



FAIRMONT PALLISER
EVENTS MENU

Fairmont
PALLISER

Welcome to Fairmont Palliser – a landmark event destination in Calgary for more than 110 years.

Our dedication to service excellence shows – we've proudly hosted Calgary's most distinctive gatherings since 1914. At Fairmont Palliser, we host elegant events that are remembered for years to come.

Beautiful event spaces and a ballroom that features historic murals and designs from our country's iconic provincial landscapes, are paired with the talents of Gregor Dunki, our Executive Chef and his culinary team. The authenticity of this top team at the helm of the Calgary's most iconic address brings these unique settings to life with inventive cuisine featuring authentic recipes and world-class cooking techniques.

It is our pleasure to offer you menus, featuring local and organic ingredients that cater to a range of dietary needs including vegetarian dishes, gluten free and more. The hotel has longstanding relationships to ensure access to the country's highest-quality food and beverage products and provide you with the most responsibly produced options for your event. The hotel is proud to use local and trusted producers. Fairmont Palliser proudly partners with ABC Bees at Fort Calgary. This is also home to our apiary where we house two working hives that produce 100-150lbs annually, and is used for sweet treats, cocktails and gifts for our special guests. Your meeting will matter to the planet when you choose a venue that chooses the planet.

Quality beverages are the finishing touch of any event. With the recent addition of Nicholas Hall, Director of Food & Beverage, the range of our beverage program has been enhanced to include elegant champagne offerings while also including an array of premium alcoholic and non-alcoholic cocktails.

For more than 110 years, great food, beverage and exemplary service has been essential to our offering. We're pleased that you are considering our renowned banquet venue and our Event Sales & Services Managers look forward to working with you to create a distinctive and memorable experience.



FAIRMONT PALLISER

EVENTS MENU 2024

Breakfast

Breaks & Refreshments

Lunch

Reception

Dinner

Beverage





FAIRMONT PALLISER EVENTS

BREAKFAST

MENU

BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 teas. Our breakfast buffets are designed for a minimum of 20 guests. For events fewer than 20 guests and addition \$7 per guest surcharge will be applied. All pricing is per person. (No Surcharge for the Continental Buffet).

CONTINENTAL 35

Sliced Fruit & Grapes (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF, V)
House-made Granola (DF, V)
Whole Seasonal Fruit (GF, DF, VE)
Assorted Danishes, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)

HEALTHY START 39

Diced Fruit & Berries (GF, DF, VE)
Berry & Coconut Smoothie (GF, DF, V)
Greek Yogurt & Berry Yogurt (GF, V)
House-made Bircher Muesli, Almonds, Raisins (DF, VE)
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE)
Bran Muffin & Lemon Blueberry Loaf (V)
Butter, Fruit Preserves, Marmalade & Honey (V)

PALLISER BREAKFAST 46

Diced Fruit & Berries (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF, V)
House-made Granola (DF, V)
Assorted Danishes, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Scrambled Free Run Eggs, Green Onions (GF, DF, V)
Breakfast Potatoes, Fresh Herbs (GF, DF, VE)
Sautéed Button Mushrooms (GF, DF, VE)
Choice of 2: Bacon, Pork or Chicken Sausage

STAMPEDE BREAKFAST 48

Sliced Seasonal Fruit & Grapes (GF, DF, V)
Greek Yogurt & Berry Yogurt (GF, V)
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE)
Assorted Mini Beignets (V)
Scrambled Free Run Eggs, Green Onions (GF, DF, V)
Baked Beans (GF, DF, VE)
Corned Beef & Potato Hash
Buttermilk Pancakes, Maple Syrup, Whipped Cream & Berry Compote (V)
Choice of 2: Bacon, Pork or Chicken Sausage (GF, VE)

BUFFET ENHANCEMENTS

Bagels & Cream Cheese (V) 7
Bagels, Smoked Salmon, Cream Cheese, Capers, Onions 13
Bacon, Pork Sausage or Chicken Sausage 7
Plant Based Sausage (VE) 9
Buttermilk Pancakes, Maple Syrup, Whipped Cream & Berry Compote (V) 7
Waffles, Maple Syrup, Whipped Cream & Berry Compote (V) 7
Breakfast Sandwich, Egg, Sausage Patty, Cheddar, English Muffin 11
Steel Cut Oatmeal, Maple Syrup, Brown Sugar & Berry Compote (DF, VE) 6
Assorted Whole Fruit (GF, DF, VE) 4 per each

OMELETTE STATION 19

Price Includes One Chef for Two Hours
Free Run Eggs, Cheddar, Ham, Bacon, Mushrooms, Spinach, Peppers, Tomato, Green Onions

MENU

BREAKFAST

PLATED BREAKFAST

Plated breakfasts are served with chilled juice, regular & decaffeinated coffee and LOT 35 teas. All prices are per person.

FAMILY STYLE

Sliced Fruit & Berries (GF, DF, VE)

Assorted Danishes, Muffins & Croissants (V)

Butter, Fruit Preserves, Marmalade & Honey (V)

Your Selection of One Plated Breakfast Entrée:

SCRAMBLED FREE RUN EGGS, CHIVE 47

Skillet Alberta Potatoes, Bacon & Pork Sausage, Vine Ripe Tomatoes

SPINACH, MUSHROOM & GOAT CHEESE FRITTATA 47

Alberta Skillet Potatoes, Chicken Sausage, Vine Ripe Tomatoes

EGGS BENEDICT 47

Free Run Egg, Honey Ham, Lemon & Chive Hollandaise, Alberta Skillet Potatoes, Vine Ripe Tomatoes

PLANT BASED BREAKFAST (VE) 47

Vegan Scrambled Egg, Plant-Based Sausage, Alberta Skillet Potatoes, Sautéed Mushrooms, Vine Ripe Tomatoes



MENU

BREAKFAST

BREAKFAST ON THE RUN

Breakfast On The Run is prepared for offsite consumption only & may not be served in event space. All prices are per person.

BRAN MUFFIN (V)
HOUSE-MADE GRANOLA BAR (V)
BOTTLED BLACK RIVER JUICE (300ml)
WHOLE APPLE
FLOW ALKALINE SPRING WATER

Your Choice Of:
HONEY HAM & SWISS 37
Croissant, Honey Mustard

TOMATO & WHITE CHEDDAR (V) 36
Croissant, Lemon Mayonnaise

ADD ON 9
Regular & Decaffeinated Coffee and LOT 35 Teas



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)



FAIRMONT PALLISER EVENTS

BREAKS

MENU

BREAKS

THEMED BREAKS

All Themed Breaks are served with regular & decaffeinated coffee and LOT 35 teas. All prices are per person.

