

2018 WEDDING CATERING



MESSAGE FROM THE CHEF

Fairmont Hotels & Resorts recently announced its brand wide commitment to use, wherever possible, local, organic and sustainable ingredients in all of its Food & Beverage operations. We are the first hotel company to make this pledge. All cuisine is prepared without artificial trans fat.

We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons. In addition, we have always fostered close partnerships with local purveyors, in part to get the best, freshest ingredients, but also to highlight the true flavour of our destinations, in our desire to be authentically local. Finally, this formal commitment aligns closely with our ongoing efforts to be leaders in the area of environmental stewardship.

Our commitment to local, organic and sustainable cuisine is one more facet of our Green Partnership Program, which strives to lessen our impact on the planet through sustainable operations.

Fairmont aims to minimize our imprint on the planet, and using and promoting local, sustainable products and ingredients is a natural fit in our

Food & Beverage operations. We encourage our hotels to serve food that is grown, raised or made in or around their destinations under the umbrella of “think globally, eat locally”. Fairmont’s portfolio of world-class chefs strives to use the finest local and in-season ingredients available. Also, many hotels feature on-site herb gardens that provide seasonings to the kitchens.

We have expanded our green offerings for meetings and events. Meeting groups are being encouraged to consider sustainability issues along with their commitment to healthy eating. Planners working with Fairmont can choose sustainable alternatives when organizing their next event – the company’s Eco-Meet program provides green meeting options, featuring disposable-free service, eco-Adventure activities, themed meeting breaks and sustainable, gourmet menus.

It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to offer you further information on these selections.



Canapés

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*All canapés priced per dozen.
Minimum 3 dozen.*

RECEPTION

Cold Canapés

Rare Roast Beef Tenderloin, Green Peppercorn Mayo, Red Onion en crostini	52
Mini Lobster Roll, Tarragon Aioli	56
Jamaican Jerk Smoked Chicken Summer Roll, Mango Salsa	46
Assorted Nigiri Sushi	72
Shrimp Cocktail Slap Shots with Spicy Cocktail Sauce	50
Prosciutto and Provolone Bites with Sun Dried Tomato Spread	46
Astoria Chicken Salad Cups with Tarragon Chantilly	44
Hickory Smoked Salmon Wrapped Asparagus with Boursin Glacage	48
Lobster on Confit New Potatoes with Divine Caviar Chantilly	76
Goat Cheese Mousse Crushed Hazelnuts on Strawberry Half	43
Vegetable Maki Sushi Rolls with Pickled Ginger and Wasabi	42
Boursin Cheese and Grape Truffles with Fresh Herb and Toasted Walnuts	48

Hot Canapés

Citrus Crusted Shrimp with Tomato Onion Chutney	49
Pickarel Fire Crackers with Electric Honey Aioli	45
Prosciutto Wrapped Diver Scallops with Gremolata Sprinkle	50
Dukkah Spiced Lamb Chops with Minted Yogurt Dip	65
Orange and Soy Glazed Chicken Drumsticks with Toasted Sesame Seeds	48
Pulled Pork Slider Bite, Texas Slaw	48
Prabhu's Butter Chicken Kebab with Bel Puri	48
Mini Monte's, Local Honey Dijon <i>Mini Monte Cristo</i>	48
Mini Beef Wellington, Bearnaise Sauce	48
Tomato Bisque Shooter, Mini Grilled Cheese	44
Vegetarian Spring Roll	42
Vegetarian Samosa with Tamarind Chutney	44
Crispy Canadian Brie and Raspberry Bites	48

