

# FOOD FOR THOUGHT

*at Fairmont Pacific Rim*

*Events Menu 2024*



*Fairmont*  
PACIFIC RIM

# FORWARD

*Since opening our doors, Fairmont Pacific Rim has set the stage for extraordinary meetings, events, and celebrations. With health and safety as our top priority, extensive measures have been taken to ensure you and your guests are safe when you gather at our hotel. Fairmont Pacific Rim's accomplished team of experts, from skilled event managers to award-winning chefs, will guide every step of the planning through creative culinary experiences, artful touches, and personalized service set within beautifully designed event spaces.*

*Under the culinary direction of Executive Chef Damon Campbell, discover our new unique menu that includes traditionally plated options, as well as chef attended stations, all while ensuring your guests will be looked after with the highest degree of care and comfort.*

*one cannot  
think well, love  
well, sleep well,  
if one has not  
dined well.*



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# BREAKFAST - BUFFET

Priced per guest. Each breakfast buffet is accompanied by Royal Cup Coffee and a selection of Lot 35 Teas.

Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

## **EARLY RISER \$44**

Upgrade to Nespresso station \$8

### **Chilled Fruit Juices**

Orange, grapefruit, apple & cranberry

### **Selection of French Inspired Pastries & Artisanal Breads**

Preserves, marmalade, British Columbia butter & peanut butter

### **Marinated Melon & Berry Fruit Salad**

Seasonal ingredients

### **Farmhouse Yogurts**

Natural & fruit flavours

### **House Made Granola & Cereals**

Whole milk, skimmed milk, almond milk

## **MORNING SUNSHINE \$52**

Upgrade to Nespresso station \$8

### **Chilled Fruit Juices**

Orange, grapefruit, apple & cranberry

### **Selection of French Inspired Pastries & Artisanal Breads**

Preserves, marmalade, British Columbia butter & peanut butter

### **Marinated Melon & Berry Fruit Salad**

Seasonal ingredients

### **Farmhouse Yogurts**

Natural & fruit flavours

### **House Made Granola & Cereals**

Whole milk, skimmed milk, almond milk

### **Free Run Soft Scrambled Eggs**

### **Smoked Bacon**

### **Oyama Pork Sausages**

### **Herbed Confit Tomatoes**

### **Golden Breakfast Potatoes**

## **THE GO GETTER \$50**

Upgrade to Nespresso station \$8

### **Chilled Fruit Juices**

Orange, grapefruit, apple & cranberry

### **Selection of French Inspired Pastries & Artisanal Breads**

Preserves, marmalade, British Columbia butter & peanut butter

### **Marinated Melon & Berry Fruit Salad**

Seasonal ingredients

### **Farmhouse Yogurts**

Natural & fruit flavours

### **Steel Cut Oatmeal**

Cinnamon toasted nuts, dried fruits & maple syrup

### **House Made Granola & Cereals**

Whole milk, skimmed milk, almond milk

### **Spinach & Feta Egg White Frittata**

### **Country Chicken Sausage**

### **Herbed Confit Tomatoes**

### **Asparagus & Roasted Forest**

### **Mushrooms**

## **ASIAN-INSPIRED \$52**

Upgrade to Nespresso station \$8

### **Chilled Fruit Juices**

Orange, grapefruit, apple & cranberry

### **Marinated Tropical Fruit Salad**

Seasonal ingredients

### **Avocado & Cucumber Salad**

Citrus, garden herbs, arugula

### **Farmhouse Yogurt**

Toasted coconut granola, mango and lime compote

### **Light Miso Soup**

Green onion, tofu

### **Steamed Dim Sum**

Har Gow, Siu Mai, traditional condiments

### **Steamed Seasonal Fish**

Light soy sauce

### **Ginger Scented Congee**

Traditional garnishes

### **Chinese Doughnut**

Traditional garnishes

## **GRAB & GO \$46**

Each grab & go comes with coffee, tea, ripe whole fruit, and farmhouse yogurt

Upgrade to Nespresso station \$8

All items prepared for off premises consumption

**Handheld** | choose one:

### **Artisanal Bagel**

Cream cheese, fruit preserve

### **Smoked Ham & Brie Cheese Croissant**

Grainy mustard mayonnaise

### **Breakfast Wrap**

Scrambled eggs, crispy bacon, cheddar cheese, crushed potato, flour tortilla

### **Smoked Salmon Bagel**

Crisp lettuce, citrus cream cheese

**In-House Bakery** | choose one:

### **Butter Croissant**

### **Chocolate Croissant**

### **Double Baked Almond Croissant**

### **House Made Granola Bars**

### **Blueberry Muffin**

### **Carrot Muffin**

### **Chef's Gluten-Friendly Muffin**





# BREAKFAST - BUFFET ENHANCEMENT

Priced per guest. Chef attended stations are priced at \$175 per chef, per station (two hour maximum).

## **FARM FRESH EGGS \$18**

Eggs your way: Scrambled, Fried, or Omelette

### **Toppings:**

Sweet onions, forest mushrooms, peppers, garden spinach, country ham, cheddar cheese, feta cheese

\* Chef Attended Action Station

## **BUTTERMILK OR WHOLE WHEAT PANCAKES \$16**

Fresh berries, chocolate chips, toasted almonds, vanilla whipped cream, maple syrup

\* Chef Attended Action Station

## **POACHED EGG TARTINES \$18**

Soft poached egg on artisanal toast | choose one:

### **Avocado Tartine**

Crushed avocado, lemon, chili, parmesan

### **Salmon Tartine**

Smoked salmon, pickled red onion, capers

## **GOLDEN BELGIAN WAFFLES \$16**

Vanilla whipped cream, fresh berries, chocolate shavings, maple syrup

\* Chef Attended Action Station

## **EGGS BENEDICT \$18**

Soft poached egg on a toasted English muffin | choose one:

### **Classic**

Canadian back bacon, hollandaise sauce

### **Royale**

BC smoked salmon, hollandaise sauce

### **Florentine**

Sauteéd shallots, spinach, hollandaise sauce

## **BRIOCHE FRENCH TOAST \$16**

Caramelized apples, cinnamon, toasted walnuts, citrus mascarpone, warm maple syrup

## **OATMEAL BAR \$10**

Warm steel cut oats, cinnamon toasted nuts, dried fruit, maple syrup, fresh berries, whole milk

## **AVOCADO TOAST \$12**

Cucumber, chili, lemon, parmesan, artisanal sourdough

## **CHIA SEED PUDDING \$10**

Coconut, toasted almonds, tropical fruit

## **PRESSED POWER**

### **JUICES**

Substitute \$6 | Additional \$10 | choose one:

### **Immunity**

Carrot, orange, turmeric

### **Antioxidant**

Spinach, green apple, celery

### **Vitality**

Beetroot, lemon, mint

## **BLENDED SMOOTHIES**

Substitute \$8 | Additional \$12 | choose one:

### **Berry Banana**

Blueberry, banana, almond milk

### **Nutter Butter**

Peanut butter, banana, date, almond milk

### **Tropical Green**

Mango, pineapple, kale, coconut water

## **IN-HOUSE BAKERY**

**Selected Pastries** | \$54 per dozen

Butter & chocolate croissants, seasonal danishes & muffins

**Muffins** | \$54 per dozen

Blueberry citrus, carrot cinnamon, gluten free

**Loaves** | \$54 per dozen

Banana, lemon, blueberry, gluten free

**Granola Bars** | \$52 per dozen

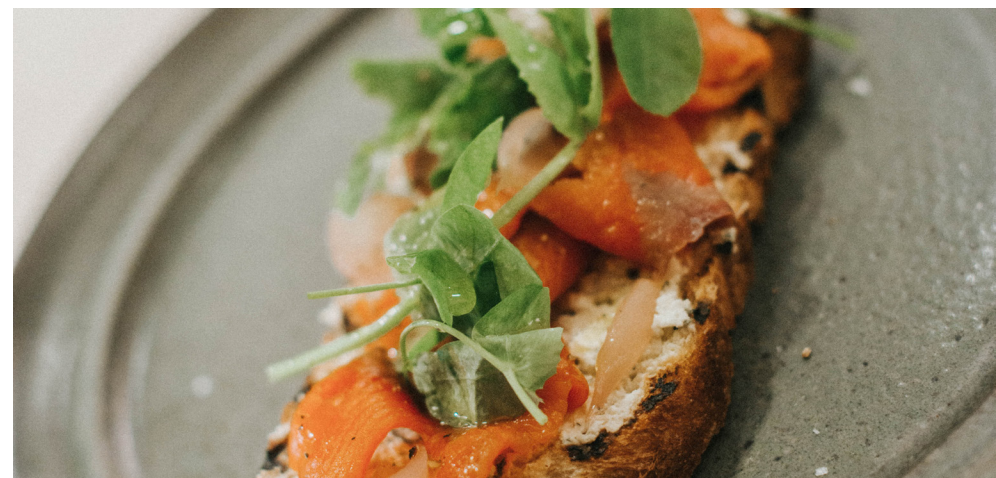
House made granola & nut bar

**Scones** | \$54 per dozen

Traditional scone, citrus berry scone

**Classic Cinnamon Buns** |

\$52 per dozen



# BREAKFAST - PLATED

Each plated experience is accompanied by French inspired pastries, preserves, fresh juice, Royal Cup Coffee & a selection of Lot 35 Teas.