MILK & COOKIES (V) 25

Chocolate Chip, Oatmeal Raisin
Double Chocolate
White Chocolate Macadamia Nut Cookies
Jugs of 2% Milk and Chocolate Milk

WELLNESS BREAK (GF, DF, VE) 27

Energy Juice With: Spinach, Red Apple, Red Beet,
Ginger, Carrot, Pomegranate
Strawberry & Banana Coconut Smoothie
Freshly Squeezed Orange Juice
Infused Ice Water
Assorted Whole Fruits
Fruit Skewers

HAPPY BREAK 26

Berry & Coconut Smoothie (GF, DF, VE) House-
made Granola Bars (V) Trail Mix (V) Sliced Seasonal
Fruit (GF, DF, VE)
Flow Alkaline Spring Water

MIDWAY 29

Kettle Chips, Spicy Dip (GF, V)
Mini Beignets (V)
Caramel Popcorn (GF, V)
Sliced Watermelon (GF, DF, VE)
Mini Corn Dogs, Yellow Mustard (Pork)

FARMERS MARKET 36

Crispy Seasonal Vegetables (GF, DF, VE)
Palliser Sourdough Bread & Salted Butter (V)
Hummus (GF, DF, VE) & Lemon Ranch Dip (GF, V)
Alberta Cheese, Raincoast Crackers, Grapes (V)
House-made Granola Bars (V)

MEZZE (V) 25

Pita Chips, Naan
Pepperoncini (GF, DF), Hummus (GF, DF), Baba
Ganoush (GF, DF)
Marinated Olives (GF, DF)

AFTERNOON TEA SWEETS 27

White Chocolate Strawberry Squares (GF, V)
Fresh Fruit Tarts (V)
Milk Chocolate Mousse Slices (GF)
Mini Chocolate Cupcakes (V)

ROAD TRIP 26

Buttered Popcorn & Caramel Popcorn (GF, V)
Kettle Chips & Spicy Dip (GF, V)
Wasabi Peas (V)
Gummy Worms & Smarties



MENU

BREAKS

BUILD YOUR OWN

FROM THE BAKERY *prices are per dozen*

- Assorted Cookies (V) 48
- Assorted Mini Danishes (V) 60
- Mini Butter & Chocolate Croissant (V) 48
- Assorted Mini Muffins (V) 48
- Assorted Mini Cheesecake (V) 48
- Flourless Chocolate Brownies (GF, V) 48
- Assorted Macarons (V) 60
- Mini Beignets (V) 48
- Assorted Scones & Vanilla Cream (V) 65

HEALTHY ADDITIONS *prices are per dozen*

- Assorted Whole Fruit (GF, DF, VE) 48
- House-made Granola Bars (V) 48
- Chocolate Dipped Strawberries (GF, V) 70
- Fruit Skewers, Yogurt & Mint Dip (GF, V) 60

BREAK ENHANCEMENTS *prices are per person*

- Cheese & Charcuterie, Pickled Vegetables, Grapes, Baguette, Crackers 33
- Vegetable Crudité, Hummus & Baba Ghanoush (GF, DF, VE) 17
- Sliced Fruit & Berries (GF, DF, VE) 11

DRY SNACKS *Individually packaged, prices are per dozen*

- House-made Kettle Chips, Sea Salt (GF, DF, VE) 36
- Corn Chips, Chili Salt (GF, DF, VE) 36
- Butter Popcorn (GF, V) 30
- Truffle Popcorn (GF, DF, VE) 36

BAR SNACKS

- Mixed Olives 300gr (GF, DF, VE) 26
- Mixed Nuts 300gr (GF, DF, VE) 35

BEVERAGES

- Regular & Decaffeinated Coffee 9
- LOT 35 Teas 9
- Sparkling or Still Water (750ml) 16 each
- Sparkling or Still Water (330ml) 8 each
- Flow Alkaline Spring Water (500ml) 8 each
- Assorted Coca Cola Products 7 each
- Assorted Bottled Black River Bottled Juice (300ml) 7 each
- Orange, Grapefruit, Apple or Cranberry Juice 20*
- 2% Milk or Skim Milk 15*
- 2% Chocolate Milk 18*
- Soy Milk 15*
- Almond Milk 18*
- *prices are per litre*

CONTINUOUS BEVERAGE BREAK 27

- prices are per person*
- Regular & Decaffeinated Coffee, LOT 35 Teas
- Regular and Diet Soft Drinks



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

MENU

BREAK PACKAGES

All prices are per person.

ALL DAY BREAK 51

MORNING - 45 min

Fresh Orange & Grapefruit Juice
Sliced Fruit & Berries (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF)
Assorted Danishes, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Regular & Decaffeinated Coffee And LOT 35 Teas

MID-MORNING - 20 min

Regular & Decaffeinated Coffee and LOT 35 Teas

AFTERNOON - 30 min

Strawberry Shortcake (V)
Sliced Fresh Fruit & Berries (GF, DF, VE)
Regular & Decaffeinated Coffee and LOT 35 Teas
Regular and Diet Soft Drinks

MORE THAN A MEETING 95

MORNING - 45 min

Fresh Orange & Grapefruit Juice
Sliced Fruit & Berries (GF, DF, VE)
Greek Yogurt & Berry Yogurt (GF)
Assorted Danishes, Muffins & Croissants (V)
Butter, Fruit Preserves, Marmalade & Honey (GF, V)
Regular & Decaffeinated Coffee And LOT 35 Teas

MID-MORNING - 20 min

Whole Fruit & House-made Granola Bars (V)

LUNCH BUFFET - 1 hour (includes the following)

SOUP OF THE DAY

SALAD BAR

Baby Greens, Shaved Vegetables,
Herb Balsamic Dressing (GF, DF, V)
New Potatoes, Gherkins, Alberta Egg, Green Onions,
Mustard Dressing (GF, DF, V)

SANDWICH BAR

Black Forest Ham & Emmental Cheese, Sourdough,
Mustard Aioli
Grilled Market Vegetables, Quinoa, Arugula, Hummus
Whole Wheat Wrap (VE)
Smoked Turkey Wrap, Kale, Avocado,
Sweet & Sour Onion Jam (GF)
Egg Salad, Fresh Herbs, Watercress, Sourdough (V)

DESSERTS

Citrus Tart (V)
Chocolate Hazelnut Brownies (GF, V)
Beignets (V)

AFTERNOON - 30 min

Mini Chocolate Cupcakes (V)
Vanilla Shortbread Cookies (V)
Sliced Fresh Fruit (VE)
Regular & Decaffeinated Coffee and Lot 35 Teas





FAIRMONT PALLISER EVENTS

LUNCH

MENU

LUNCH BUFFETS

Lunch buffets are served with regular & decaffeinated coffee, LOT 35 teas.

