



Your Wedding Day

LIFE'S GREAT CELEBRATIONS SHOULD BE
REMEMBERED FOREVER.

WHEN THE HOTEL IS UNFORGETTABLE,
YOU'RE HALF WAY THERE.

When you select The Fairmont Waterfront you can expect a magnificent setting, superb dining and exceptional service. The orchestration of a perfect **Wedding Reception** demands attention, imagination and care for detail. Our experienced catering team will assist you with planning your special day from start to finish.

With one of the best culinary & banquet teams in the city, we will provide you & your guests with a **lifetime** experience.



It's not a performance for us
But a natural way of treating people.

The Fairmont Waterfront *Wedding Services*

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Special Packages:

The following packages are available complimentary based on the size of your event & selected menu.

Intimate Elegance... *For dinner events with 50 guests or more...*

Complimentary harbour view guest room for the bride & groom
Bottle of sparkling wine
Chocolate dipped strawberries
Turn down service, Valet parking
Deluxe breakfast for two in either Herons Restaurant or In Room Dining,
Silver candelabras & crystal stemware for the head table
Bud vases with fresh cut single stem flower on each table
Personalized Platinum Honeymoon Concierge

Extravagance... *For events with a minimum of 120 guests & minimum \$60.00 menu...*

Complimentary harbour view guest room for the bride & groom
Bottle of sparkling wine,
Chocolate dipped strawberries
Turn down service, Valet parking,
Deluxe breakfast for two in either Herons Restaurant or In Room Dining,
Silver candelabras & crystal stemware for the head table,
Bud vases with fresh cut single stem flower on each table
A special Fairmont gift
Personalized Platinum Honeymoon Concierge

A Gala Affair... *For events with a minimum of 250 guests & minimum \$75.00 menu...*

Complimentary Waterfront Suite for the bride & groom
Bottle of sparkling wine,
Chocolate dipped strawberries
Turn down service, Valet parking,
Deluxe breakfast for two in either Herons Restaurant or In Room Dining,
Silver candelabras & crystal stemware for the head table,
Bud vases with fresh cut single stem flower on each table
A special Fairmont gift
Complimentary one nights stay for your First Year Wedding Anniversary
Personalized Platinum Honeymoon Concierge



A Formal Affair in the MacKenzie Ballroom

(Minimum 100 guests / Maximum 160 guests)

\$140.00 per person

Reception

One hour sparkling wine reception
Passed hot & cold hors d'oeuvres (4 types based on 4 pieces per person)
White glove service

Dinner

Gourmet Four Course plated dinner
(See attached menu)

Midnight Celebration

Late night coffee & selection of Fairmont teas
White & dark chocolate fondue with fresh fruit & pound cake

Special Touches:

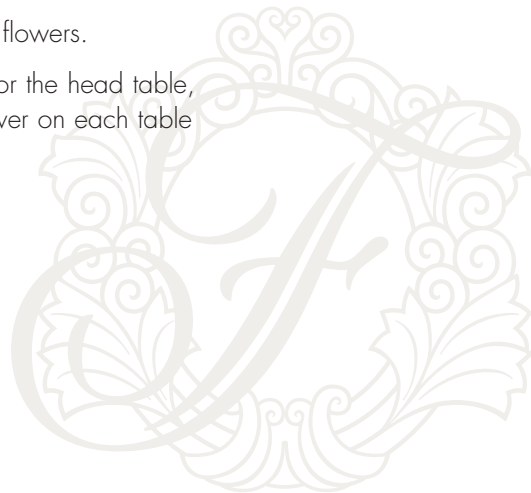
Personalized Platinum Honeymoon Concierge
Complimentary harbour view guest room for the bride & groom

Bottle of sparkling wine,
Chocolate dipped strawberries
Turn down service ,valet parking,
Deluxe breakfast for two in either Herons Restaurant or
served in the comfort of your guestroom,

Professionally decorated foyer
with beautiful sheer draping, candles & flowers.

Silver candelabras & crystal stemware for the head table,
Bud vases with fresh cut single stem flower on each table

Floor length white linen table cloths
White chair covers



A Formal Affair Menu

Reception

Canapés

Poached prawn & mango salsa
Smoked duck breast, ginger cranberry chutney

Hors d'oeuvres

Honey mustard prosciutto cone
Wild BC mushroom & tarragon tartlettes

Please choose one menu item from each of the following courses:

Dinner Menu

First Course (Choice of one)

Cream of asparagus soup, coconut crème fraîche
~or~
Caramelized onion & roasted apple soup

Second Course (Choice of one)

Smoked scallop & mango salad with sherry vinaigrette
~or~
Shaved fennel & spinach salad, candied almonds & poached pear with mustard vinaigrette

Main Course (Choice of one)

Seared salmon with prawns, lemon thyme sauce
Three potato galette
Seasonal vegetables

~ or ~

Roasted chicken breast filled with brie, apple & fococcia stuffing, Red wine jus
Boursin whipped potatoes
Seasonal vegetables

Dessert

White Chocolate & Grand Marnier marscapone charlotte, berry coulis
~

Freshly brewed coffee & selection of Fairmont Teas



A Fairmont Wedding in the Waterfront Ballroom

(Minimum 250 guests)

\$170.00 per person

Reception

One hour sparkling wine reception
Passed hot & cold hors d'oeuvres (6 types based on 4 pieces per person)
White glove service

Dinner

Gourmet five course plated dinner
(see attached menu)

Midnight Celebration

Late night coffee & selection of Fairmont teas
White & dark chocolate fondue with fresh fruit
Domestic & Imported cheese display with assorted crackers & breads

Special Touches:

Personalized Platinum Honeymoon Concierge
Complimentary Waterfront Suite for the bride & groom