\$50 per guest (two course) choice of one starter, & one main.



## STARTERS

### Melon Fruit Salad

Berries, mint

### House Made Granola

Farmhouse yogurt, fresh fruit

### Steel Cut Oatmeal

Cinnamon toasted nuts, maple syrup,  
fresh berries, whole milk

### Bircher Muesli

Green apple, toasted almonds

### Chia Seed Pudding

Coconut, toasted almonds, tropical fruit

## MAINS

### Free Run Scrambled Eggs

Country pork sausage,  
herbed confit tomato,  
golden breakfast potato

### Spinach & Feta Egg White Frittata

Country chicken sausage, confit tomato,  
herbed salad

### Avocado Toast

Poached eggs, parmesan, artisanal toast

### Traditional Eggs Benedict | choose one:

#### Classic, Royal or Florentine

Toasted English muffin, hollandaise sauce

### Brioche French Toast

Seasonal berry compote, whipped cream,  
maple syrup

### Beef Short Rib Hash

Poached eggs, crispy onion,  
béarnaise sauce

## PLATED ENHANCEMENTS

This is in addition to the price per plate. Priced per guest.

## SAVOURY

Country Pork Sausage | \$10

Country Chicken Sausage | \$10

Thick Cut Smoked Bacon | \$9

Back Bacon | \$10

BC Smoked Salmon | \$11

Sautéed Mushroom | \$7

Grilled Roma Tomato | \$7

Half Avocado | \$8

Golden Breakfast Potato | \$7

## PRESSED POWER JUICES

Substitute \$6 | Additional \$10

### Immunity

Carrot, orange, turmeric

### Antioxidant

Spinach, green apple, celery

### Vitality

Beetroot, lemon, mint

## IN-HOUSE BAKERY

Butter Croissant | \$7

Chocolate Croissant | \$7

Almond Croissant | \$7

Classic Cinnamon Bun | \$7

Muffins | Blueberry Citrus, Carrot

Cinnamon, Gluten Free | \$7

Loaves | \$7

Granola Bar | \$7

Scones | Traditional, Citrus Berry | \$7

## BLENDED SMOOTHIES

Substitute \$8 | Additional \$12

### Berry Banana

Blueberry, banana, almond milk

### Nutter Butter

Peanut butter, banana, date, almond milk

### Tropical Green

Mango, pineapple, kale, coconut water



# LUNCH - BUFFET

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

## **WORKING LUNCH \$70**

Accompanied by Royal Cup Coffee & a selection of Lot 35 Teas

### **Chefs Seasonal Soup**

### **Gathered Greens Salad**

Fennel, carrot, radish, caramelized honey vinaigrette

### **Avocado & Cucumber Superfood Salad**

Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing

## **SANDWICHES** | choose three:

### **The Deli**

Charcuterie meats, aged cheddar, arugula, horseradish mayonnaise

### **Slow Roasted Beef**

Aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli

### **Deep Water Shrimp**

Celery, dill, lemon, shaved lettuce

### **Chicken Bahn Mi**

Pickled vegetables, cucumber, basil, mint, charred scallion mayonnaise

### **Chicken Caesar Wrap**

Roasted chicken, shaved lettuce, parmesan, signature dressing, flour tortilla

### **Pulled BBQ Chicken**

Crisp vegetable slaw, chipotle mayonnaise

### **Hickory Smoked Turkey**

Swiss cheese, red onion, arugula, cranberry chutney

### **Country Ham & Cheese**

Smoked ham, comté cheese, onion jam, grainy mustard aioli

### **Market Vegetable**

Crushed avocado, cucumber, roasted pepper, pickled onions, hummus spread

### **Mediterranean**

Feta cheese, artichoke, roasted pepper, basil, olive tapenade

### **Green Goddess**

Avocado, cucumber, sprouts, lettuce, onion, basil, lemon aioli

### **Italian Style**

Cured prosciutto, aged parmesan, arugula, garlic aioli

### **Double Chocolate Brownie**

### **Sliced Seasonal Fruit Platter**



# LUNCH - CHEF SELECTED BUFFET

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.



## **CANADIAN \$76**

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

### **West Coast Chowder**

Pacific seafood, potato, lemon, dill

### **Classic Caesar Salad**

Romaine lettuce, torn crouton, parmesan, signature dressing

### **Roasted Beetroot Salad**

Fennel, orange, candied walnut, goat cheese, sherry vinaigrette

### **Roasted Pacific Salmon**

Maple sherry glaze

### **Aromatic Braised Beef Short Rib**

Red wine jus

### **Locally Made Semolina Pasta**

Roasted mushroom, confit garlic, cherry tomatoes, parmesan, olive oil

### **Fine Green Beans**

Brown butter, toasted almonds

### **Golden Potato & Cheese Gratin**

Sweet onion, gruyère, cracked pepper

### **Maple Sugar Butter Tarts**

Vanilla scented cream

### **Triple Chocolate Mousse**

Bittersweet, milk & white chocolate mousse, caramel, crispy meringue

### **Sliced Seasonal Fruit Platter**

## **MEDITERRANEAN \$74**

Accompanied by artisanal bread, aged balsamic, olive oil, Royal Cup Coffee & a selection of Lot 35 Teas.

### **Vine Ripened Tomato Soup**

Basil chutney, parmesan, extra virgin olive oil

### **Greek Salad**

Cucumber, pepper, heirloom tomato, olives, feta

### **Marinated Chickpea Salad**

Artichoke, cucumber, mint, preserved lemon

### **Heirloom Tomato & Fior di Latte Salad**

Citrus, garden herbs, arugula

### **Rosstown Farms Chicken Breast**

Warm sherry brown butter vinaigrette

### **Roasted Pacific Filet of Cod**

Herbaceous citrus vinaigrette

### **Baked Four Cheese Lasagna**

Basil, parmesan

### **Provençal Vegetables**

Garlic oil

### **Classic Tiramisu**

Lady finger sponge, espresso, mascarpone

### **Lemon Citrus Tart**

Light basil cream

### **Fresh Fruit and Zabaglione**

Seasonal ingredients

## **ASIAN-INSPIRED \$70**

Accompanied by artisanal bread, chili oil, Royal Cup Coffee & a selection of Lot 35 Teas.

### **Coconut Curried Butternut Squash Soup**

Toasted pumpkin seeds

### **Mango & Avocado Salad**

Jicama, cilantro, pea shoots, chili, mint, thai vinaigrette

### **Asian Cabbage Salad**

Sui choy cabbage, bean sprouts, scallion, cilantro, peanuts, soy ginger dressing

### **Tamari Glazed Pacific Cod**

Scallion, ginger soy reduction

### **Rosstown Farms Chicken Breast**

Chili sesame glaze

### **Crispy Tofu**

Scallion, ginger

### **Baby Bok Choy**

Ginger, sesame

### **Aromatic Steamed Jasmine Rice**

### **Coconut Passion, Exotic Fruits**

Coconut tapioca pearls, passion fruit curd

### **Matcha White Chocolate Mousse Cake**

Yuzu gelée



# LUNCH - CHEF SELECTED BUFFET continued

Priced per guest. Minimum 25 guests per buffet, a \$15 charge per person will apply for each guest below the minimum.