For events with fewer than 20 guests an additional \$7 per guest surcharge will be applied. All pricing is per person.

WORKING LUNCH 60

SOUP OF THE DAY

SALAD BAR

Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)

Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, VE)

New Potatoes, Gherkins, Alberta Egg, Green Onions, Mustard Dressing (GF, DF, V)

SANDWICHES (CHOOSE UP TO 4)

Curry Chicken Salad, Dried Apricots, Arugula, Butter Croissant

Alberta Roast Beef, White Cheddar, Pickles, Horseradish Aioli, Dark Rye

Black Forest Ham & Emmental Cheese, Sourdough, Mustard Aioli

Grilled Market Vegetables, Quinoa, Arugula, Hummus, Whole Wheat Wrap (VE)

Beefsteak Tomato & White Cheddar, Baby Kale, Herb Aioli, Nine Grain Bread (V)

Grilled Chicken Breast, Bacon, Chipotle, Tomato, Arugula, Herb Focaccia

Montreal Smoked Meat, Sauerkraut, Honey Mustard, Soft Pretzel Roll

Smoked Turkey Wrap, Kale, Avocado, Sweet & Sour Onion Jam

Egg Salad, Fresh Herbs, Watercress, Sourdough (V)

Steelhead Salmon Salad, Lemon Aioli, Capers, Chive, Pumpernickel

DESSERTS

Fruit Tarts (V)

Chocolate Layer Cake (GF, V)

Vanilla Cream Profiteroles (V)



MENU

LUNCH BUFFETS

Lunch buffets are served with regular & decaffeinated coffee, LOT 35 teas.

For events with fewer than 20 guests an additional \$7 per guest surcharge will be applied. All pricing is per person.

WHOLESOME LUNCH 64

Bread Rolls & Butter

Vegetable Crudit , Hummus, Dill Yogurt Dip (GF, V) Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)

Chickpea Salad, Parsley, Tomato, Cucumber, Lemon Vinaigrette (GF, DF, VE)

Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, VE)

Steamed Steelhead Salmon, Lemon Caper & Herb Vinaigrette (GF, DF)

Roasted Chicken Breast, Chimichurri (GF, DF)

Grilled Tofu, Garlic & Herb Marinade (GF, DF, VE)

Steamed Green Vegetables, Extra Virgin Olive Oil (GF, DF, VE)

Flourless Chocolate Brownie (GF, V)

Strawberry Rhubarb Crumble Bar (GF, VE)

Sliced Seasonal Fruit (GF, DF, VE)

FIESTA LUNCH 64

Tortilla Chips, Salsa, Guacamole (DF, VE)

Iceberg Lettuce, Corn, Feta, Black Beans, Radish, Lime Dressing (GF, V)

White Bean Salad, Tomato, Cilantro, Peppers, Cucumbers, Jalapeno Dressing (GF, DF, VE)

Chipotle Pulled Pork, Jalapenos (GF, DF)

Lime & Garlic Chicken Breast, Cilantro (GF, DF)

Saut ed Peppers, Mushrooms & Jalapenos (GF, DF, VE)

Spiced Tomato Rice (GF, DF, VE)

Flour Tortillas (VE)

Lemon Crema, Pickled Red Cabbage, Salsa (GF, V)

Caramel Cinnamon Churros (V)

Tres Leches Rice Pudding (GF, V)

Coconut Cream Tarts (V)

PRAIRIE LUNCH 64

Bread Rolls & Butter

Apple & Beetroot Salad, Kale, Arugula, Walnuts Sherry Vinaigrette (GF, DF, V)

Heirloom Tomato & Cucumber Salad, Goat Feta, Pickled Onion, Balsamic Dressing (GF, V)

Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (DF, GF, V)

Herb Roasted Whole Chicken, Mustard Cream Sauce (GF)

Smoked Alberta Beef Brisket, BBQ Sauce (GF, DF)

Roasted Seasonal Vegetables, Cold Pressed Canola Oil (GF, DF, VE)

Seven Grain Rice, White Onions & Garlic, Fresh Herbs (GF, DF, VE)

Apple Crumble Cheesecakes (V)

Mini Maple Cupcakes (V)

Saskatoon Berry Butter Tarts (V)

TUSCANY LUNCH 64

Baguette, Focaccia and Butter

Caesar Salad, Bacon, Crouton, Parmesan

Heirloom Tomato & Pulled Mozzarella, Basil, Balsamic Dressing (GF, V)

Arugula & Parmesan Salad, Sherry Vinaigrette (GF, V)

Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan (V)

Farfalle Pesto Primavera, Feta Cheese (V)

Grilled Chicken Alfredo, Penne, Spinach (GF)

Roasted Seasonal Vegetables, Lemon Olive Oil (GF, DF, VE)

Pistachio Cannoli (V)

Tiramisu Squares

Berry Panna Cotta (GF)



MENU

LUNCH

LUNCH ON THE RUN

Lunch on the run is prepared for offsite consumption only & may not be served in an event space. All prices are per person.

LUNCH ON THE RUN 55

YOUR SELECTION OF ONE OF THE FOLLOWING:

- Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)
- New Potatoes, Gherkins, Alberta Egg, Green Onions, Mustard Dressing (GF, DF, V)
- Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, VE)

YOUR SELECTION OF FOUR OF THE FOLLOWING:

- Alberta Roast Beef, White Cheddar, Pickles, Horseradish Aioli, Dark Rye
- Black Forest Ham & Emmental Cheese, Country Baguette, Mustard Aioli
- Grilled Market Vegetables, Quinoa, Arugula, Hummus, Whole Wheat Wrap (VE)
- Grilled Chicken Breast, Bacon, Chipotle, Tomato, Arugula, Herb Focaccia
- Smoked Turkey Wrap, Kale, Avocado, Sweet & Sour Onion Jam (DF)
- Steelhead Salmon Salad, Lemon Aioli, Capers, Chive, Pumpernickel (Contains Gluten & Dairy)

INCLUDES THE FOLLOWING:

- Chocolate Chip Cookie (V)
- Apple
- House-made Granola Bar (V)
- Flow Alkaline Spring Water



Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

MENU

LUNCH

PLATED LUNCH

All plated lunches are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our lunches are designed for three courses and include salad or soup, entrée or lunch bowl and dessert.