Bottle of sparkling wine,
Chocolate dipped strawberries
Turn down service, valet parking,
Deluxe breakfast for two in either Herons Restaurant or
served in the comfort of your guestroom,

Customized ice carving of your choice
Silver candelabras & crystal stemware for the head table,
Bud vases with fresh cut single stem flower on each table

Printed menus (3 per table)
Floor length white linen table cloths

Gift certificate for one night's stay for your first year Wedding Anniversary

Menu tasting for up to 4 people

A Fairmont Wedding Menu

Reception

Canapés

Grapefruit marinated scallops, candied orange zest
Sundried tomato & grilled endive
Duck breast with pear & sherry chutney

Hors d'oeuvres

Mini beef & salmon Wellingtons
Grilled organic vegetable skewers
Seared prawns with tomato avocado relish

Please choose one menu item from each of the following courses:

Dinner Menu

First Course (Choice of one)

Mussel & Champagne soup with fennel cream
~ or ~
Roma tomato & gin soup with pesto crème fraiche

Second Course (Choice of one)

Poached coastal scallops, frisee & enoki salad, lime oil & chive vinaigrette
~ or ~
Fraser Valley spinach salad, creamy wildflower honey & Red wine dressing

Sorbet

Pear sorbetto

Main Course (Choice of one)

Grilled halibut fillet, orange basil butter
Whipped red potatoes
Seasonal vegetables
~ or ~
Roasted loin of lamb with a red wine sauce
Apple potato pave
Seasonal vegetables

Dessert

Dark chocolate & lemon ganash paté with raspberry coulis
~
Freshly brewed coffee & selection of Fairmont Teas



To Enhance Your Event

Choice of Entrée

To offer more variety for your guests meal, the following "Choice of Entree" options are available:

- Guaranteed choice 72 hours prior to event additional per person \$ 7.00
- Choice on day of the event additional per person \$14.00

Specialty Rentals

Linens

- White linen chair covers - (up to maximum 150) \$ 5.00 each
- Floor length white linen table cloths \$ 20.00 each

Centrepieces

- Floral Centrepiece (starting at) \$ 35.00 each
- Table Lanterns (Ivory/Shell with Silver base) \$ 6.00 each
- Glass cylinder vase with floating candle \$ 5.00 each
- Round Mirror Tiles (12 inch) \$ 3.00 each
- Cobalt Blue centrepiece vase – (up to maximum 10) \$ 5.00 each

Pillars

- Wedding Arch with pillars \$ 100.00
- Faux stone pillars \$ 20.00 each

Ice Carvings

(starting at) \$ 340.00



Receptions

(Priced per dozen, minimum 2 dozen per selection)

Cold Canapés

Assorted sushi rolls, pickled ginger & wasabi dip	\$41.00
Peppered seared rare tuna, horseradish aioli, pickled ginger strings	\$38.00
Mini rice paper salad roll, coriander-lime dipping sauce	\$36.00
Whole wheat & wild rice blinis, crème fraîche & caviar	\$40.00
Marinated artichoke & sun dried tomato bruschetta	\$36.00
Alderwood smoked salmon & savoy crêpe roll	\$40.00
Pacific salmon gravlax on pumpernickel	\$37.00
Smoked tuna with spicy red pepper jelly	\$41.00
Lime marinated scallop on a herb & carrot scone	\$41.00
Fraser Valley duck on focaccia with peach chutney	\$39.00
P.E.I. lobster medallion, orange fennel Champagne coulis	\$44.00
Dungeness crab salad on sun-dried tomato bagel chips	\$41.00
Smoky duck confit & pear relish on brioche	\$39.00
Smoked marinated chicken with sun-dried tomato tapenade	\$38.00

Hot Hors d'oeuvres

Dim sum har gau & shu-mai	\$36.00
Vegetarian spring rolls, Okanagan plum dipping sauce	\$36.00
Three onion & mushroom tartlets	\$36.00
Crispy tiger prawns, caramelized banana curry butter	\$43.00
Seared scallops with honey orange wasabi	\$43.00
Vegetarian, beef or chicken samosas, tamarind sauce	\$39.00
Roasted duck breast, Bing cherry compote	\$39.00
Smoked black cod fritters, caper remoulade	\$38.00
Shrimp wontons, pineapple & oyster sauce	\$38.00
Smoked chicken & goat cheese in puff pastry	\$39.00
Beef or chicken satays with Indonesian peanut sauce	\$39.00
Mini beef Wellington	\$40.00
Pear & gorgonzola in petit vol-au-vents	\$39.00
Herb crusted lamb chops	\$43.00
Mini cherry tomato & pesto galettes	\$38.00
Smoked chicken with feta cheese & olive in prosciutto basket	\$39.00
Smoked salmon & boursin cheese in puff pastry, lemon dill dip	\$39.00



Suggested Reception Menus

(Minimum 30 people / based on 6 pieces per person)

Reception One

per person \$22.00

Cold Canapés

Fraser Valley duck on focaccia with smoked peach chutney
Alderwood smoked salmon & savory crêpe roll
Whole wheat & wild rice blinis, crème fraîche & caviar
Marinated artichoke & sun-dried tomato bruschetta

Hot Hors d'oeuvres

Smoked chicken with feta cheese & olive in prosciutto basket
Beef samosas, tamarind dip
Vegetarian spring rolls, Okanagan plum dipping sauce
Pear & gorgonzola in petit vol-au-vents

Reception Two

per person \$24.00

Cold Canapés

Smoked tuna with spicy red pepper jelly
Mini rice paper salad roll, coriander-lime dipping sauce
Smoky duck confit & pear relish on brioche
Lime marinated scallop on an herb & carrot scone

Hot Hors d'oeuvres

Three onion & mushroom tartlets
Smoked chicken & goat cheese in puff pastry
Shiitake & chive wontons, spiced plum sauce
Crispy tiger prawns, caramelized banana curry butter