## **BBQ \$70**

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

### **Caramelized Onion & Potato Soup**

Bacon, smoked paprika, parmesan

### **Watermelon & Heirloom Tomato Salad**

Watercress, feta, honey vinaigrette

### **Classic Coleslaw**

Red & green cabbage, carrot, celery, mustard, cider vinaigrette

### **Organic BBQ Chicken**

Chipotle, rosemary

### **Smoked Beef Brisket**

BBQ glaze

### **Mac n' Cheese**

Herbed cracker crumb, cheddar

### **Corn on the Cob** seasonally available

Crema, cilantro, chili

### **Jalapeño Cornbread**

Cheddar, chive

### **Double Chocolate Brownie**

Caramel, fleur de sel

### **Seasonal Fruit Crumble**

Vanilla scented cream

### **Sliced Seasonal Fruit Platter**

## **CHEFS SEASONALLY INSPIRED MENU \$75**

Accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

## **HEALTHY \$68**

Accompanied by artisanal bread, aged balsamic, olive oil, Royal Cup Coffee & a selection of Lot 35 Teas.

### **Dairy-Free Vine Ripened Tomato Soup**

Basil chutney, extra virgin olive oil

### **Gathered Greens Salad**

Fennel, carrot, radish, caramelized honey vinaigrette

### **Kale Superfood Salad**

Ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing

### **Lois Lake Steelhead**

Citrus herb vinaigrette

### **Rosstown Farms Chicken Breast**

Herbaceous salsa verde

### **Locally Made Semolina Pasta**

Roasted mushroom, confit garlic, cherry tomatoes, parmesan, olive oil

### **Chefs Selected Vegetables**

Simply prepared, olive oil, fleur de sel

### **Steamed Brown Rice**

### **Coconut Chia Pudding**

Passion fruit jelly

### **Sliced Seasonal Fruit Platter**

## **ON-THE-RUN \$52**

Each grab & go comes with coffee, tea, ripe whole fruit, kettle chips, and bottled water.

All items prepared for off premises consumption.

### **Salads | choose one:**

#### **Gathered Greens Salad**

Fennel, carrot, radish, caramelized honey vinaigrette

#### **Kale Superfood Salad**

Ancient grains, avocado, cucumber, mint, dill, sunflower seed, herbed tahini dressing

#### **Classic Caesar Salad**

Romaine lettuce, torn crouton, parmesan, signature dressing

#### **Greek Salad**

Cucumber, pepper, heirloom tomato, olives, feta

#### **Marinated Chickpea Salad**

Artichoke, cucumber, mint, preserved lemon

### **Sandwiches | choose one:**

#### **Slow Roasted Beef**

Aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli

#### **Chicken Caesar Wrap**

Roasted chicken, shaved lettuce, parmesan, signature dressing, flour tortilla

#### **Country Ham & Cheese**

Smoked ham, comté cheese, onion jam, grainy mustard aioli

#### **Market Vegetable**

Crushed avocado, cucumber, roasted pepper, pickled onions, hummus spread

#### **Mediterranean**

Feta cheese, artichoke, roasted pepper, basil, olive tapenade

#### **Freshly Baked Chefs Selected Cookie**



# LUNCH - PLATED

Each plated experience is accompanied by artisanal bread, Royal Cup Coffee & a selection of Lot 35 Tea.

\$72 per guest (three course) choice of soup or salad, one main, & one dessert.



## STARTERS

### Gathered Greens Salad

Fennel, carrot, radish,  
caramelized honey vinaigrette

### Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan,  
signature dressing

### Roasted Beetroot Salad

Fennel, candied walnut, goat cheese,  
sherry vinaigrette

### Heirloom Tomato & Fior di Latte Salad

Cucumber, citrus, garden herbs, arugula

### Classic Wedge Salad

Creamy blue cheese, crispy bacon,  
grape tomato

### Vine Ripened Tomato Soup

Basil chutney, parmesan, extra virgin olive oil

### Roasted Forest Mushroom Soup

Pickled hon-shimeji, thyme

### Caramelized Onion & Potato Soup

Bacon, smoked paprika, parmesan

### Summer Corn Velouté seasonally available

Roasted corn, smoked paprika

### Sweet Pea Soup can be prepared hot or cold

Citrus, tarragon

## MAINS

### Rosstown Farms Chicken Breast

Fingerling potatoes, marinated artichokes,  
stewed tomato, sherry brown butter vinaigrette

### Fall off The Bone Rack of Ribs

Slow roasted pork ribs,  
red pepper jalapeno cornbread, glazed green beans,  
roasted cauliflower, apple cider bbq glaze

### Moroccan Spiced Lamb Shank

Stewed tomato & eggplant chickpea fricassee,  
cumin cinnamon scented jus

### Aromatic Braised Beef Short Rib

Caramelized onion tart, forest mushroom, red wine jus

### Haida Gwaii Halibut seasonally available

Fingerling potato, farmers market vegetables,  
citrus herb emulsion

### Seared Pacific Salmon

Creamy leek tart, tomato confit,  
warm citrus brown butter vinaigrette

### Slow Roasted Beef Tenderloin

Yukon gold potatoes & cheese gratin,  
forest mushrooms, natural thyme jus  
Surcharge \$12 per guest

### Roasted Sablefish

Crispy rice fritters, braised daikon, fine bean,  
yuzu dashi  
Surcharge \$9 per guest

### Forest Mushroom & Leek Strudel

Chef selected vegetables, roasted garlic sauce

### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,  
chefs selected vegetables

### Locally Made Semolina Pasta

Roasted mushroom, confit garlic, cherry tomatoes,  
parmesan, extra virgin olive oil

## DESSERTS

### Warm Apple Crumble

Vanilla ice cream, caramel sauce

### Triple Chocolate Mousse

Bittersweet, milk & white chocolate mousse,  
caramel, crispy meringue

### Citrus Cheesecake

Graham crust, marinated seasonal fruit

### Bittersweet Chocolate Praline Fondant

Whipped milk chocolate ganache,  
raspberry gel

### Coconut Tapioca Pearls

Passion fruit curd, tropical fruits,  
crisp sesame wafer

### Lemon Citrus Tart

Light basil cream

## DINING ENHANCEMENTS

### Add a Starter

Additional course | \$10 per guest

### Pre-selected

Choice of two mains | \$12 per guest

### Day of Selection

Choice of two mains | \$20 per guest



# BREAKS - CHEF SELECTED

Priced per guest. Each break is accompanied by Royal Cup Coffee & a selection of Lot 35 Tea (unless otherwise specified).

Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

## **MOUNTAIN CLIMBER \$24**

### **Nuts & Seeds**

Almonds, cashews, walnuts, pumpkin seeds, sunflower seeds

### **Dried Fruit**

Cranberries, dates, apricots

### **Sweet Bites**

M&M's, cocoa nibs

## **LEMON AID \$22**

Lot 35 Lemon & Honey Iced Tea

Meyer Lemon Shortbread

Lemon Syrup Loaf

Lemon Meringue Tarts

## **WEST COAST WELLNESS \$21**

Selection of Juices

### **Immunity**

Carrot, orange, turmeric

### **Antioxidant**

Spinach, green apple, celery

### **Vitality**

Beetroot, lemon, mint

Peanut Butter & Coconut Powerballs

## **COFFEE CAKES \$22**

Cinnamon Spiced Loaf Cake

Citrus Loaf Cake

Chocolate Loaf Cake

## **AFTER SCHOOL SPECIAL \$18**

### **Chilled Milk**

Whole, 2%, skim, chocolate, almond

### **House Baked Cookies**

Three chef selected cookies

### **Trail Mix**

Almonds, peanuts, sunflower seeds, raisins, dark chocolate chips

## **TRIPLE CHOCOLATE \$20**

### **Bittersweet Chocolate Caramel Tart**

Sea salt

### **Valhrona Chocolate Chip Cookies**

House baked

### **Double Chocolate Loaf Cake**

## **SPA TREATMENT \$26**

### **Spa Waters**

Cucumber & lemongrass

Blackberry & lemon

### **Garden Vegetable Crudité**

Avocado dip

### **Marinated Melon & Berry Fruit Salad**

Seasonal ingredients

### **Peanut Butter & Coconut Powerballs**

## **SUGAR RUSH \$26**

### **Selection of Candy**

Jelly beans, sour keys, salt water taffy, fruit gummies, licorice, M&M's, chocolate covered nuts

## **SWEET & SALTY \$24**

### **House-Baked Cookies**

Three chef selected cookies

### **Trail Mix**

Almonds, peanuts, sunflower seeds, raisins, dark chocolate chips

### **Salted Caramel Hazelnut Popcorn**

## **COFFEE SHOP \$22**

### **Nespresso Station**

### **Cold Brew**

### **Cinnamon Spiced Coffee Cake**

### **Espresso Chocolate Cookie**

Add Royal Cup Coffee & a selection of Lot 35 Teas + \$8 per guest

## **GAME TIME \$26**

### **Tortilla Chips**

Spiced salsa

### **Carrot & Celery Sticks**

Ranch dip

### **Crispy Chicken Wings**

Thai lime glaze

### **Angus Beef Sliders**

Brioche bun

Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.