All prices are per person.

SOUPS

Parsnip & Pear Bisque, Chive (GF, V)

Carrot, Ginger & Coconut Soup, Cilantro (GF, DF, VE)

Roasted Mushroom & Rosemary Soup (GF, DF, VE)

Corn & Potato Bisque, Thyme (GF, V)

OR

SALADS

Caesar Salad, Romaine, Crouton, Parmesan, Tomato, Creamy Dressing (V)

Snipped Baby Greens, Shaved Vegetables, Herbed Balsamic Dressing (GF, DF, V)

Arugula & Frisee, Shaved Apple & Fennel, Dried Cranberries, Asiago, Citrus Vinaigrette (GF, V)

Spinach & Kale, Roasted Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing (GF, V)

Mixed Little Greens, Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette (GF, V)

ENTRÉES

Roasted Steelhead Salmon 69

Herb & Lemon Marinated, Little Alberta Potatoes, Seasonal Vegetables, Saffron Cream Sauce (GF)

Roasted Chicken Supreme 61

Lemon & Thyme Marinade, Buttermilk Whipped Potatoes, Seasonal Vegetables, Herb Jus (GF)

Grilled NY Striploin 78

Whipped Alberta Potatoes, Sautéed Mushrooms, Seasonal Vegetables, Rosemary Jus (GF)

Flat Iron Steak 73

Garlic & Rosemary Marinade, Roasted Alberta Potatoes, Seasonal Vegetables, Chimichurri (GF, DF)

Charred Acorn Squash & Carrots 57

Farro, Ratatouille, Feta, Herb Dressing (V)

Roasted Portobello & Oyster Mushrooms 57

Tomato & White Bean Cassoulet, Spinach, Chimichurri (GF, DF, VE)

Butternut Squash Ravioli 57

Lemon & Herb Butter, Roasted Squash, Kale, Pickled Onions, Feta (V)

MENU

LUNCH

PLATED LUNCH Continued

All plated lunches are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our lunches are designed for three courses and include salad or soup, entrée or lunch bowl and dessert.

All prices are per person.

LUNCH BOWLS

Mediterranean Bowl

Quinoa Tabbouleh, Carrot & Cabbage Slaw, Spiced Chickpeas, Cucumber, Avocado, Arugula, Tahini Dressing (GF, DF)

Burrito Bowl

Cilantro Rice, Black beans, Onion, Iceberg lettuce, Tomatoes, Corn, Pico de gallo, Guacamole, Sour Cream (GF)

Asian Bowl

Sushi Rice, Cucumber, Avocado, Radish, Pepper, Edamame, Pickled ginger, Garlic Chips, Scallions, Ponzu Dressing (DF)

Buddha Bowl

Brown Rice, Marinated Yams, Chickpea Salad, Black Beans, Baby Kale, Tomatoes, Shaved Carrots, Sesame Vinaigrette (GF, DF)

Pick one Protein for your Bowl:

Pan Seared Citrus Tofu 58

Herb & Lemon Grilled Chicken Breast 60

Steelhead Salmon 70

Grilled Flat Iron Steak 75

DESSERTS

Chocolate Mousse, Torched Fresh Meringue, Graham Crumble, Cherry Coulis

Lemon Curd Tart, Rosemary Meringue Shards, Crushed Pistachios (V)

Guilt Free Chocolate Cake, Vanilla Coconut Cream, Chocolate Sauce, Cassis Gel (GF, DF, V, VE)



FAIRMONT PALLISER EVENTS

RECEPTION

MENU

RECEPTION

CANAPÉS

Prices are per dozen, minimum of 3 dozen

COLD

- Wild Mushroom Pâté, Grana Padano, Baguette (V) 48
- Smoked Duck Wrapped Dates, Cress (GF, DF) 60
- Wild Boar Pâté, Red Wine Pear, Crostini (DF) 60
- Prosciutto Wrapped Aged White Cheddar, Fig Jam (GF) 72
- Alberta Roast Beef, Horseradish Aioli, Arugula, Brioche 60
- Brie, Fig Chutney, Sage, Crostini (V) 48
- Tomato & Olive Skewer, Feta, Pesto (GF, V) 48
- Blini, Salmon Roe, Lemon Crème Fraiche, Dill 60
- Compressed Watermelon, Goat Feta, Mint (GF, V) 60
- Smoked Salmon, Dill & Lemon Cream Cheese, Savory Blini 72

HOT

- Lemon & Thyme Chicken Brochette, Mint Yogurt (GF) 60
- Tempura Shrimp, Ponzu Aioli 72
- Steelhead Salmon & Vegetable Fritters, Lemon & Mint Yogurt 72
- Paneer & Vegetable Tandoori Skewer, Raita (GF, V) 48
- Vegetable Spring Rolls, Sweet Chili Sauce (V) 48
- Tandoori Chicken Skewers, Cilantro, Raita (GF) 60
- Beef & Cheddar Slider, Pickle, Burger Sauce 84
- Pulled Pork Slider, Spicy Slaw, Jalapeno 72
- Braised Beef Sloppy Joe Slider, Pickle, Dijonnaise 72
- Goat Cheese, Onion & Green Apple Tatin (V) 60
- Mini Corn Dog, Spicy Ketchup 60 (Pork)
- Vegetable & Onion Pakora, Raita (GF, V) 60
- Shrimp Tart, Lemon, Scallion 72
- Vegetable Samosa, Mint Chutney (V) 72

SWEETS

- Chocolate Hazelnut Brownie (GF, V) 48
- Vanilla Cream Profiterole (V) 48
- Fresh Fruit Tart (V) 48
- Assorted Mini Cheesecake (V) 48
- Mini Maple Cupcakes (V) 48

Vegetarian (V) Vegan (VE) Gluten-Free (GF) Dairy-Free (DF)