Reception Three

per person \$28.00

Cold Canapés

Assorted sushi rolls, pickled ginger & wasabi dip
P.E.I. lobster medallion, orange fennel Champagne coulis
Pacific salmon gravlax on pumpernickel
Peppered seared rare tuna, horseradish aioli, pickled ginger strings

Hot Hors d'oeuvres

Herb Dijon crusted lamb chops
Roasted duck breast, cherry compote
Smoked black cod fritters, caper remoulade
Chicken satays with Indonesian peanut sauce

Suggested Reception Menus

continued

Coast to Coast Reception Menu

per person \$86.00

(Minimum 50 people or add \$8.00 per person)

Atlantic Station

Marinated P.E.I. mussels

Poached prawns, grilled scallops & peppered mackerel

~

Quebec Station

Pork tenderloin brochettes with maple glaze

Mini tourtière

~

Ontario Station

Smoked duck canapés

Northern Ontario wild rice blini, sun-dried tomato cheese rosettes

Smoked trout on herb brioche

~

Prairies Station

Triple AAA striploin beef carving station with brioche buns & condiments, assorted mustards

Chicken satays, mango sherry glaze

Taber corn salad on crisp potato rounds

~

British Columbia Station

Fraser Valley crudité with assorted dips

BC smoked salmon

Vancouver Island sea treasures: Indian candy, salmon, gravlax, & smoked trout

~

Chef's Dessert Table

Canadian cheese board

Frangipane tarts

Assorted French pastries

Granville Island fruit fondue with white & dark chocolate

Freshly brewed regular, decaffeinated coffee & selection of Fairmont teas



Suggested Reception Menus

continued

Taste of BC Reception Menu

per person \$82.00

(Minimum 50 people or add \$8.00 per person)

Granville Island Market Display

Market fresh vegetable display with assorted dips & bakery fresh breads

~

Cold Canapés

Fairmont sushi rolls & sashimi

Pacific salmon gravlax on pumpernickel

Dungeness crab salad on sun-dried tomato bagel chips

~

Hors D'oeuvres

Queen Charlotte dungeness crab cakes

Smoked black cod fritters, caper remoulade

Nicola Valley chicken satay

~

Pacific Smoked & Marinated Seafood Display

Arctic sea clam, Indian candy, marinated prawns & scallops,
smoked trout & peppered mackerel

~

Salmon & Gravlax Station

Served with traditional condiments of: Pumpernickel bread, lemons, capers, onions

~

China Town Dim Sum Station

Har gau, shu mai, shrimp wontons & vegetable spring rolls

~

Lamb Station (Carved by Chef)

Assorted homemade chutneys & relishes

~

Chef's Dessert Table

BC cheese display with assorted breads

Assorted Haida medallions, truffles & frangipane tarts

Freshly brewed regular, decaffeinated coffee & selection of Fairmont teas



Reception Buffet Stations

Pasta Station (Action Station)

per person \$29.00

Vegetable fusilli & penne pasta, tomato & Alfredo sauces
Matane shrimp, mushrooms, sweet bell peppers,
Pesto, green onions, garlic, fresh herbs & chorizo
(minimum 30 people)

Canadian Seafood Station

per person \$30.00

Marinated scallops & prawns, baby shrimp,
Pacific smoked salmon & gravlax,
smoked trout & peppered mackerel, Indian candy,
marinated mussels, clams, & oysters on half shell
(minimum 30 people)

Vancouver Chinatown Station (Action Station)

per person \$28.00

Dim sum station with har gau & shu-mai,
shrimp wontons & vegetable spring rolls,
Asian stir-fry with chicken or beef & greens
(minimum 30 people)

Sushi Station

per order \$340.00

Assorted maki sushi, California, kappa,
ebi, futo maki & Waterfront smoked salmon rolls
(100 pieces)

Oyster Station

per dozen \$40.00

Fresh shucked local oysters presented on the half shell
Mirunets, lemon & Tabasco

Dessert Extravaganza

per person \$17.00

Classic tarts, fresh fruit flans, homemade pies, cheesecakes,
assorted cakes & mousses, Italian biscotti & French pastries
Granville Island fruit fondue with white & dark chocolate
(minimum 30 people)

(on own)

per person \$12.00

(with meal)



Reception Items

Granville Island crudité display with curry aioli & roasted red pepper mayonnaise	small (serves 10)	\$ 65.00
	medium (serves 30)	\$ 150.00
	large (serves 60)	\$ 240.00
Domestic & imported cheese display with assorted breads, crackers & seasonal fresh fruit garnish	small (serves 10)	\$ 100.00
	medium (serves 30)	\$ 250.00
	large (serves 60)	\$ 380.00
Fresh seasonal fruit & berry platter	(serves 10)	\$ 60.00
Assorted French pastries (2 pieces per person)	(serves 10)	\$ 60.00
Granville Island fruit fondue with white & dark chocolate, served with cookies & pound cake (minimum 30 people)	per person	\$ 10.00
Chocolate fountain with fresh fruit & cookies	(minimum 125 people)	\$ 450.00
	(126-200 people)	\$ 650.00
16" Traditional thin crust pizza	per pizza	\$ 25.00
Gourmet focaccia pizzas (3 pieces per order)	per order	\$ 10.00
Assorted finger sandwiches (4 pieces per order)	per order	\$ 9.00
Corn chips with corn & tomato salsa (serves approximately 8 people)	per basket	\$ 14.00
Assorted dried snacks	per basket	\$ 9.00
Deluxe mixed nuts	per bowl	\$ 13.00
Gourmet flavoured popcorn	per basket	\$ 9.00
Ice carvings	prices from	\$ 340.00

Reception Items

continued

Smoked salmon station with traditional condiments (serves 40)	per side	\$300.00
Salmon gravlax station with traditional condiments (serves 40)	per side	\$260.00
Fillet of salmon Wellington with dill vermouth sauce (serves 20)	per order	\$120.00
Waterfront marinated tiger prawn display on ice shell (100 pieces)	per order	\$500.00
Striploin of prime triple AAA beef with horseradish, assorted mustards, buns & condiments carved by Chef (serves 30)	per order	\$380.00
Rack of lamb dijonnaise with assorted chutneys & relishes (minimum 10 racks)	per rack	\$ 42.00
Roast turkey with sage stuffing & pan juice carved by Chef (serves 40)	per order	\$280.00

In room Chef's labour charge will apply for cooking or carving station.



