre-Selected Choice Between (3) entrées, including one vegetarian option | add \$8 to menu price. The final entree counts must be provided a minimum of five (5) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests' name & entree choice.

ROYAL SERVICE / Guests choice at dinner between (3) entrées, including one vegetarian option | add \$15 to menu price. Available only for 4 or 5 course menus.

SOUPS

RUSTIC MUSHROOM SOUP / sherry-thyme cream

ROASTED SWEET ONION SOUP / gruyere crostini

FIRE ROASTED TOMATO SOUP / chive oil

CREAMY YUKON GOLD & POTATO LEEK SOUP / diced potato & crispy leek

RED CURRIED SQUASH & COCONUT BISQUE / cilantro-lime kefir

LOBSTER BISQUE / brandied cream

SALADS

GOLDEN BEET SALAD / braised golden beet, roasted apple, upland cress, sea cider vinaigrette

CAESAR / hearts of romaine, brioche croutons, parmesan, classic caesar dressing

ARTISANAL GREENS / pickled shallots, cucumber, carrot, grape tomatoes, champagne vinaigrette

CAPRESE / hothouse tomato, natural pastures mozzarella, fresh basil, watercress, balsamic, extra virgin olive oil (V)

KALE & ARUGULA / quinoa, flax seed, spiced squash puree

CATERING MENUS / 2023

PLATED DINNER continued

APPETIZERS / substitute an appetizer for a soup or salad + \$9/person. Make it a 5th course for + \$18/person

TORCHED AHI TUNA / edamame & seaweed salad, sesame mayo

CARAMELIZED ONION TART / mache, truffled dijon dressing

SEARED SCALLOPS / creamed corn, pickled chili pepper, preserved lemon relish

MAIN COURSES

FROM THE SEA

3 course 4 course

STEAMED OCEANWISE SALMON / toasted faro and brown rice, charred bell pepper & fennel dressing

\$87 \$100

PAN SEARED LINE CAUGHT WILD PACIFIC SALMON / yukon potato mousseline, lemon beurre blanc

\$87 \$100

PACIFIC HALIBUT / potato gnocchi, seaweed chimichurri

\$91 \$104

PAN SEARED AHI TUNA / sweet and sour calrose rice, gingered bok choy, shitake mushroom fondue

\$92 \$107

MISO-SAKE MARINATED SABLEFISH / ginger scented jasmin rice

\$92 \$107

FROM LAND

HERB ROASTED BREAST OF BC FREE RUN CHICKEN / pepper boursin mash potato, roof top rosemary jus

\$89 \$102

TARRAGON AND MUSTARDED GLAZED BREAST OF BC FREE RUN CHICKEN

\$89 \$102

MAPLE BRINED PORK / smashed yukon gold & bacon potato, sultana- pommery mustard jus

\$90 \$103

CINAMON ROASTED VALLEY DUCK BREAST / toasted barley risotto, sundried blueberry jus

\$90 \$103

AAA ROASTED BEEF TENDERLOIN / crispy yukon gold potato stack, shiraz jus

\$94 \$107

RED WINE BRAISED BEEF SHORTRIB / sweet potato puree, braising jus

\$90 \$103

SUNGOLD LAMB / roasted loin, du puy lentil, preserved lemon jus

\$96 \$108

CATERING MENUS / 2023

PLATED DINNER continued

PLANT BASED

ROASTED MUSHROOM QUINOA FRITTER / tomato sauce, shaved asparagus ribbons (VE) (GF)	\$76	\$89
WHITE BEAN CROQUETTE / sautéed spinach, squash purée, oven cured tomato (VE) (GF)	\$76	\$89
CHICKPEA PANISE / vegan preserved lemon-roasted garlic aioli, pea sprouts, roasted bell pepper (VE) (GF)	\$76	\$89
BUTTERNUT SQUASH AND ROASTED GARLIC AGNOLOTTI / cauliflower puree, edamame (VE)	\$76	\$89
ROASTED CAULIFLOWER AND BLACK BEAN JAMBALAYA / fire roasted tomato, bell peppers, saffron scented rice (VE) (GF)	\$76	\$89

DESSERTS

COCONUT PANA COTTA / mango citrus tapioca, fresh pineapple (GF,DF,VE,NF)		
SMORES CHOCOLATE BROWNIE / salted caramel peanut streusel, burnt meringue (GF)		
GOLDEN EARS FROMAGE FRAIS CHEESECAKE / preserved blackberries, burnt honey caramel		
QUEBEC MAPLE SYRUP CRÈME BRULEE / Fresh madeleine and financier (Can be GF)		
BERGAMOT POSSET CREAM / raspberry jelly, streusel, mascarpone vanilla chantilly (Can be GF)		
OREGON HAZELNUT AND DARK CHOCOLATE PRALINE BAR / caramel mousse (contains nuts)		
MOCHA MASCARPONE "Tiramisu" / coffee caramel, raspberries		
EMPRESS CAKE / cassis gel, preserved apricot compote, mascarpone chantilly (GF) (contains nuts)		\$3 additional charge per person

CATERING MENUS / 2023

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, as such, nuts, flower 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, you shall 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 on 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 direction 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 defence of such liability or claim of liability.