M E N U

RECEPTION

Prices are per person, unless otherwise indicated, minimum of 25 guests

MEZZE 25

Pita Chips (DF), Naan (V), Marinated Olives, Pepperoncini, Hummus (GF, DF), Baba Ganoush (GF, DF)

CHARCUTERIE & CHEESE 33

Pickled Vegetables, Mustard, Grapes, Baguette, Crackers

CANADIAN CHEESE BOARD 32

Fig Chutney, Grapes, Dried Fruit, Baguette, Crackers

CRUDITÉS (VE) 18

Vegetable Crudité, Hummus (GF, DF) & Baba Ganoush (GF, DF)

DIY NACHOS 27

Tortilla Chips, Ancho Spiced Beef (GF, DF), Cumin & Lime Chicken (GF, DF), Sautéed Peppers & Onions (GF, DF), Nacho Cheese Sauce, Jalapenos, Black Olives, Pico de Gallo (GF, DF), Crema (GF), Avocado

CHICKEN WINGS 27 (6 pieces per person)

Hot Sauce (GF, DF), BBQ Sauce (GF, DF), Honey Garlic Sauce, Crispy Vegetables, Ranch (GF)

POUTINE 26

Yukon Potato Fries (GF, DF) & Yam Fries, Chicken Gravy & Mushroom Gravy, Cheese Curds (GF), Sautéed Peppers & Onions (GF, DF), Green Onions
Beef Short Rib Poutine Add 5

STREET TACOS 28 (based on 3 tacos per person)

Grilled Flatiron Steak (GF, DF), Chipotle Pulled Pork (GF, DF), Blackened Tofu (GF, DF), Flour Tortillas (DF), Pico de Gallo (GF, DF), Fresh Lime, Cilantro, Pickled Red Cabbage (GF, DF), Lettuce, Crema (GF), Avocado

FRESHLY SHUCKED OYSTERS 84 (prices are per dozen, minimum of 5 dozen)

Fresh Horseradish, Champagne Mignonette, Tabasco, Lemon (GF, DF)

CHILLED SHRIMP 84 (prices are per dozen, minimum of 5 dozen)

Poached Shrimp, Cocktail Sauce, Green Goddess, Marie Rose Sauce, Lemon (GF, DF)

MUNCHIES 36

Mini Corn Dogs (Pork), Fried Mac & Cheese, Chicken Fingers, Spicy Chicken Wings (DF), Corn Tortillas & Cheese Sauce (GF), Vegetable Crudité & Ranch, Ketchup, Mustard, Plum Sauce

SUSHI BAR 42 (6 pieces per person) Includes Soy, Pickled Ginger, Wasabi

Maki: California Roll, Cucumber Roll, Shrimp Tempura Roll

Nigiri: Salmon & Tuna

A LA CARTE SUSHI

Price Per Dozen. All Sushi Includes Soy, Pickled Ginger, Wasabi

California Roll 75

Salmon Roll 75

Tuna Roll 85

Crab Dynamite Roll 85

Avocado Roll 75

Cucumber Roll 60

SNACKS

Individually wrapped, prices are per dozen

House-Made Kettle Chips, Sea Salt (GF, DF, VE) 36

Corn Chips, Chili Salt (DF, GF, VE) 36

Butter Popcorn (GF, V) 30

Truffle Popcorn (GF, DF, VE) 36

BAR SNACKS

Mixed Olives 300gr (GF, DF, VE) 26

Mixed Nuts 300gr (GF, DF, VE) 35

PALLISER CHOCOLATE FOUNTAIN EXPERIENCE

\$1500, Serves Approximately 100 Guests

Choice of White, Dark or Milk Chocolate Fountain (Contains Gluten & Dairy)

Fresh Strawberries, Pineapple, Donut Holes, Marshmallows

DEATH BY CHOCOLATE \$20 PER PERSON

Mini Chocolate Cupcakes (V)

Milk Chocolate Mousse Slice (GF, V)

White Chocolate Strawberry Squares (GF, V)

Hazelnut Brownies (GF, V)

Chocolate Layer Cake (GF, V)

Chocolate Macarons (GF, V)



MENU

RECEPTION

CHEF ATTENDED STATIONS

A Culinary Attendant is included for all stations for a maximum of 2 hours.

PASTA MIXOLOGY 34

Minimum of 25 guests

Penne Pasta & Wild Mushroom Ravioli
Tomato Sauce, Alfredo Sauce, Bolognese
Fresh Basil, Basil Pesto, Parmesan Cheese, Goat Cheese, Chili Flakes,
Garlic Bread

STIR FRY 34

Minimum of 25 guests

Ginger Beef & Garlic Chicken, Tofu
Chow Mein Noodles, Onion, Garlic, Ginger, Peppers, Broccoli, Bok Choy
Bean Sprouts, Green Onions, Cilantro, Chili Flakes, Hoisin Sauce, Soy Sauce,
Sesame Seeds, Chili Sauce

SALMON WELLINGTON 350

Priced Per Wellington, Serves Approximately 15 Guests

Puff Pastry, Spinach, Mushrooms, Dill & Lemon Crème Fraîche (GF),
Chimichurri (GF, DF)

WHOLE ROASTED BEEF STRIPLOIN 1450

Priced Per Striploin 7kg, Serves Approximately 35 Guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus (GF, DF), Yorkshire Pudding

MUSTARD CRUSTED BONE-IN RIB EYE 1750

Priced Per Rib Eye 10kg, Serves Approximately 40 Guests

Sautéed Onions, Horseradish, Mustard, Thyme Jus (GF, DF), Yorkshire Pudding

MAPLE & MUSTARD GLAZED BONE-IN HAM 750

Priced Per Ham 7kg, Serves Approximately 30 Guests

Mustard, Roasted Garlic, Mini Buns

LEMON WHOLE CHICKEN 250

Priced Per Chicken, Serves Approximately 8 Guests

Thyme Gravy (GF, DF), Mustard, Chimichurri (GF, DF), Grilled Lemons, Mini Buns

COFFEE RUBBED ALBERTA BEEF BRISKET 875

Priced Per Brisket 6kg, Serves Approximately 25 Guests

House BBQ Sauce (GF, DF), Mustard, Horseradish, Corn Bread

WHOLE ALBERTA BEEF TOMAHAWK 3500

Priced Per Tomahawk 10kg, Serves Approximately 40 Guests

Haskap Berry Jus, Mustard, Horseradish, Chimichurri (GF, DF), Yorkshire Pudding

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)





FAIRMONT PALLISER EVENTS

DINNER

MENU

DINNER - PLATED DINNER

All dinners are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our dinners are designed for 4 courses and include one soup, one salad, one entrée and one dessert. All prices are per person.