Plated Dinners

*Kindly select soup, salad and / or appetizer, entrée & dessert.
Dinner service includes rolls & butter, fresh market vegetables,
Freshly brewed regular & decaffeinated coffee
& selection of Fairmont teas.*

Soup - Hot

Purée of carrot soup with ginger syrup	\$10.00
Three onion soup, parmesan & gruyere crostini	\$10.00
Purée of asparagus soup, sautéed shiitake mushrooms, chive crème fraîche	\$10.00
Roasted roma tomato purée, pesto parmesan crostini	\$10.00
Butternut bisque & cider soup, roasted pumpkin seed aioli	\$10.00
Wild mushroom & chicken consommé, truffle oil	\$10.00
Lobster bisque with scallop ceviche & Cognac cream	\$12.00

Soup - Cold

Vichyssoise with julienne of smoked salmon & chives	\$10.00
Gazpacho with cilantro sour cream & parmesan cracker	\$10.00

Salads

Cucumber & mixed greens with sun-dried cherry tomatoes, Okanagan goat cheese, herb & white balsamic vinaigrette	\$12.00
Spinach salad with poached pear, sun-dried cherries, roasted pepper & honey vinaigrette	\$12.00
Curly endive with mixed greens, candied pecans, roquefort cheese, raspberry vinaigrette	\$12.00
Butter lettuce, red peppers, kalamata olives, hearts of palm, shaved parmesan, herb Champagne vinaigrette	\$12.00

Plated Dinners

continued

Cold Appetizers

Sliced smoked duck breast, orange basil dressing, baby greens, mandarin orange, toasted pine nuts	\$13.00
Smoked salmon, shaved fennel, chive sticks, sun-dried cherry tomatoes, shallot vinaigrette	\$14.00
Roma tomato & marinated bocconcini, arugula & mixed greens salad, balsamic reduction, basil & sweet garlic vinaigrette	\$12.00
Citrus poached scallops & prawns on watercress & fennel orange salad	\$14.00

Hot Appetizers

Seared scallop & Dungeness crab cake with grilled baby leeks, lemon chive butter sauce	\$15.00
Butter poached prawns, asparagus, mascarpone risotto	\$14.00
Tamari & ponzu glazed tiger prawn brochette on saffron rice cake	\$14.00

Entrées Seafood

Pan seared scallops, lemon risotto, Icewine sauce	\$30.00
Maple glazed bottom seared salmon, white wine butter sauce, whipped baby red potatoes & red peppers	\$30.00
Pan seared halibut, roast shallot cream, orzo pasta	\$32.00
Pan seared snapper, potato parmesan cake, garlic & tomato, fresh herb infused olive oil	\$28.00

Dual Entrée

3 oz filet mignon, red wine jus, seared salmon with chive butter sauce, lemon jam, tomato, chervil risotto	\$32.00
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Plated Dinners

continued

Beef Entrée

Grilled beef rib eye & tiger prawns, Merlot wine jus, Yukon gold whipped potatoes	\$34.00
Pan roasted triple AAA beef tenderloin, Cabernet reduction, crispy shallot potato pavé, mushroom ragout	\$32.00
Grilled beef strip loin, Port jus, grilled marinated portobello mushroom, olive oil whipped potatoes	\$30.00

Others

Pan roasted lamb sirloin, red currant jus, root vegetables & Yukon gold potato pavé	\$29.00
Roast duck breast, cherry Port jus, three potato gratin	\$29.00
Roasted pork tenderloin, apple jus, dried fruit couscous	\$27.00
Chicken breast with smoky apple & focaccia stuffing, Calvados jus, gorgonzola risotto	\$28.00
Roast chicken breast filled with wild mushrooms & boursin cheese, Port jus, fondant potatoes	\$28.00

Vegetarian Entrée Options

Root vegetable pave with a sour dough crust, medley of seasonal vegetables, asparagus, royal corn & assorted mushrooms	
Grilled vegetables with puff pastry & goat cheese risotto, chive oil & bell pepper coulis	
Portobello mushroom, marinated vegetables with butternut squash coulis	

Desserts

Raspberry tart with white chocolate mascarpone filling, chocolate sauce	\$10.00
Black Mission fig tart with citrus cream Port wine reduction	\$10.00
Individual tiramisu, mocha anglaise, chocolate dipped coffee beans	\$10.00
New York style cheesecake, caramel sauce	\$10.00
Passion fruit mousse cake, chocolate straws, vanilla infused berry sauce	\$10.00
Valrhona chocolate & lemon curd pâté	\$12.00
Okanagan apple strudel, vanilla anglaise	\$10.00
Frozen white chocolate & ginger soufflé, raspberry coulis	\$10.00
Marinated berries in Martini glass	\$10.00
Triple layered chocolate cake with marinated berries	\$10.00
Chocolate lovers sampler	\$16.00
Sinful chocolate pâté, luscious chocolate & cinnamon gâchette, lemon & chocolate tart, tuxedo strawberry, Grand Marnier truffles & chocolate hazelnut gelato	

Plated Dinners

continued

Choice of Entrée

Dinner Menu

\$78.00

Roasted three onion soup & parmesan gruyere crostini

~

Baby lola rosa, mizuna salad greens
with tiger prawns, saffron & red pepper aioli

~

Your choice of:

Charbroiled triple AAA beef tenderloin, Merlot sauce

~or~

Pan roasted halibut, roasted shallot & arugula cream

~or~

Gewürztraminer glazed double pork chop

Herb & olive oil whipped potatoes & market vegetables

~

Triple chocolate decadence cake with fresh fruit

This four - course menu is designed to allow a choice of entrée for your guests.