# BREAKS - A LA CARTE

## SAVORY & SWEET

Potato Chips & Pretzels | \$7 per guest

Tortilla Chips & Salsa | \$9 per guest

Popcorn | \$7 per guest

Salted Caramel Hazelnut Popcorn | \$9 per guest

Grilled Cheddar Cheese Bites | \$9 per guest

Selected Chocolate Bars | \$6 per piece

Ripe Whole Fruits | \$6 per piece

Sliced Seasonal Fruit Platter | \$18 per guest

Garden Vegetable Crudités | \$12 per guest

Fresh Seasonal Fruit Skewers | \$70 per dozen

(Lead time required is 72 hours)

## IN-HOUSE BAKERY

Selected Pastries | \$54 per dozen

Butter & Chocolate Croissants,  
Seasonal danish & muffins

Cupcakes | \$65 per dozen  
Vanilla, Chocolate

Muffins | \$54 per dozen  
Bluberry citrus, carrot cinnamon, gluten free

Loaves | \$54 per dozen  
Banana, lemon, chocolate, gluten free

Cookies | \$54 per dozen  
Chocolate chips,  
white chocolate macadamia nut,  
oatmeal raisin, peanut butter

Granola Bars | \$52 per dozen  
House made granola & nuts bar

Brownies | \$54 per dozen

Scones | \$54 per dozen  
Traditional scone, citrus berry scone

Peanut Butter & Coconut Power Balls | \$54 per dozen

## BEVERAGES

Royal Cup Coffee & a selection of Lot 35 Teas | \$8 per guest

Nepresso Station | \$12 per pod  
Attended station, \$25 per server per hour

Soft Drinks | \$8 per bottle  
Regular or Diet

Bottled Juice | \$10 per bottle  
Apple/Cranberry, Grapefruit, Orange  
Subject to change

Jug of Juice | \$45 / pitcher  
Orange, Apple or Grapefruit

Bottle of Water | \$8 per bottle  
Distilled or sparkling

Hot Chocolate | \$8 per guest

House made Chai | \$8 per guest

House made Ice Tea | \$4 per guest

House made Spa Water | \$4 per guest

Smoothies | \$12 per guest

Blueberry Blast Smoothie  
Blueberry, banana, almond milk, almond butter,  
cinnamon

Tropical Green Smoothie  
Kale, spinach, mango, banana, coconut water

Chocolate Peanut Butter Smoothie  
Cocoa, peanut butter, banana, date, almond milk

ALL day Royal Cup Coffee & a selection of  
Lot 35 Teas | \$28 per person  
4 refreshes total, every 2 hours





# RECEPTION - ON DISPLAY

Priced per guest. Chef attended stations are priced at \$175 per chef, per station (two hour maximum). Minimum 25 guests a \$15 charge per person will apply for each guest below the minimum.

25 – 50 guests = 1 chef minimum

51 – 100 guests = 2 chef minimum

101+ guests = 3 chef minimum

## FRESH & RAW \$41

### OceanWise Maki & Nigiri Sushi

Wild BC sockeye salmon, wild albacore tuna, bigeye tuna, spicy tuna rolls, rainbow rolls, California rolls, yam tempura rolls, wasabi, ginger, soy sauce

## ARE YOU HAPPY TO

### SASHIMI \$47

\* Add to Fresh & Raw for \$24 per guest

### Selection of OceanWise Sashimi

Sashimi of wild BC salmon, wild albacore tuna, bigeye tuna, wasabi, ginger, soy sauce

## FROM COAST TO CATCH \$58

### Chilled Salads

Lobster, scallop & crab

### On Ice

Prawns, seasonal oysters, mussels

### BC Smoked Salmon & Charred Tuna

Soy honey glaze, chili aioli

## OYSTER BAR \$74 per dozen

Minimum five dozen increments

### Shucked Selection of Oysters

Horseradish, mignonette, lemon, cocktail sauce

## GARDEN VEGETABLE

### CRUDITÉ \$16

### Chef Selected Fresh Garden Vegetables

Hummus dip

## CAVIAR ON ICE \$75

### Fine Selected Caviar

Northern Divine Sturgeon Caviar, salmon roe, tobiko roe, shallot, egg yolk, egg white, crème fraîche, chives, toasted brioche

## CHEESE, PLEASE \$34

### Selection of Farmhouse Cheeses

Grapes, fruit chutney, toasted nuts, artisanal bread & crackers

## CHARCUTERIE \$34

### Selection of Local Artisanal Charcuterie

Pickles, cornichons, marinated olives, mustards, chutneys, artisanal breads & crackers

## CHEESE & CHARCUTERIE \$36

### Selection of Artisanal Cheese & Charcuterie

Grapes, marinated olives, toasted nuts, pickles, mustards, chutneys, artisanal breads & crackers

## SHAWARMA & MEZZE \$33

### Chicken or Lamb Donair Style

Hummus, tabbouleh, tzatziki, sesame dressing, pickles, fresh condiments, dolmades, olives, pickled & grilled vegetables, falafel, flatbread

## OKAY, POKE \$38

### Sushi Grade B.C. Seafood

Tuna, salmon, prawn, tofu  
White or brown rice, greens, sesame, edamame, masago, ginger, cucumber, seaweed salad, avocado, cilantro, wasabi, crispy onion, sesame chili shoyu sauce, citrus ponzu, spicy togarashi aioli, miso mayonnaise

## ROASTED CAULIFLOWER TACOS \$28

### Warm Flour Tortillas

Cilantro slaw, avocado, pickled red onion, lime crème, queso cheese crumble

## CARNOLLI RISOTTO STATION \$28

### Hand Stirred Italian Rice

Shallots, white wine, butter, parmesan cheese

\*Chef attended station\*

## ARTISANAL SEMOLINA PASTA \$28

### Penne & Farfalle noodle

Garlic parmesan cream, virgin olive oil pesto, classic tomato marinara

\*Chef attended station\*

## DIM SUM & THEN SOME \$42

### Pork & Vegetarian Potstickers

Cabbage slaw & chili soy dressing

### Steamed Dim Sum

Har gow, siu mai, BBQ pork buns

### Whole Crispy Peking Duck

Steamed Chinese pancakes, hoisin sauce, cucumber, chili, scallions





# CARVINGS

*Priced per guest. All carvings are chef attended. Chef attended stations are priced at \$175 per chef, per station (two hour maximum). Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.*

*25 – 50 guests = 1 chef minimum*

*51 – 100 guests = 2 chef minimum*

*101+ guests = 3 chef minimum*

**Cedar Roasted Pacific Cod or Pacific Salmon | \$25**

*Maple, thyme & black pepper glaze*

**Porchetta Carving Station | \$25**

*Herbaceous mustard, salsa verde*

**Rosemary Rubbed Leg of Lamb | \$26**

*Garlic confit, salsa verde, natural jus*

**Slow Roasted Canadian Prime Beef Striploin | \$29**

*Grainy mustard, horseradish,  
creamy green peppercorn sauce*

**Maple Mustard Glazed Ham | \$24**

*Spiced apple chutney & rosemary jus*

**Roasted Whole Cauliflower Carvery | \$19**

*Chimichurri sauce, citrus cumin yogurt*

## CARVING ENHANCEMENTS

*Priced per guest*

**Grilled Asparagus | \$9**

**Roasted Root Vegetables | \$8**

**Yorkshire Puddings | \$9**

**Truffle Fries | \$10**

**Golden Potato & Cheese Gratin | \$9**

**Whipped Yukon Gold Potato | \$8**





# CANAPÉS

Priced per dozen. Minimum three dozen per selection (unless otherwise specified).