Upgrade to offer pre-selected entrées. \$12 per person.

Please pre-select one soup, one salad, 3 entrées (maximum) and one dessert. Your guests must select their choice of entrée before the event. Selections must be confirmed with your events manager a minimum of 3 days before scheduled event.

Upgrade to our signature bread rolls, made with the finest local ingredients. \$5 per person

Red Fife, Multigrain, Brioche Rolls & Lavash Crackers (V)

Foothills Creamery Salted Butter (GF, V)

SOUP

Butternut & Apple Cider Bisque (GF, V) Pumpkin Seeds, Sage Crème Fraîche
Carrot, Ginger & Coconut Soup (GF, DF, VE) Coconut Cream, Scallion & Cilantro
White Bean & Truffle Soup (GF, DF) Smokey Bacon, Chive
Potato, Cauliflower & Leek Soup (GF, V) Dill & Lemon Cream

SALAD

Caesar Salad

Local Romaine, Crouton, Shaved Parmesan, Crispy Bacon, Creamy Dressing

Spinach & Kale (GF, V)

Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing

Mixed Little Greens (GF, V)

Pickled Mushrooms, Radish, Tomato, Feta, Lemon Vinaigrette

Burrata (V)

Sundried Tomatoes, Basil Pesto, Arugula, Pickled Shallots, Preserved Figs, Baguette

Carrot Tasting (GF, VE)

Roasted, Pickled, Hummus, Microgreens & Frisée Salad, Spiced Pumpkin Seeds,
Citrus Vinaigrette

ENTRÉES

All main courses come with Seasonal Vegetables and your selection of Whipped Potatoes, Parisienne Potatoes, Wild Rice or Herb Risotto

Apple Cider, Mustard & Sage Glazed Chicken Supreme, Thyme Jus (GF) 98

Mushroom & Goat Cheese Stuffed Chicken Supreme, Herb Jus (GF) 99

Herb & Lemon Crusted Sablefish, Citrus Cream Sauce (GF) 118

Mustard & Maple Glazed Steelhead Salmon, Capers & Olive Beurre Blanc (GF) 109

Hawthorn Grass Fed NY Striploin, Mushroom Cream Jus (GF) 115

Mustard & Thyme Marinated Alberta Beef Tenderloin, Peppercorn Jus (GF) 119

Pine Smoked Alberta Beef Tenderloin, Rosemary Jus (GF) 119

Grilled Bison Striploin, Saskatoon Berry Jus (GF) 115

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)

ENTRÉES CONTINUED

Rosemary & Mustard Pork Chop, Apple Jus (GF) 97

Braised Alberta Beef Short Rib, Shallot Jus (GF) 115

VEGETARIAN

Roasted Portobello & Oyster Mushrooms (GF, DF, VE) 88

Tomato & White Bean Cassoulet, Spinach, Chimichurri

Butternut Squash Ravioli (V) 88

Sage Brown Butter, Pickled Mushroom, Roasted Butternut, Parmesan

Potato & Onion Cakes (GF, V) 88

Charred Endive, Blistered Vine Tomato, Citrus Crema, Chive

COMBINATIONS 125

Combination Plates are served with Parisienne Potatoes, Butternut & Apple Cider Puree, Seasonal Vegetables, and Lemon Mustard Sauce.

Select 2 of the following entrees:

Mustard & Thyme Marinated Alberta Beef Tenderloin (GF)

Braised Alberta Beef Short Rib (GF)

Mustard & Maple Glazed Steelhead Salmon (GF)

Garlic & Lemon Jumbo Shrimp (GF)

Apple Cider, Mustard & Sage Glazed Chicken Breast (GF)

DESSERTS

Vanilla Cheesecake, Salted Caramel, Pretzel, Dark Chocolate (V)

Chocolate Mousse, Torched Fresh Meringue, Graham Crumble, Cherry Coulis

Lemon Curd Tart, Rosemary Meringue Shards, Crushed Pistachios (V)

Strawberry Matcha Cake, White Chocolate, Crumble

Healthy Chocolate Cake, Vanilla Coconut Cream, Chocolate Sauce, Cassis Gel (GF, DF, V, VE)

MENU

DINNER

DINNER ENHANCEMENTS

PALATE REFRESHERS 12

Mango Sorbet
Raspberry Sorbet
Mandarin Sorbet

PRESELECTED CHOICE, 4-COURSE DINNER 12

Please pre-select one soup, one salad, 3 entrees (maximum) and one dessert. Your guests must select their choice of entree before the event. Selections must be confirmed with your events manager a minimum of 3 days before scheduled event.

PLATED DINNER À LA CARTE 150

Please pre-select a soup, salad, palate refresher, dessert and 3 entrees (maximum). Your guests may select their choice of entree at the time of the event. Printed menus will be provided for your guests.





MENU

DINNER

DINNER BUFFET

Dinner buffets are served with regular & decaffeinated coffee, LOT 35 teas and a selection of bread rolls & butter. For events with fewer than 20 guests an additional \$7 per guest surcharge will be applied. All prices are per person.

BUILD YOUR OWN 125

SOUPS

Your selection of 1 soup

Butternut & Apple Cider Bisque (GF, DF, VE)

Potato, Cauliflower & Leek Soup (GF, V)

Carrot, Ginger & Coconut Soup (GF, DF, VE)

Roasted Tomato & Basil Soup (GF, DF, VE)

STARTER

Includes:

Local Charcuterie & Cheese, Mustard, Pickles, Crackers

Vegetable Crudité, Hummus (GF, DF) & Buttermilk Ranch (GF, V)

SALADS

Your selection of 4 salads

Apple & Beetroot Salad, Kale, Arugula, Walnuts, Sherry Vinaigrette (GF, DF, V)

Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (GF, DF, V)

Heirloom Tomato & Cucumber, Goat Feta, Pickled Onion, Balsamic Dressing (GF, V)

New Potatoes, Gherkins, Alberta Egg, Green Onions, Mustard Dressing (GF, DF, V)

Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Vinaigrette (GF, DF, VE)

Chickpea Salad, Parsley, Tomato, Cucumber, Lemon Vinaigrette (GF, DF, VE)

Caesar Salad, Romaine, Bacon, Croutons, Parmesan, Creamy Dressing

ENTRÉES

Includes:

Herb & Garlic Roasted Baby Potatoes (GF, DF, VE)

Seasonal Vegetables, Olive Oil (GF, DF, VE)

And your selection of 5 entrees:

Smoked Alberta Beef Brisket, BBQ Sauce (GF, DF)

Slow Roasted Alberta Striploin, Mushrooms, Thyme Jus (GF, DF)

Mustard & Maple Glazed Pork Loin, Mustard Jus (GF, DF)

Steamed Steelhead Salmon, Lemon Caper & Herb Vinaigrette (GF, DF)

Hot Smoked Steelhead Salmon, Dill Cream Sauce (GF)

Grilled Chicken Breast, Madeira Jus (GF, DF)

Roasted Picnic Chicken, Chardonnay Cream Sauce (GF)

Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan (V)

Lobster Ravioli, Tarragon & Lemon Cream Sauce, Spinach, Sundried Tomatoes, Parmesan

Seven Grain Rice, White Onions & Garlic, Fresh Herbs, White Wine Reduction (GF, VE)

Butternut & White Bean Cassoulet, Spinach, Tomatoes, Oyster Mushrooms (GF, DF, VE)

DESSERTS

Your selection of 4 desserts

Vanilla Cream Profiteroles (V)

Saskatoon Berry Butter Tart (V)

Mini Chocolate Cupcake (V)

Milk Chocolate Mousse Squares (GF)

White Chocolate Strawberry Square (GF, V)

Apple Crumble Cheesecake (V)

Fruit Tart (V)

Hazelnut Brownies (GF, V)

MENU

DINNER

DINNER BUFFET Continued

Dinner buffets are served with regular & decaffeinated coffee, LOT 35 teas and a selection of bread rolls & butter. For events with fewer than 20 guests an additional \$7 per guest surcharge will be applied. All prices are per person.

CANADIAN ROAD TRIP 130

Includes the following:

Mini Lobster Rolls, Chive

Smoked Salmon & Mackerel, Candied Salmon, Caper, Onion, Lemon (GF, DF)

Canadian Charcuterie & Cheese, Mustard, Pickles, Crackers

Clam Chowder, Dill

Spinach & Kale Salad, Cranberries, Goat Cheese, Radish, Maple Vinaigrette (GF, V)

Fingerling Potato Salad, Dill, Chive, Pickled Onions, Lemon Crème Fraîche (GF, V)

Faro & Chickpeas, Tomato, Cucumber, Parsley, Sherry Vinaigrette (DF, V)

Duck Confit, White Bean & Bacon Cassoulet (DF, GF)

Steamed Mussels, White Wine, Leek, Garlic, Cream, Herbs (GF)

Hot Smoked Steelhead Salmon, Dill Cream Sauce (GF)

Slow Roasted Alberta Striploin, Mushrooms, Thyme Jus (GF, DF)

Roasted Seasonal Vegetables, Cold Pressed Canola Oil (GF, DF, VE)

Brown Butter Whipped Potatoes (GF, V)

Saskatoon Berry Butter Tarts (V)

Strawberry Rhubarb Crumble Bar (GF, VE)

Chocolate Hazelnut Brownies (GF, V)

Apple Crumble Cheesecake (V)

Mini Maple Cupcakes (V)



MENU

DINNER

CHEF'S MENU

Artfully curated by Executive Chef Gregor Dunki, this four-course dinner celebrates the breadth of Alberta's diverse landscape. Our culinary team works closely with farmers and suppliers to source the finest ingredients. True to our history, this menu connects people to place through contemporary Prairie cuisine.

TASTE OF ALBERTA 157

Served with Palliser Sourdough & Salted Butter (V)

APPETIZERS

Includes the following:

Alberta Beets & Fairwinds Goat Feta, Arugula, Pickled Onions, Sherry Vinaigrette (GF, V)
Local Greenhouse Tomato Bisque, Crème Fraîche & Croutons

PALATE REFRESHER

Includes the following:

Blackberry Sorbet (GF, DF, V, VE)

ENTRÉES

Your guests may select their choice of entree at the time of the event. Printed menus will be provided for guests.

Garlic & Thyme Rubbed Bison Striploin

Poplar Bluff Mash Potatoes, Roasted Baby Beets & Carrots, Saskatoon Berry Jus (GF)

Lentil, Goat Cheese & Thyme Strudel

Butternut & Apple Cider Puree, Shishito Peppers, Blistered Alberta Tomatoes, Chimichurri

Alberta Honey & Mustard Glazed Saskatchewan Pickerel & Waterford Shrimp

Quinoa Pilaf, Grilled Leek, Shishito Peppers, Lemon & Thyme Cream (GF)

Confit Duck Leg

Lentil & Alberta Corn Cassoulet, Blistered Tomatoes, Little Carrots, Thyme Jus (GF, DF)

DESSERT

Includes the following:

Saskatoon Berry Cheesecake, Vanilla Cream, Dark Chocolate

Vegetarian (V) Vegan (VE) Gluten-Friendly (GF) Dairy-Free (DF)



Sarah Pukin Photography



Justine Milton Photography

FAIRMONT PALLISER EVENTS

BEVERAGES

WINE MENU

CHAMPAGNE

Moët & Chandon, Impérial, NV, Brut, Epernay, France	240
Veuve Clicquot, NV, Brut, Reims, France	260

SPARKLING

Blue Mountain Gold Label Brut, NV, Okanagan Valley, Canada	112
Masottina Collezione 96 Prosecco Brut, Italy	90
Fiol Prosecco, Italy	80

WHITE

Paul Mas Viognier, Pézenas, France	60
Sterling Vintner's Collection Chardonnay, California, USA	62
Mission Hill Estate Series Sauvignon Blanc, Okanagan Valley, BC, Canada	68
Vineland Estate Unoaked Chardonnay, VQA Niagara Peninsula, ON, Canada	63
McManis Chardonnay, California, USA	72
Lake Breeze Pinot Gris, Naramata Bench, BC, Canada	83

RED

Paul Mas Malbec, France	60
Sterling Vintner's Collection Merlot, Central Coast, California, USA	62
Mission Hill Estate Series Cabernet Merlot, Okanagan Valley, BC, Canada	76
Vineland Estate Cab Merlot, VQA Niagara Peninsula, ON, Canada	64
McManis Cabernet Sauvignon, California, USA	77
Lake Breeze Meritage, Naramata Bench, BC, Canada	85

Leave It To The Experts

Our beverage team will choose a wine from our current cellar inventory for your event. 55/bottle

The choice of Sommeliers Selection wine will be determined by the Fairmont Palliser beverage team. We are unable to accommodate specific requests for cellar selection products.