Choices are not offered for the soup, salad, accompaniments & dessert.

If your guests will be choosing their entrée during the event, the price is \$78.00 per person.

*If the selections for each entrée are provided seventy - two hours in advance
the price is \$72.00 per person (minimum 30 people).*



Dinner Buffet

(Minimum 50 people or add \$8.00 per person)

Northern Bounty

\$64.00

Gourmet Seafood & Charcuterie Display

Rustic & traditional bread display
Assorted dry cured meats

West Coast salmon gravlax, Clayoquot Sound hot smoked salmon,
marinated Quadra Island mussels,

Fanny Bay clams, peppered mackerel & smoked trout

Fresh Seasonal Salads

Pemberton potato salad
Caesar salad, focaccia croutons, parmigiano-reggiano
Maple roasted Fraser Valley root vegetable salad
Marinated BC wild mushroom salad
Hand picked greens, herb garden vinaigrette
Roasted BC hot house tomato platter with cracked pepper, fresh basil & fleur de sel
Marinated seasonal vegetable salad

Hot Dishes

Charbroiled medallions of triple AAA beef, coastal mountain mushrooms sauté,
Gorgonzola red wine sauce

Medallions of Pacific salmon, lemon grass cream sauce

Fresh seasonal market vegetables

Pemberton new potato gratin

Rice pilaf with garden herbs

Dessert Extravaganza

A select assortment of tortes, pies, cheesecakes, European pastries, flans, mousses,
tarts & seasonal fresh fruit

Freshly brewed regular, decaffeinated coffee & selection of Fairmont teas



A taxable 15% service charge & 7% Goods & Services tax will apply.

Dinner Buffet

(Minimum 50 people or add \$8.00 per person)

Pacific Rim

\$74.00

Gourmet Platters

Rustic & traditional bread display
Jumbo tiger prawns
Marinated Quadra Island mussels & Fanny Bay clam display
Nanuk & Clayoquot Sound smoked salmon & gravlax display

Fresh Seasonal Salads

BC forest mushroom salad
Hand picked greens, garden herb vinaigrette
Fire grilled asparagus & Salt Spring Island goat cheese
Herb roasted root vegetables with toasted hazelnuts
Asian vegetable salad with a sesame soy & lychee vinaigrette
Caesar salad, focaccia croutons, parmigiano-reggiano
Hot house bell pepper & field tomato salad
Shaved Wala Wala onion & Hawaiian papaya salad

Hot Dishes

Pacific Rim seafood medley with chipotle broth
Seared herb chicken, sun-dried berry jus
Pan seared medallions of triple AAA beef tenderloin, Hawthorne Mountain Merlot jus
Gathered local vegetable sauté
Steamed coconut milk & Japanese ginger rice
Butter mashed Yukon gold potatoes

Dessert Extravaganza

A select assortment of tortes, pies, cheesecakes, European pastries, flans, mousses, tarts, & seasonal fresh fruit, International cheese display with baguettes, flatbreads & crackers

Freshly brewed regular, decaffeinated coffee & selection of Fairmont teas



Dinner Buffet

(Minimum 50 people or add \$8.00 per person)

Stand Up Dinner

\$110.00

Rustic & traditional bread display

Daily Catch

Marinated Pacific shellfish on ice
Smoked seafood display
Tiger prawn & deep sea scallop flambé station

The Market Garden

Hand made Caesar salad
Marinated seasonal vegetables
Grilled asparagus with aged balsamic & extra virgin olive oil
Marinated wild BC mushroom salad
Farmer's display of fresh vegetables & dips

Chinatown Night Market

Stir fry chicken or beef
Asian vegetables
Steamed Jasmine rice

The Carver Block

Carved beef striploin with dollar buns, hand grated horseradish & red wine jus
Seared salmon in a tomato fennel broth
Roasted baby Pemberton potato medley
Sautéed Fraser Valley vegetables

Death by Chocolate

White & dark chocolate fondue with fresh fruit & sweet breads
Chocolate tortes & cheese cakes
Praline & truffle display
Flambé station with bananas, peaches, apples, fresh berries & lavender scones

Freshly brewed regular, decaffeinated coffee & selection of Fairmont teas

(Includes a chef for each station)



Champagne & Sparkling Wines

Veuve Du Vernay – Brut (France)	\$36.00
Sumac Ridge – "Stellars Jay" Brut (British Columbia)	\$56.00
Domaine Chandon – Brut Classic (California)	\$64.00
Gloria Ferrer – Brut (France)	\$77.00
Veuve Clicquot – Brut (France)	\$140.00
Moet & Chandon – Dom Perignon (France)	\$395.00