Menu Dietary Designations

Vegetarian – (V) May contain dairy or eggs

Vegan – (VE) Completely Plant based, no dairy, eggs or other non-plant based ingredients are used in the production of these items

Gluten Free – (GF) No gluten is used in the production of these items

Dairy Free – (DF) No dairy or dairy derivatives used in the production of these items

Nut free – (NF) No nuts are used in the production of these items

Contains Nuts – (contains nuts or peanuts) These items contain nuts

CATERING MENUS / 2023

DIETARY CONSIDERATIONS continued

COFFEE BREAK ITEMS

GLUTEN FREE ALMOND BISCOTTI (GF) (contains nuts)	\$65 per dozen
GLUTEN FREE ALMOND FUDGE BROWNIES (GF) (contains nuts)	\$65 per dozen
GLUTEN FREE CHOCOLATE CHIP COOKIES (GF) (contains nuts)	\$65 per dozen
VEGAN COOKIES (VE)	
GLUTEN FREE BREAKFAST LOAVES / morning glory, lemon poppy seed (GF)	\$75 per dozen
GLUTEN FREE BANANA WALNUT MUFFINS (GF) (contains nuts)	\$75 per dozen
GLUTEN FREE SCONES (GF)	
MAPLE CHIA PUDDING / coconut milk, toasted coconut (GF) (VE)	

DESSERT ITEMS

BUFFET DESSERTS

GLUTEN FREE & VEGAN CHOCOLATE BROWNIES (VE)	\$65 per dozen
PASTRY CHEF'S SELECTION OF MACARONS (GF)	\$65 per dozen
SALTED CARAMEL BUDINO VERRINE (GF)	\$65 per dozen

PLATED DESSERTS

FRESH BERRIES / sugar free strawberry sorbet (GF) (VE)	
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CATERING MENUS / 2023

DIETARY CONSIDERATIONS continued

BUFFET ITEMS (substitute for existing menu item)

GLUTEN FREE SANDWICH BREAD / build any sandwich on gluten free bread add \$2

GLUTEN FREE TOAST BREAD / add gluten free toast bread and a dedicated toaster to any breakfast buffet add \$2

GLUTEN FREE DINNER ROLLS add \$2

PENNE PASTA / tossed with extra virgin olive oil, roasted garlic, blistered tomato, olive, artichoke and spinach (GF) (VE)

BUTTERNUT SQUASH AND ROASTED GARLIC AGNOLOTTI / blistered tomato, olive, artichoke and spinach (VE)

CHICKPEA AND QUINOA CASSEROLE / sweet potato, tomato, kale (GF) (VE)

CATERING MENUS / 2023

BEVERAGE

Bars

Minimum sales of \$500.00 per bar to apply or labour charge of \$35.00 per hour, per staff member (minimum of 4 hours) to apply. All pricing is per beverage.

DELUXE HOST BAR ON CONSUMPTION

WINE \$14

LOCAL BEER \$8

LIQUOR \$10

Finlandia, Beefeater, Bacardi, Captain Morgan Spiced Rum, Jack Daniels, Famous Grouse, Hornitos, Canadian Club

LIQUEURS \$11

Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required) \$15

SOFT DRINKS & JUICE \$6

PREMIUM HOST BAR ON CONSUMPTION

WINE \$14

LOCAL BEER \$8

LIQUOR \$12.50

Stolichnaya, Empress Gin, Bacardi, Captain Morgan Spiced Rum, Makers Mark, Johnny Walker Black, Patron, Crown Royal

LIQUEURS \$11

Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required) \$15

SOFT DRINKS & JUICE \$6



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CASH BAR / Deluxe Brands – pricing includes tax

WINE	\$16
LOCAL BEER	\$9
LIQUOR	\$11
LIQUEURS	\$12
MARTINIS (24hrs notice required)	\$17
SOFT DRINKS & JUICE	\$7

SIGNATURE COCKTAILS / please select two. Maximum 150 guests. Priced per beverage.

EMPRESS G&T	\$16
MOSCOW MULE	\$15
ISLAND ROYALE	\$18
CANADIAN CAESAR	\$15
VICTORIA RUM PUNCH	\$15
OLD FASHIONED	\$18

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WINE

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

SPARKLING

BOTTEGA, PROSECCO, ITALY	\$80
AVERIL CREEK, SPARKLING, BC	\$85
VEUVE CLIQUOT, CHAMPAGNE, FRANCE	\$225

WHITE

BLASTED CHURCH HATFIELDS FUSE, BLEND, BC	\$70
RIVERLORE, SAUVIGNON BLANC, NEW ZEALAND	\$80
HILLSIDE WINERY, PINOT GRIS, BC	\$85
CANNONBALL, CHARDONNAY, CALIFORNIA	\$100

RED

BLASTED CHURCH BIG BANG THEORY, BLEND, BC	\$70
GARDEN OF GRANITE, MALBEC, ARGENTINA	\$75
BLASTED CHURCH THE DAM FLOOD, BLEND, BC	\$80
HILLSIDE WINERY, MERLOT, BC	\$85
CANNONBALL, CABERNET SAUVIGNON, CALIFORNIA USA	\$110

CATERING MENUS / 2023

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 15%

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%

All food & beverage functions are subject to a mandatory 15% surcharge, of which 13.65% 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, and the remaining 1.35% 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.

LABOUR RATES

Minimum of 20 guests per function \$100 labour fee

Chef Attendant fee \$165 per chef attendant (2 hours)

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 guarantee 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 who 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.

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

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.

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.