Looking For Something Specific?

Speak to your Event Sales & Service Manager and our team will work with you to source the product(s) you're looking for. We are able to source most products through our network of vendors and wineries (based on availability).

Guaranteed product purchase volumes by the case are required for all special-order items.

Fairmont Palliser does not allow corkage in our private event spaces.



Tess Lucas Photography

MENU

BAR PACKAGES

Beverages for your event may be purchased on either a cash or host basis. Please select which bar you would like to offer your guests from the three tiers below.

All bars (host and cash) are subject to a minimum spend of \$600 per bar, per hour. If minimum sales volumes are not met, a \$250 labour fee will apply (per bar).

Looking For A Signature Cocktail To WOW Your Guests?

Let our expert team create (or recreate) that special cocktail for your event. Your Event Sales & Service Manager can provide more details on creating signature drinks.

LUXURY - Host 14, Cash 15

Spirits 1oz

Belvedere Vodka, Botanist Gin, Bacardi Silver Rum, Bacardi Gran Reserva 10 yr Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon, Knob Creek Rye, The Macallan Double Cask 12 yr., Sweet and Dry Vermouth

Wines 5oz

Ballard Lane Sauvignon Blanc and Cabernet Sauvignon, California, USA

SUPER PREMIUM - Host 12, Cash 13

Spirits 1 oz

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Bacardi 8 yr. Rum, Casamigos Blanco Tequila, Maker's Mark Bourbon, LOT 40 Rye Whiskey, Chivas Regal

Scotch Whiskey, Sweet and Dry Vermouth

Wine 5oz

Sterling Vintner's Reserve Sauvignon Blanc and Pinot Noir, Central Coast, California, USA

PREMIUM - Host 11, Cash 12

Spirits 1oz

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Souza Hornitos Plata (Silver) Tequila, Canadian Club Whisky, Jack Daniels Bourbon, Famous Grouse Scotch Whiskey, Sweet and Dry Vermouth

Wine 5oz

Beringer Main & Vine Pinot Grigio & Cabernet Sauvignon, California, USA

BAR ENHANCEMENTS

Soft Drinks - Host 7, Cash 8

Soft drinks, juices, sparkling water

Domestic Beer - Host 11, Cash 12

Alexander Keith IPA, Bud Light, Kokanee, Michelob Ultra, Big Rock Traditional Ale, Village CR*FT de-alcoholized beer

Craft/Import Beer - Host 12, Cash 13

Stella Artois, Corona Extra, Village Blacksmith, Village Blond

Imported Liquors 1oz - Host 11, Cash 12

Amaretto Disaronno, Bailey's Irish Cream, Drambuie, Kahlua

Cognac and Port 1 oz - Host 13, Cash 14

Hennessy VS, Grand Marnier, Taylor Fladgate 10 yr. (2oz)



FAIRMONT PALLISER

EVENT SERVICES

GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

FOOD & BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests allergy and dietary restrictions; our goal is to deliver a memorable experience through culinary skill.

Food or beverage is not permitted from outside of the hotel. Menu prices, service charges and tax are subject to change to reflect current market conditions.

Food on buffets can only be left out for a maximum of 2 hours due to food safety regulations.

All alcoholic beverages consumed in licensed areas must be purchased by the Hotel. Liquor service is not permitted after 1:00 am.

Please inquire about sustainable or organic menu alternatives for your group functions.

We recommend that you advise your guests of the menu selected, should there be any food sensitivities. Should the entrée be changed the night of the event, there will be an additional charge for the entrée chosen, plus a \$11.00 service charge.

Our menus are subject to change and ingredients may vary based on seasonality or availability. Thereupon prices might change based on commodities market.

ALLERGIES

All allergy and dietary restrictions must be submitted in writing along with each guests’ first & last name 3-business days prior to event. Requests for meal substitution made during the event will be accommodated to the best of our ability and subject to an additional charge.

SERVICE CHARGE AND TAXES

A twenty (20%) percent service charge (13.8% gratuity and 6.2% administration fee) as well as CST of five (5%) percent will be added to all food and beverage charges. Please keep in mind that the service charges are taxable, both service charges and sales tax are subject to change without notice. All pricing is guaranteed ninety (90) days prior to your event date.

INTEREST STATEMENT

Payment shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will be applied to your account. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice.

CREDIT & GUARANTEES

Final attendance must be specified (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Guarantees must be submitted by 12:00p.m. local time, (3) business days prior to an event. For events occurring on Tuesday, guarantees are due the previous Friday by 12p.m. At the event, if the number of guests served is less than the guarantee, you are responsible and will be charged according to the number guaranteed.

FAIRMONT PALLISER

EVENT SERVICES CONTINUED

If the number of guests served is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within 24 hours of the event.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a vegetarian/vegan meal to a number no greater than 10% of the actual guarantee.

The hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

ADDITIONAL LABOUR FEES

Additional labour charges will be assessed on Canadian Statutory Holidays.

BAR MINIMUMS

Should the consumption on cash or host bars be less than \$600.00/hour/bar a labour charge of \$250 per bar.

BUFFET MINIMUMS

A minimum number of persons is required for buffets as stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

PARKING

Valet and self parking are available for your guests at The Calgary Tower Parkade. You may host the parking for your guests and have these charges applied to your account.

SPECIAL SERVICES

Your Event Sales & Services Manager may assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens and décor.

OUTSIDE VENDORS

Please ask your Event Sales & Services Manager for recommendations for outside vendor services. A copy of which may be obtained from your Manager.

COAT CHECK

Coat check is available either hosted at \$50.00 per attendant per hour for a minimum of 4 hours, or cash at \$2.00 per item. A minimum of \$200.00 in sales or 4 hours per attendant @ \$50/hour - minimum 4 hours will be charged. One attendant per 100 guests will be scheduled.

CONNECTIVITY

Wireless internet is available through our in-house AV partner.

AUDIO VISUAL

Full service is provided by our in-house supplier, Encore, and can be arranged through the Event Sales and Services Department. Use of an outside AV company will be subject to an additional concierge fee.

MISCELLANEOUS

In accordance with Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function. Function space for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply.