White Wines

Chardonnay – Sumac Ridge Private Reserve, VQA (British Columbia)	\$34.00
Chardonnay – Fairmont Bench Wines, VQA	\$34.00
Chardonnay – Fetzer "Valley Oaks" (California)	\$39.00
Chardonnay – Mission Hill Fairmont Select Vineyards, VQA (British Columbia)	\$42.00
Chardonnay – Penfolds Koonunga Hill (Australia)	\$42.00
Chardonnay – Columbia Crest (Washington State)	\$45.00
Gewürztraminer – Tin Horn Creek, VQA (British Columbia)	\$34.00
Pinot Blanc – Blue Mountain, VQA (British Columbia)	\$44.00
Pinot Grigio – Inniskillan Okanagan, VQA (British Columbia)	\$34.00
Pinot Gris – Sandhill, VQA (British Columbia)	\$35.00
Reisling – Quails Gate Limited Release Dry , VQA (British Columbia)	\$36.00
Sauvignon Blanc – Robert Mondavi "Woodbridge" (California)	\$32.00
Sauvignon Blanc – Jackson Triggs Proprietors Edition, VQA (British Columbia)	\$32.00
Sauvignon Blanc – Oyster Bay (New Zealand)	\$41.00
Sauvignon Blanc – Forrest Estate (New Zealand)	\$55.00
White Meritage – Sumac Ridge, VQA (British Columbia)	\$46.00
White Zinfandel – Ernest & Julio Gallo (California)	\$32.00

Red Wines

Cabernet Franc – Sandhill, VQA (British Columbia)	\$37.00
Cabernet Sauvignon – Jackson Triggs Proprietors Edition, VQA (British Columbia)	\$32.00
Cabernet Sauvignon – Robert Mondavi "Woodbridge" (California)	\$34.00
Cabernet Sauvignon – Fetzer Valley Oaks (California)	\$40.00
Cabernet Sauvignon – Wolf Blass "Yellow Label" (Australia)	\$46.00
Cabernet Merlot – Fairmont Bench Wines, VQA (British Columbia)	\$34.00
Cabernet Merlot – Cedar Creek (British Columbia)	\$36.00
Shiraz Cabernet Sauvignon - Penfolds Koonunga Hill (Australia)	\$42.00
Meritage – Sumac Ridge, VQA (British Columbia)	\$60.00
Merlot – Mission Hill Fairmont Select Vineyards, VQA (British Columbia)	\$38.00
Merlot – Inniskillan "Okanagan", VQA (British Columbia)	\$43.00
Merlot – Columbia Crest (Washington State)	\$55.00
Pinot Noir – Inniskillan "Okanagan", VQA (British Columbia)	\$34.00
Pinot Noir – Blue Mountain, VQA (British Columbia)	\$57.00
Pinot Noir – Duckpond Cellars (Oregon)	\$56.00
Zinfandel – Ravenswood (California)	\$54.00



Beverage List

Bar

Premium liquor	\$ 6.50 (1oz)
Deluxe liquor	\$ 8.00 (1oz)
Microbrew & domestic beer	\$ 6.50
Imported beer	\$ 7.00
Non-alcoholic beer	\$ 4.50
Ciders & coolers	\$ 6.50
Wine by the glass	\$ 6.50 (6oz)
Virgin drinks, juice & mineral water	\$ 4.00
Soft drink	\$ 3.50
Imported liqueurs	\$ 8.00 (1oz)
Drambuie, Port, Grand Marnier	\$ 8.00 (1oz)
Cognac VSOP	\$ 9.00 (1oz)

Labour

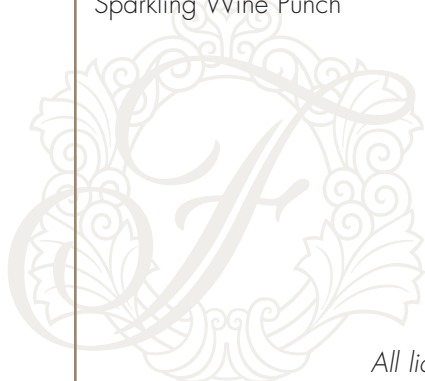
Beverage consumption exceeding \$450.00 per bar, based on a two hour time period will have the following labour charges waived:

Host Bar - Bartender	\$100.00 per Bartender
Cash Bar - Cashier	\$100.00 per Cashier
Bartender	\$100.00 per Bartender

Specialty Beverages

(One gallon serves approximately 30 persons)

Fruit Punch	\$ 90.00 per gallon
Liquor Punch	\$145.00 per gallon
Sparkling Wine Punch	\$145.00 per gallon



All liquor prices are subject to 10% liquor tax

A taxable 15% service charge & 7% Goods & Services tax will apply.

Catering Information

FOOD AND BEVERAGE

All food and beverage served in the Hotel is to be provided by The Fairmont Waterfront, 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 B.C. Liquor Distribution Branch. Liquor service is not permitted after 1:00am (12:00am on Sundays and holidays).

One set menu is required for all guests. Certain dietary substitutes may be made with prior request. Substitution requests made during an event will be subject to a service charge.

Menu prices and room rental prices subject to change.

OFFSITE CATERING... A MOVEABLE FEAST

Picture this. The perfect picnic...in Stanley Park. A sumptuous buffet breakfast...with the beluga whales at The Vancouver Aquarium. An artful display of hors d'oeuvres... at The Vancouver Art Gallery. The Fairmont Waterfront, recognized for the city's most creative culinary events offers offsite catering. Vancouver is the venue... your imagination is our inspiration.

FUNCTION GUARANTEES

It is the responsibility of the client to advise the final guarantee to the Hotel, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. The Hotel will prepare and set five (5) percent above the guaranteed number to a maximum of thirty (30) guests, space permitting. In the event that a guarantee has not been received by the Hotel, the number will be based on the previously discussed attendance or the actual number attending, whichever is greater.

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.

SERVICE CHARGES & TAXES

All Food and Beverage is subject to a 15% service charge.

Government taxes are applicable as follows:

- Food = 7% Goods & Services Tax
- Beer / Wine / Alcohol = 7% Goods & Services Tax & 10% Provincial Sales Tax
- Miscellaneous = 7% Goods and Services Tax
- Audio Visual = 7% Goods and Services Tax & 7% Provincial Sales Tax
- Labour Charge = 7% Goods and Services Tax
- Service Charge = 7% Goods and Services Tax



Catering Information

continued

SMOKING IN FUNCTION ROOMS

All function rooms & foyers are designated non-smoking areas in accordance with the City of Vancouver By-Laws.