## COLD

**Lobster & Mango Roll** | \$76

*Rice paper, thai basil*

**Caramelized Onion Tart** (V, D, G) | \$64

*Grana padano, chive*

**Watermelon & Goats Cheese** (V, D) | \$64

*Extra virgin olive oil, fleur de sel*

**Heirloom Tomato Tart** (V, D, G) | \$66

*Ricotta, balsamic*

**Crisp Vegetable Roll** (VG) | \$62

*Rice paper, chili*

**Artichoke Bruschetta** (VG, G) | \$64

*Basil, confit garlic, sourdough*

**Herbed Goat Cheese Gougères** (V, D) | \$62

*Rosemary, lemon*

**Foie Gras Parfait** (D, G) | \$70

*Cherry financier*

**Togarashi Seared Ahi Tuna** (G) | \$70

*Sesame miso aioli*

**Premium West Coast Oyster** | \$74

*Minimum five dozen increments*

*Seasonal mignonette*

**Yellow Corn Financier** (G, D, V) | \$62

*Whipped lemon chive creme fraiche*

**House Smoked Salmon Rilette** (D, G) | \$68

*Herbed corn cake*

**Confit Duck Rilette** (D, G) | \$68

*Cheese cornbread*

## WARM

**Dungeness Crab Puff** (D, G) | \$76

*Black pepper jam*

**Crispy Soy Lime Chicken** | \$68

*Sesame*

**Fried Artichoke Pakora** (G) | \$64

*Tamarind glaze*

**Vegetable Samosa** (V, G) | \$62

*Mint chutney*

**Crispy Vegetable Spring Roll** (V, G) | \$62

*Soy honey*

**Chickpea Fritter** (V, G) | \$62

*Citrus herb aioli*

**Lemongrass Chicken Skewer** (N) | \$64

*Coconut peanut sauce*

**Soy Ginger Beef Skewer** | \$66

*Crispy shallot*

**BBQ Duck Spring Roll** | \$64

*Hoisin*

**Comte Cheese Fritter** (D, G) | \$66

*Truffle purée*

**Braised Beef Short Rib Croquette** (G) | \$70

*Horseradish, black pepper*

**Tempura Prawn** (G) | \$70

*Togarashi aioli*

**Alaskan Black Cod Cake** (G) | \$68

*Preserved lemon*

**Moroccan Chicken Samosa** (G) | \$66

*Classic chutney*

**Italian Meatball** (D, G) | \$66

*Pork, veal, beef, parmesan*

**Crispy Cauliflower** (VG) | \$64

*Black pepper jam*

# RECEPTION - DESSERT

Priced per guest. All reception dessert stations are chef attended. Chef attended stations are priced at \$175 per chef, per station (two hour maximum).

Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

25 – 50 guests = 1 chef minimum

51 – 100 guests = 2 chef minimum

101+ guests = 3 chef minimum



## **PACIFIC RIM ICE CREAM CART \$22**

Enhance to liquid nitrogen ice cream station \$8/pp

**Choice of two flavours seasonally inspired:**

Mini waffle cones, whipped cream, cocoa nibs,  
fresh fruit, toasted almonds, chocolate sauce,  
salted caramel

## **S'MORES STATION \$18**

Marshmallows, selection of chocolate,  
graham cracker

## **DOUGHNUTS & CHURROS STATION \$21**

**Selection of Toppings**

Chocolate, cacao nibs,  
vanilla whipped cream, toasted almonds,  
freeze dried fruits, salted caramel, sprinkles

## **A LITTLE BIT OF A GOOD THING**

\$18 per guest = Selection of 2

\$24 per guest = Selection of 3

### **Rhubarb Strawberry Cake**

Strawberry cream, toasted almonds

### **Buttermilk Panna Cotta**

Seasonal fruit gelée, macerated berries,  
salted crispy crumble

### **Coconut Tapioca Pearls**

Passion fruit curd, tropical fruits,  
crispy sesame wafer

### **Double Chocolate Brownie**

Caramel, fleur de sel

### **Berry Shortcake**

Angel food cake, vanilla cream,  
mint syrup

### **Classic Canadian Butter Tart**

Walnuts, maple syrup

### **Chocolate Espresso Tart**

Dark chocolate, roasted coffee beans

### **Classic Lemon Meringue Tart**

Lemon curd filling, vanilla meringue

### **Bittersweet Chocolate Praline Fondant**

Whipped milk chocolate ganache,  
praline glaze

### **Italian Tiramisu**

Ladyfinger sponge, espresso, mascarpone,  
cocoa

### **Caramel Pot De Crème**

Brown butter almond streusel,  
fleur de sel

### **Raspberry Velvet Cake**

Whipped mascarpone

### **Classic New York Style Cheesecake**

Seasonal fruit compote

### **Assorted Profiteroles**

Black currant and milk chocolate  
Strawberry and basil  
Praline and vanilla

### **Sliced Seasonal Fruit Platter**



# DINNER - CHEF SELECTED BUFFET

Priced per guest. Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.



## **PACIFIC RIM \$110**

### **Caramelized Onion & Potato Soup**

*Bacon, smoked paprika, parmesan*

### **Gathered Greens Salad**

*Fennel, carrot, radish,  
caramelized honey vinaigrette*

### **Classic Caesar Salad**

*Romaine lettuce, torn crouton, parmesan,  
signature dressing*

### **Grilled Mediterranean Vegetable Sampler**

*Marinated olives, fresh herbs, olive oil*

### **Rosstown Farms Organic Chicken Breast**

*Sherry brown butter vinaigrette*

### **Slow Baked Pacific Salmon**

*Citrus tarragon nage*

### **Locally Made Semolina Pasta**

*Roasted mushroom, confit garlic,  
cherry tomatoes, parmesan, olive oil*

### **Roasted Fingerling Potato**

*Garlic oil, scallions*

### **Chefs Selected Vegetables**

*Butter glazed, fleur de sel*

### **Apple Streusel Tarts**

*Vanilla scented cream*

### **Triple Chocolate Mousse**

*Bittersweet, milk & white chocolate mousse,  
caramel, crispy meringue*

### **Sliced Seasonal Fruit Platter**

## **PASTURE \$115**

### **Roasted Forest Mushroom Soup**

*Pickled hon-shimeji, thyme*

### **Roasted Beetroot Salad**

*Fennel, candied walnut, goat cheese,  
sherry vinaigrette*

### **Greek Salad**

*Cucumber, pepper, heirloom tomato, olives,  
feta*

### **Gathered Greens Salad**

*Fennel, carrot, radish,  
caramelized honey vinaigrette*

### **Grilled Mediterranean Vegetable Sampler**

*Marinated olives, fresh herbs, olive oil*

### **Spiced & Roasted Canadian Beef Brisket**

*Red wine jus*

*Enhance to beef carvery \$12 per guest.*

### **Rosstown Farms Organic Chicken Breast**

*Sherry brown butter vinaigrette*

### **Slow Baked Pacific Salmon**

*Citrus tarragon nage*

### **Ricotta & Spinach Cannelloni**

*Creamy béchamel, grana padano,  
herb gremolata*

### **Golden Potato & Cheese Gratin**

*Sweet onion, gruyère, cracked pepper*

### **Chefs Selected Vegetables**

*Butter glazed, fleur de sel*

### **Seasonal Fruit Crumble**

*Vanilla cream*

### **Chocolate Profiteroles**

*Milk chocolate ganache, blackcurrant gel*

### **Sliced Seasonal Fruit Platter**

## **COASTLINE \$130**

### **West Coast Chowder**

*Salmon, mussels, potato, lemon, dill*

### **Prawn & Rice Noodle Salad**

*Green beans, cherry tomato, roasted peanuts,  
cilantro, lime*

### **Classic Caesar Salad**

*Romaine lettuce, torn crouton, parmesan,  
signature dressing*

### **Roasted Beetroot Salad**

*Fennel, candied walnut, goat cheese,  
sherry vinaigrette*

### **Grilled Mediterranean Vegetable Sampler**

*Marinated olives, fresh herbs, olive oil*

### **Tamari Glazed Pacific Cod**

*Scallion, ginger soy reduction*

### **Roasted Canadian Beef Striploin**

*Red wine jus*

*Enhance to beef carvery \$12 per guest*

### **Rosstown Farms Organic Chicken Breast**

*Sherry brown butter vinaigrette*

### **Ricotta & Spinach Cannelloni**

*Creamy béchamel, grana padano,  
herb gremolata*

### **Whipped Yukon Gold Potato**

*Chives*

### **Chefs Selected Vegetables**

*Butter glazed, fleur de sel*

### **Raspberry Cheesecake Bar**

*New York style cheesecake, raspberry gel,  
graham crust*

### **Coconut Passion, Exotic Fruits**

*Coconut tapioca pearls, passion fruit curd*

### **Bittersweet Chocolate Praline Fondant**

*Whipped milk chocolate ganache,  
praline glaze*

### **Sliced Seasonal Fruit Platter**

# BUILD YOUR OWN DINNER BUFFET

\$135 per guest. Choice of one soup, three salads or starters, three mains, three accompaniments, & two desserts.

\$150 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments, & three desserts.

Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

Each buffet experience is accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

## SOUPS

### Vine Ripened Tomato

Basil chutney, parmesan, extra virgin olive oil

### Caramelized Onion & Potato

Bacon, smoked paprika, parmesan

### Warm Purée of Celeriac

Apple & celery heart salad, sunflower seed

### Roasted Forest Mushroom

Pickled hon-shimeji, thyme

### West Coast Chowder

Salmon, mussels, potato, lemon, dill

### Summer Corn Velouté *seasonally available*

Jalapeño, lime, cilantro

### Chilled Sweet Pea Soup

Citrus, tarragon

## SALADS & STARTERS

### Gathered Greens Salad

Fennel, carrot, radish,  
caramelized honey vinaigrette

### Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan,  
signature dressing

### Roasted Beetroot Salad

Fennel, candied walnut, goat cheese,  
sherry vinaigrette

### Asian Slaw

Sui choy cabbage, bean sprouts, scallion,  
cilantro, peanuts, soy ginger dressing

### Classic Wedge Salad

Creamy blue cheese, crispy bacon,  
grape tomato

### Heirloom Tomato Salad

Cucumber, basil, fior di latte, balsamic

### Avocado & Cucumber Salad

Citrus, garden herbs, arugula

### Kale Superfood Salad

Ancient grains, avocado, cucumber, mint,  
dill, sunflower seeds, herbed tahini dressing

### Grilled Mediterranean Vegetable Sampler

Marinated olives, fresh herbs, olive oil

### Warm Mushroom & Onion Tart

Flaky puff pastry, shaved parmesan,  
petit greens, aged sherry vinegar

### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,  
aged balsamic vinegar

### Red Pepper Chickpea Hummus

Feta, za'atar spice, crudité

## MAINS

### — FROM THE OCEAN

#### Slow Baked Pacific Salmon

Citrus herb emulsion

#### Roasted Filet of Pacific Cod

Herbaceous salsa verde

#### Lois Lake Steelhead

Chowder Sauce, petit herbs

#### Tamari Glazed Ling Cod

Scallion, ginger soy reduction

#### Haida Gwaii Halibut *seasonally available*

Lemon tarragon & shallot vinaigrette

#### Roasted Sablefish *surcharge \$10 per guest*

Yuzu dashi butter

### — FROM THE RANCH

#### Aromatic Braised Beef Short Rib

Natural jus

#### Slow Roasted Beef Striploin

Red wine jus

#### Rosstown Farms Organic Chicken Breast

Sherry brown butter vinaigrette

#### Gremolata Crusted Lamb

Cardamom spiced jus

#### Confit Duck Leg

Cherry jus

#### Fall off The Bone Rack of Ribs

Slow roasted pork ribs,  
apple cider bbq glaze

### — FROM THE MARKET

#### Ricotta & Spinach Cannelloni

Creamy béchamel, grana padano,  
herb gremolata

#### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, garden herbs,  
aged balsamic vinegar

#### Forest Mushroom & Leek Strudel

Roasted garlic cream

#### Locally Made Semolina Pasta

Roasted mushroom, confit garlic,  
cherry tomatoes, parmesan, olive oil



# BUILD YOUR OWN DINNER BUFFET *continued*

\$135 per guest. Choice of one soup, three salads or starters, three mains, three accompaniments, & two desserts.

\$150 per guest. Choice of one soup, four salads or starters, three mains, four accompaniments, & three desserts.

Minimum 25 guests, a \$15 charge per person will apply for each guest below the minimum.

## ACCOMPANIMENTS

### **Chefs Selected Vegetables**

*Butter glazed, fleur de sel*

### **Broccolini**

*Lemon, chili, parmesan*

### **Fine Green Beans**

*Brown butter, toasted almonds*

### **Sweet Local Corn on the Cob**

*seasonally available*

*Crema, cilantro, chili*

### **Baby Bok Choy**

*Ginger, sesame*

### **Roasted Sweet Carrots**

*Tahini dressing*

### **Provencal Vegetables**

*Garlic oil*

### **Roasted Root Vegetables**

*Maple, black pepper*

### **Forest Mushroom & Caramelized Onion**

*Thyme crumb*

### **Roasted Cauliflower**

*Citrus, salsa verde*

### **Whipped Yukon Gold Potato**

*Chives*

### **Roasted Fingerling Potato**

*Garlic oil, scallions*

### **Spiced Chickpea Fricassée**

*Italian parsley*

### **Golden Potato & Cheese Gratin**

*Gruyère, cracked pepper*

### **French Lentil Du Puy Cassoulet**

*Bacon, parsley*

### **Creamy Yellow Corn Polenta**

*Parmesan*

### **Aromatic Steamed Jasmine Rice**

## DESSERTS

### **Lemon Citrus Tart**

*Light basil cream*

### **Rhubarb Strawberry Cake**

*Strawberry cream, toasted almonds*

### **Buttermilk Panna Cotta**

*Basil syrup, macerated strawberries*

### **Chocolate Espresso Tart**

*Dark chocolate, roasted coffee beans*

### **Coconut Passion, Exotic Fruits**

*Coconut tapioca pearls, passion fruit curd*

### **Bittersweet Chocolate Praline Fondant**

*Whipped milk chocolate ganache, praline glaze*

### **Double Chocolate Brownie Cake**

*Caramel, fleur de sel*

### **Berry Shortcake**

*Vanilla scented cake, vanilla cream*

### **Triple Chocolate Mousse**

*Bittersweet, milk & white chocolate mousse, caramel, crispy meringue*

### **Classic New York Style Cheesecake**

*Seasonal fruit compote*

### **Earl Grey Crème Brûlée**

*Slow baked, tea infused custard*

### **Warm Croissant Bread Pudding**

*Bourbon custard sauce*

### **Seasonal Fruit Cobbler**

*Vanilla cream*

### **Sliced Seasonal Fruit Platter**



# DINNER - PLATED

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

\$115 per guest (three course). Choice of one soup or salad (upgrade to starter for \$10), one main, & one dessert.

\$135 per guest (four course). Choice of one soup or salad, one starter, one main, & one dessert

## SOUPS

### Truffled Celeriac Velouté

Roasted apple, toasted hazelnuts

### Summer Corn seasonally available

Roasted corn, popcorn, smoked paprika

### Spiced Butternut Squash

Pickled sultanas, savoury granola

### Chilled Avocado & Cucumber

Buttermilk, mint

### Vine Ripened Tomato

Basil chutney, parmesan,  
extra virgin olive oil

### Caramelized Onion & Potato

Smoked paprika, parmesan

### Roasted Forest Mushroom

Pickled hon-shimeji, thyme

### Coconut Curried Squash

Toasted pumpkin seeds

### Creamy Lobster Bisque

surcharge \$9 per guest  
Cognac, crème fraîche

## SALADS

### Heirloom Tomato & Fior di Latte

Cucumber, basil, aged balsamic

### Roasted Beetroot & Citrus

Fennel, candied walnut, goat cheese,  
sherry vinaigrette

### Okanagan Stone Fruit &

### Burrata Cheese

Seasonally available July-Sept  
Pickled red onion, mint, extra virgin  
olive oil

### Poached Bosc Pear

Arugula, toasted hazelnuts,  
blue cheese crumble,  
caramelized honey vinaigrette

### Mango & Avocado

Jícama, cilantro, pea shoots, chili, mint,  
thai vinaigrette

### Apple & Burrata Cheese

Red grape, celery, hazelnuts, basil,  
grape vinaigrette

### Chefs Seasonal Green Salad

Cucumber, fennel, carrot,  
citrus vinaigrette

## CHILLED STARTERS

### BC Side Stripe Shrimp

Avocado, cucumber, cilantro, mint,  
kaffir lime coconut dressing

### Parma Ham Carpaccio

Compressed melon, arugula, frisée,  
piave cheese, toasted hazelnut,  
aged balsamic

### Citrus Marinated Hamachi

Avocado purée, radish, celery,  
spiced puffed rice,  
yuzu tamari vinaigrette

### Bison Tartare

Shallots, capers, chives, egg yolk,  
crostini, mustard vinaigrette

### Lightly Seared Albacore Tuna

Asian pear, shaved radish, celery,  
citrus ponzu vinaigrette

### Citrus Cured Pacific Salmon

Confit lemon, celeriac, radish, shallot,  
herb crème fraîche

## WARM STARTERS

### Seared Nova Scotia Scallops

Avocado, cucumber, hon-shimeji  
mushrooms, togarashi puffed rice,  
sesame miso dressing

### Wild Mushroom & Onion Tart

Flaky puff pastry, shaved parmesan,  
petit greens, aged sherry vinegar

### West Coast Crab & Cod Cake

Celeriac rémoulade, citrus, frisée,  
petit greens

### Heirloom Tomato & Ricotta Tart

Flaky puff pastry, whipped citrus ricotta,  
basil, mint, aged balsamic vinegar

### Seared Quebec Foie Gras

surcharge \$9 per guest  
Seasonal garniture, toasted brioche

## DINING

## ENHANCEMENTS

### Add a Starter

Additional course | \$20 per guest

### Pre-selected

Choice of two mains | \$10 per guest

### Day of Selection

Choice of two mains | \$20 per guest



# DINNER - PLATED *continued*

All dinner menus are accompanied by artisanal bread, British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.