LABOUR RATES

Breakfast, Lunch & Dinner groups (under 20 guests)	\$100.00
Revisions to contracted setup after room is set	\$25.00 per hour
Chef Carver/Cooking Station	\$80.00 per chef/carver
Host Bar Bartender if consumption is under \$450.00 (within a 2 hour time period)	\$100.00 per bartender
Cash Bar Bartender if consumption is under \$450.00 (within a 2 hour time period)	\$100.00 per bartender
Cashier (within a 2 hour time period)	\$100.00 per cashier

Additional labour charges on Canadian Statutory Holidays:

- \$3.00 per person for meetings, breakfasts, lunch & receptions
- \$4.00 per person for dinner

COAT CHECK

Hosted:

Under 200 guests one (1) attendant (4 hour minimum)	\$25.00 per hour
201-500 guests two (2) attendants (4 hour minimum)	\$25.00 per hour, per attendant
501 & up guests three (3) attendants (4 hour minimum)	\$25.00 per hour, per attendant

Not Hosted:

\$2.00 per coat (Revenue must cover attendants labour or a charge will be levied)

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Fifty (50) percent of the estimated cost is due fourteen (14) working days prior to the event. The balance is due seventy two (72) hours or three (3) business days prior, along with your final guarantee. We will also require a credit card for our file and guarantee. Payment may be made by certified bank draft or cheque, cash or credit card.

CANCELLATION

Functions cancelled within ninety (90) days of the scheduled event are subject to a cancellation fee of fifty (50) percent of the estimated food and beverage revenue and room rental. Functions cancelled within thirty (30) days will be charged one hundred (100) percent. All cancellations must be submitted in writing.



Catering Information

continued

FOOD & BEVERAGE ATTRITION

An estimated number of attendants must be provided to the Fairmont Waterfront thirty (30) days prior to each function, after which time The Fairmont Waterfront will allow a maximum attrition of twenty (20) percent. Should the numbers be reduced by more than twenty (20) percent a charge of fifty (50) percent of the estimated food and beverage will apply on the difference.

BOXES/PACKAGES/FREIGHT/STORAGE

The Fairmont Waterfront is pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property we are unable to accept shipments any earlier than two (2) days prior to your event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following an event.

All deliveries must be properly labelled. Please include the name of the group, group contact, hotel contact, number of boxes and date of event. Deliveries must be made to the Receiving/Loading Dock of the Hotel. The Hotel will not accept deliveries made at the front door.

Should you require assistance with your boxes, packages, or freight a service charge will be assessed at \$40.00 per staff member, per hour (minimum 1 hour). The Hotel will not receive or sign for C.O.D. shipments.

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

Federal Express	1-800-463-3339
Purolator	1-888-744-7123
Air Canada Cargo	(604) 231-6800
DHL Worldwide Express	(604) 278-3984
Nova Express Courier	(604) 278-1935
Greyhound Courier Express	(604) 523-3600
Loomis Express Courier	(604) 278-3984
UPS	(604) 273-0014
Livingston International (Customs Broker)	(604) 687-7491
Banquet Office	(604) 691-1891
Business Centre	(604) 691-1824
Receiving	(604) 691-1849 8:00am - 4:30pm, Monday through Friday

SECURITY

Security arrangements must be contracted by the Hotel.

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

Hotel security staff will be charged at \$30.00 per hour (minimum 4 hours).

The hotel is not responsible for articles left unattended in function rooms.



Catering Information

continued

AUDIO VISUAL

Full service is provided from our in-house operators and can be arranged through the Sales Services Department.

If using an outside Audio Visual company, a patch fee per meeting room will apply for the use of the in house sound system. A labour charge will also apply to supervise the equipment move in and out.

TELEPHONES

Telephones are available upon request. The Fairmont Waterfront will provide one (1) phone complimentary, additional phones are available at \$100.00 each. Speaker phones available from \$35.00 per day.

Direct in dial line requests must be arranged two (2) weeks prior to your event are \$200.00 per line.

Fairmont high-speed internet access (T1 connection) is available at a cost of \$195.00 for the first PC per meeting room up to a maximum of 3 days & \$67.50 for each additional PC. (One time charge)

Local, long distance & toll free calls will be charged at current hotel rates.

SIGNAGE

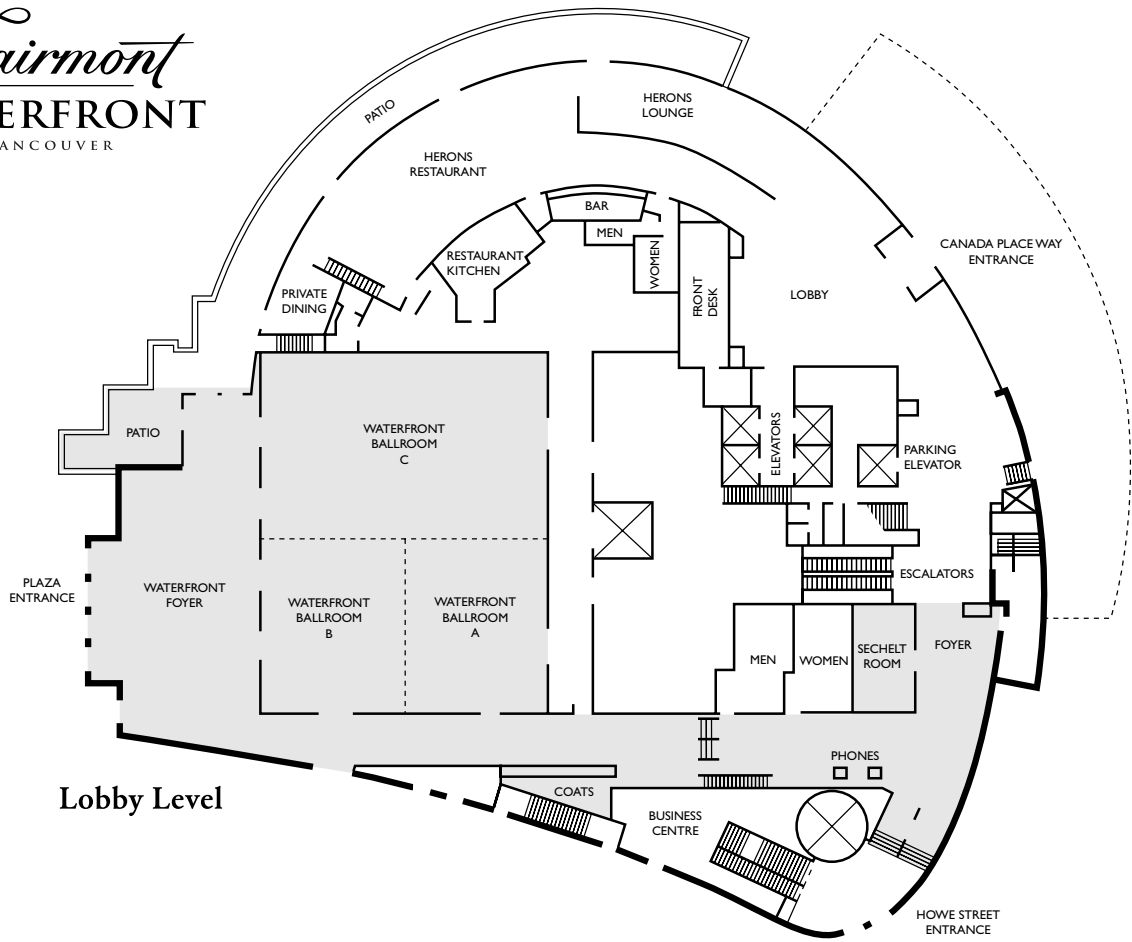
Signage may only be displayed directly outside your designated meeting room. The hotel reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy.

POWER

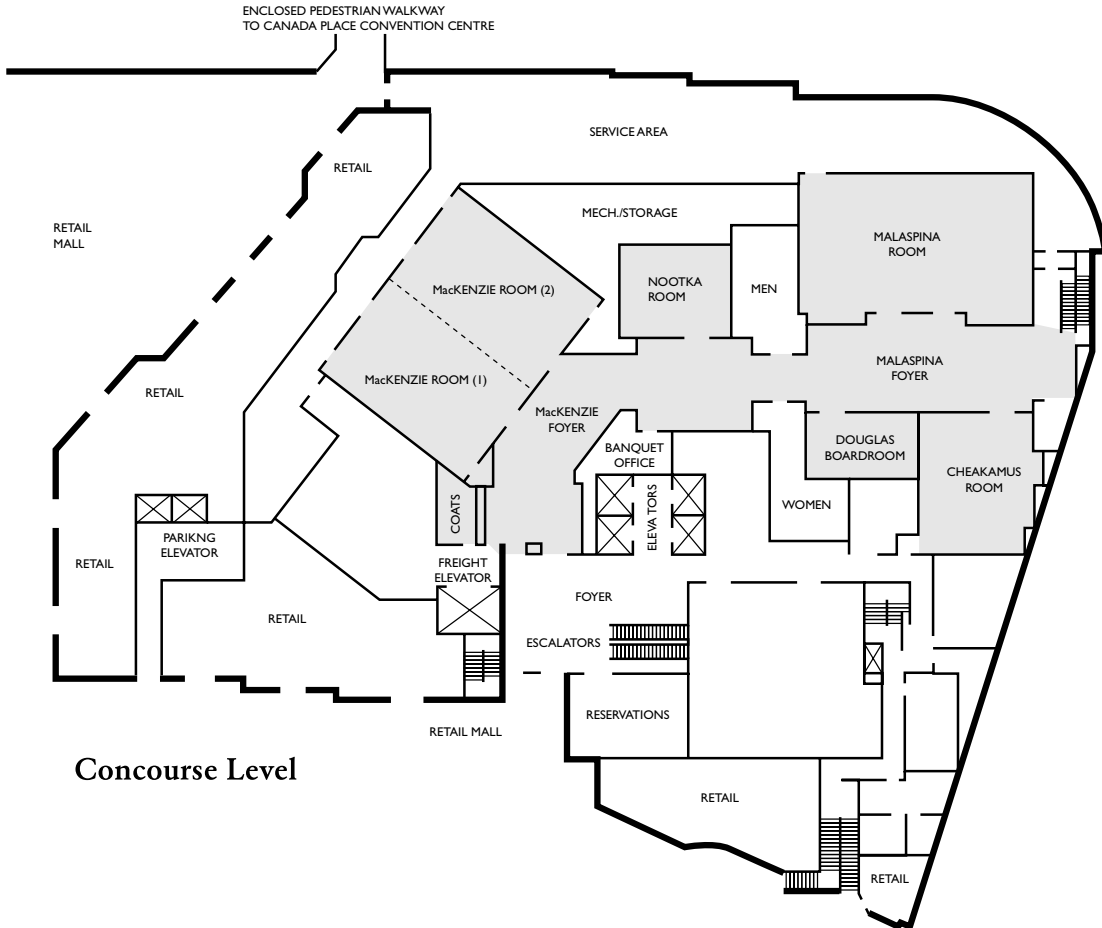
Extension cords are available at \$10.00 each and power bars at \$10.00 each. Additional power requirements will be assessed & charged at current rates.

MISCELLANEOUS

The Hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their control.



Lobby Level



Concourse Level