\$115 per guest (three course). Choice of one soup or salad (upgrade to starter for \$10), one main, & one dessert.

\$135 per guest (four course). Choice of one soup or salad, one starter, one main, & one dessert



## ***MAINS***

### ***— FROM THE OCEAN***

#### **Seared Pacific Salmon**

*Leek & crab tart, tomato confit,  
lemon basil gastrique*

#### **Roasted Sablefish**

*Crispy rice fritters, braised daikon,  
fine beans, yuzu dashi  
Surcharge \$9 per guest*

#### **Pacific Rim Lingcod**

*Lardon, leek, celery, potato chowder,  
petit herbs*

#### **Haida Gwaii Halibut**

*seasonally available  
Fingerling potatoes,  
farmers market vegetables, shellfish butter,  
dill oil*

#### **Coriander & Fennel Crusted Ahi Tuna**

*Chickpea fricassée, artichoke, olives,  
herbed olive oil*

### ***— FROM THE MARKET***

#### **Forest Mushroom & Leek Strudel**

*Chef selected vegetables,  
roasted garlic sauce*

#### **Locally Made Semolina Pasta**

*Roasted mushroom, confit garlic,  
cherry tomatoes, parmesan, olive oil*

#### **Heirloom Tomato & Ricotta Tart**

*Flaky puff pastry, whipped citrus ricotta,  
basil, mint, aged balsamic vinegar*

### ***— FROM THE RANCH***

#### **Herb Crusted Beef Tenderloin**

*Red wine onion pave, braised carrot,  
wild mushroom, natural jus  
Surcharge \$12 per guest*

#### **Aromatic Braised Beef Short Rib**

*Caramelized onion tart, broccoli purée,  
red wine jus*

#### **Apple Thyme Glazed Chicken**

*Eggplant caponata, celeriac espuma,  
sauce robert*

#### **Cinnamon Smoked Duck Breast**

*Cherry thyme clafouti, glazed beets,  
spiced duck jus*

#### **Berkshire Pork Loin**

*Roasted apple, savoy cabbage,  
warm sherry maple vinaigrette*

#### **Peace River Rack of Lamb**

*Carrot gratin, tomato confit,  
cardamom scented lamb jus*

#### **Slow Cooked Lamb Shank**

*Seasonal vegetable carnoli risotto, parmesan,  
aromatic lamb glaze*

#### **Grass Fed Beef Rib Eye**

*Golden potato & gruyere cheese gratin,  
glazed asparagus, port wine jus  
Surcharge \$12 per guest*

## ***DESSERTS***

#### **Manjari Chocolate Raspberry Bombe**

*Vanilla Bavarian cream, crispy hazelnut wafer,  
raspberry sorbet*

#### **Warm Almond Berry Tart**

*Caramelized honey, blackberry verbena sorbet*

#### **Lemon Citrus Tart**

*Raspberry sorbet, chantilly cream*

#### **Buttermilk Panna Cotta**

*Seasonal fruit gelée, macerated berries,  
salted crispy crumble*

#### **Bittersweet Chocolate Praline Fondant**

*Malted milk sherbet, praline glaze*

#### **Lemon Meringue Cheesecake**

*Lemon curd, basil gel*

#### **Exotic Fruit Tart**

*Lime pineapple compote,  
whipped coconut cream*

#### **Caramelized White Chocolate Cremeux**

*Espresso sorbet, salted shortbread crumble*

#### **Warm Seasonal Fruit Crumble**

*Vanilla ice cream*

# LATE NIGHT CRAVINGS

*Priced per dozen (unless otherwise specified). Minimum three dozen per selection.*

## SAVOURY

**Pacific Rim Beef Slider (D, G) | \$68**

*Cheddar, pickle, special sauce, brioche bun*

**Herbaceous Crispy Falafel Slider (V, G) | \$63**

*Lettuce, mint, dill, lemon herb sauce, pickled onion, toasted bun*

**BBQ Chicken Slider (D, G) | \$66**

*Buttermilk slaw, fried onion, toasted bun*

**Crispy Fried Pork Wontons (G) | \$61**

*Chili sauce, soy*

**Thai Chicken Wings | \$63**

*Cilantro, lime*

**Classic Salt & Pepper Chicken Wings | \$63**

**Crispy Dry Ribs | \$61**

**Hoisin Asian BBQ Ribs | \$61**

**Prawn Spring Rolls (G) | \$62**

**Crispy Vegetarian Spring Rolls (VE, G) | \$58**

**Vegetable Samosas (VE, G) | \$58**

**Truffle & Parmesan Fries (V, D) | \$9 per guest**

**All Dressed Waffle Fries (VE) | \$9 per guest**

**Yam Fries (VE) | \$9 per guest**

**Grilled Cheddar Cheese Bites (V, D, G) | \$8 per guest**

## FLATBREADS

*Priced per flatbread. 25 inch artisanal flatbread. (10 slices per flatbread)*

**Pesto & Sundried Tomato (V, D, G) | \$29**

*Garlic cream, peppers, feta, lemon*

**Margherita (V, D, G) | \$29**

*Tomato sauce, fior di latte, basil*

**Spicy Chorizo (D, G) | \$31**

*Tomato sauce, roasted onion, parmesan*

## SWEET

**Classic New York Style Cheesecake (V, D, G) | \$62**

**Double Chocolate Cupcakes (V, D, G) | \$62**

**Red Velvet Cupcakes (V, D, G) | \$62**

**Traditional Tiramisu (V, D, G) | \$62**

**Coconut Tapioca Pearl Pudding (VE) | \$60**

**Bitter Sweet Chocolate Tart (V, D, G) | \$62**

**Vanilla Crème Brûlée (V, D) | \$60**

**Lemon Meringue Tart (V, D, G) | \$60**

**Apple Strudel Tart (V, G) | \$60**

**Selected House Baked Cookies (V, G) | \$52**

**Bitter Sweet Chocolate Brownies (V, D, G) | \$52**

**Chocolate Praline Fondant (V, D, G) | \$62**

**Churros (V, D, G) | \$60**

*Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.*





# KIDS DINNER - PLATED

\$45 per child, 12 years old and under (three course). Choice of one starter, one main, & one dessert.

Each plated kids experience is accompanied by artisanal bread & British Columbia butter, fruit juice or milk.



## STARTERS

### Gathered Greens Salad

Carrots, cucumber, cherry tomato, lemon vinaigrette

### Creamy Tomato Soup

Croutons, parmesan

### Chicken Noodle Soup

Classic rich broth, chicken breast, aromatics

### Crisp Vegetable Crudit 

Carrot, cucumber, celery, grape tomato, creamy ranch dip

## MAINS

### Roasted Chicken

Golden yukon mashed potato, chef selected vegetables, gravy

### Seared Salmon

Golden yukon mashed potato, chef selected vegetables, creamy dill sauce

### Cheeseburger

Cheddar cheese, ketchup, mayonnaise, golden fries

### Chicken Strips & Fries

Ketchup, plum sauce

### Macaroni & Cheese

Classic creamy sauce

### Spaghetti & Bolognese

Rich tomato meat sauce, parmesan

### Spaghetti & Tomato Sauce

Parmesan

## DESSERTS

### Ice Cream Sundae

Chocolate, strawberry & vanilla ice cream, rainbow sprinkles, warm chocolate sauce

### Chocolate Brownie

Whipped cream, warm chocolate sauce

### Warm Apple Crumble

Vanilla ice cream, caramel sauce

Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.

# VENDOR DINNER - BUFFET

*\$60 per guest.*

*Each vendor meal is served collectively as a single dining experience, accompanied by artisanal bread & British Columbia butter, Royal Cup Coffee & a selection of Lot 35 Teas.*

## **STARTERS**

### **Gathered Greens Salad**

*Shaved vegetables, caramelized honey vinaigrette*

### **Seasonal Inspired Salad**

*Chef's seasonally inspired creation*

## **MAINS**

### **Roasted Organic Rosstown Farms Chicken**

*Thyme scented jus*

### **Slow Baked Pacific Salmon**

*Citrus Butter*

### **Roasted Golden Potatoes**

### **& Butter Glazed Market Vegetables**

### **Locally Made Semolina Pasta**

*Roasted garlic, cherry tomatoes, italian parsley,  
extra virgin olive oil*

## **DESSERTS**

### **Seasonally Inspired Dessert**

*Chef's sweet tooth of the day*





# WINE

## ***SPARKLING WINE, BC***

Averill Creek, Charme de L'ile, Cowichan Valley, BC, Canada	\$70
Red Rooster, Sparkling Brut, Okanagan, BC, Canada	\$100

## ***SPARKLING WINE, INTERNATIONAL***

Moët & Chandon, Brut Imperial, Epernay, Champagne, France	\$190
Pommery, Rosé, Reims, Champagne, France	\$240
Casa di Bottega, Glera, Veneto, Italy	\$70



## ***ROSÉ***

Tantalus, Cabernet Franc, Kelowna, BC, Canada	\$80
Triennes, Cinsault, Côtes de Provence, France	\$99

## ***BEST OF BC, WHITE***

Mission Hill, Estate Sauvignon Blanc, Kelowna, BC, Canada	\$70
La Stella, Vivace, Pinot Grigio, Osoyoos, BC, Canada	\$75
Tantalus, The Bear, Chardonnay, Kelowna, BC, Canada	\$70
Martin's Lane, Naramata Bench Vineyard, Riesling, Kelowna, BC, Canada	\$190

## ***INTERNATIONAL WHITE***

La Spinelli, Pinot Grigio, Abruzzo, Italy	\$70
Cannonball, Chardonnay, California, USA	\$110
Hubert Brochard, Sauvignon Blanc, Chavignol, Sancerre, Loire Valley, France	\$110
Louis Jadot, Chardonnay, Chablis, Burgundy, France	\$95

## ***BEST OF BC, RED***

Mission Hill, Estate Cabernet/Merlot, Kelowna, BC, Canada	\$70
Le Vieux Pin, Petit Rouge, Syrah Blend, Osoyoos, BC, Canada	\$80
Osoyoos Larose, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada	\$150

## ***INTERNATIONAL RED***

Hacienda López de Haro, Tempranillo, Reserva, Rioja, Spain	\$85
Tenuta Guade Al Tasso, Cabernet/Merlot, Il Bruciato, Tuscany, Italy	\$90
Vietti, Nebbiolo, Perbacco, Piedmont, Italy	\$120
Stoller, Pinot Noir, Willamette Valley, Oregon, USA	\$110

# DRINKS

Minimum consumption of \$450 net revenue per bar or a labour charge of \$160 will apply.

A cashier charge of \$160 per cashier will apply to all cash bars.

Prices subject to change. Priced per person.



## LIQUOR BARS

### — PREMIUM BAR (1oz) \$12

Tito's Handmade, Beefeater, Bacardi Superior, Hornitos Plata Tequila, Jack Daniel's or Old Forester 86 or Canadian Club, The Famous Grouse, Martini & Rossi

### — DELUXE BAR (1oz) \$14

Ketel One, Bombay Sapphire, Bacardi Superior, Bacardi 8-Year, Casamigos Silver, Maker's Mark, Chivas Regal, Martini & Rossi

### — LUXURY BAR (1oz) \$16

Absolut Elyx, Belvedere, The Botanist Gin, Bacardi Superior, Bacardi Gran Reserva Diez 10-Year, Don Julio Blanco, Woodford Reserve, The Macallan Double Cask 12-Year, Martini & Rossi

## LIQUEURS (1oz) \$12

Campari, Aperol, Bailey's Irish Cream, St. Germain Elderflower Liqueur, Amaro Montenegro

## WINE by the glass

House Wine (5oz) \$14  
Deluxe Wine (5oz) \$17

## BEER AND NON-ALCOHOLIC BEERS \$12

Stella Artois  
Asahi  
Bud Light  
Talisman Pale Ale  
33 Acres California Common (Brown Ale)

## SOFT DRINKS \$8

Regular and Diet Soft Drinks

## BOTTLED WATER \$8

Distilled or Sparkling Water

## BOTTLED JUICES \$10

Apple/Cranberry, Grapefruit, and Orange  
Subject to change



# COCKTAILS



## ***SIGNATURE COCKTAILS***

### **Madame Fluer \$23**

Vodka, chamomile, bubbles, lemon, honey  
*elegant & floral champagne cocktail*

### **Boutonniere \$23**

Cognac, blackberry, lavender, lemon, bubbles  
*elegant & floral champagne cocktail*

### **Pacific Garden \$23**

Gin, cucumber, jasmine green tea, yuzu, soda, mint  
*tall, light and refreshing*

### **Elegance \$23**

Strawberry, white chocolate, lemon, prosecco  
*delightful and elegant champagne cocktail*

### **Golden Hour \$25**

Reposado tequila, orange, ginger, lemon, cinnamon  
*margarita at the end of the day*

### **Rose Lense \$23**

Gin, aperol, salted raspberry, grapefruit, rosemary, prosecco  
*perfect refreshing aperitif*

### **Smoke & Mirrors \$25**

Bourbon, islay scotch, maple, bitters, orange  
*a deep, rich and smoky old fashioned style cocktail*

## ***CLASSIC COCKTAILS***

### **Espresso Martini \$25**

Vanilla vodka, kahlua, espresso

### **Old Fashioned \$23**

Bourbon, demerara, aromatic bitters, orange cherry

### **Negroni \$23**

Gin, sweet vermouth, campari, orange cherry

### **Martini \$25**

Gin or vodka, dry vermouth, lemon twist or olives

## ***FREE SPIRIT***

### **Queen of Hearts \$14**

Coconut water, raspberry, lemon, ginger beer

### **Zen \$14**

Green tea, cucumber, lime, yuzu, soda, rosemary

### **Enchanted Blossom \$14**

Elderflower, lime, orange blossom water

# *CONFERENCE SERVICES & CATERING POLICIES*

## *ALLERGIES*

In the event that a guest in your group has any food allergies, you shall inform us of the names of such persons and nature of their allergies in order to allow us to 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 and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur.

## *CANCELLATION*

Your Event Services Representative would be pleased to discuss our cancellation policy with you individually.

## *FOOD & BEVERAGE*

All food and beverage served in the hotel are to be provided by Fairmont Pacific Rim, with the exception of wedding cakes, for which a service charge will apply. In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the hotel through the BC Liquor Distribution Branch. Liquor service is not permitted after 1:00 am (12:00am on Sundays and holidays).

## *FUNCTION GUARANTEES*

The hotel will require the guaranteed number of guests attending the function by 12:00pm, at least seventy-two (72) hours or three (3) business days prior to the function date. This will be considered the minimum guarantee and this may not be reduced.

## *LABOUR RATES*

Minimum consumption of \$450.00 net revenue per bar or a labour charge of \$170.00 will apply. A cashier charge of \$170.00 per cashier will apply to all cash bars. Prices subject to change. \$70.00 per hour will be charged per additional hour over 4 hours.

## *MENU SELECTION*

In addition to Fairmont Pacific Rim menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the catering office two weeks prior to your scheduled event. The prices are subject to change without notice.

## *FOOD & BEVERAGE SERVICE*

Fairmont Pacific Rim must provide all food and beverage service. Guests may not provide or remove food or beverage from the premises due to license restrictions unless otherwise specified.

## *ENTERTAINMENT & DÉCOR*

Functions may be enhanced with décor, such as flowers, music & specialty linens. A diverse range of recommended resources and/or vendors for these services are available. All deliveries must be coordinated through the catering office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

## *AUDIO VISUAL*

ENCORE® (formally PSAV), is our official audio visual contractor to the hotel, and maintains a fully staffed office in the hotel. They provide complete audio visual planning services, skilled technicians and state-of-the-art equipment that are responsive to your every need. An outside audio visual supplier fee will be levied when an outside audio visual company is used.

## *FUNCTION ROOMS*

Function facilities are assigned by the hotel according to the guaranteed guest attendance anticipated. The hotel reserves the right to reassign rooms based on the event's guaranteed attendance. Room rental fees are applicable, additional fees will apply for meetings, ceremonies, and events with special setup requirements.





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