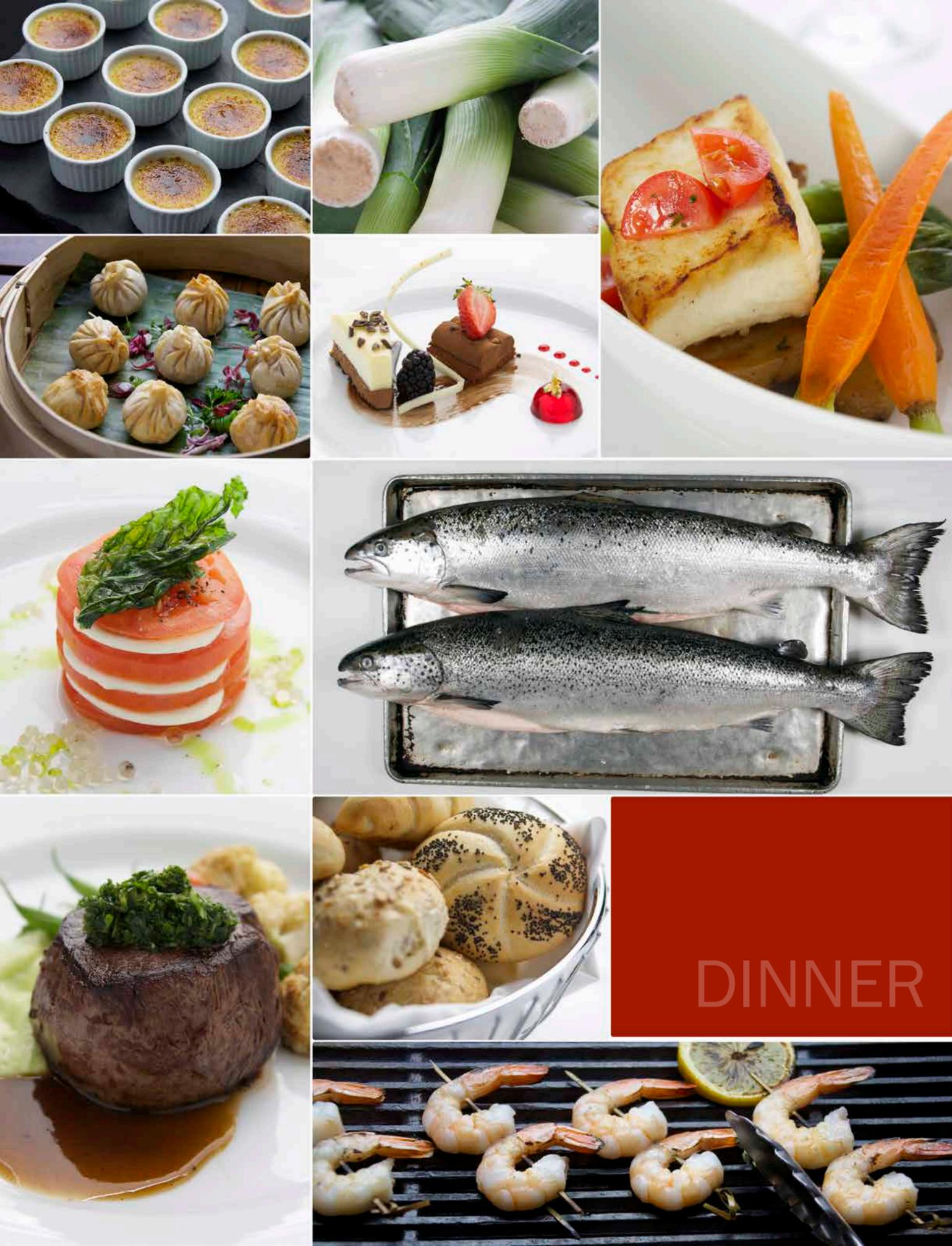
RECEPTION

RECEPTION

Reception Stations <i>All prices per guest unless otherwise indicated.</i>		
Tuscan Bounty		32
<i>Be amazed while our Professional Chefs dazzle you while preparing custom made pasta dishes with a bounty of pasta and toppings.</i>		
Pasta Toppings <i>choice of 7 toppings:</i>		
Italian Sausage, Cold Water Baby Shrimp, Sun Dried Tomatoes, Bell Peppers, Crushed Chili Flakes, Shaved Padano Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Asparagus Tips, Tofu, Red Onion, Roasted Garlic, Scallions and Kalamata Olives		
Pasta <i>choice of 2 pastas:</i>		
Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne or Gemelli Pasta.		
Sauce <i>choice of 2 sauces:</i>		
Roasted Tomato and Basil Sauce, White Wine Cream Sauce or Fresh Herbs and Extra Virgin Olive Oil		
Whole Roasted Striploin <i>priced per striploin, serves 30 guests</i>		400
Balsamic Spiked Caramelized Onion, Warm Country Wheat Rolls, Béarnaise Sauce		
Original Montreal Smoked Meat <i>minimum 40 guests</i>		22
Double Smoked Beef Brisket with Mini Rye Rolls, Kosher Style Dill Pickles and Dijon Mustard		
Maple Mustard Glazed Ham <i>priced per ham, serves 30 guests</i>		200
Crispy Cocktail Rolls, Pineapple Mustard Relish		
Flatbread <i>based on 3 pieces per guest</i>		21
Beef Tenderloin Tips, Wild Mushrooms, Camembert Cheese, Grilled Chicken, Fresh Tomato Mozzarella and Parmesan, Calabrese Salami, Black Olives, Sundried Tomatoes and Havarti cheese, Wild Mushrooms, Béchamel Sauce, Cherry Tomatoes and Herb Goat Cheese		
Poutine Station		18
Crisp Frites, Cheese Curds, Classic Gravy <i>Upgrade to Braised Short Rib \$3 per guest</i>		
Seasonal Sliced Fresh Fruit		12

RECEPTION

Salmon Wellington <i>priced per wellington, serves 20 guests</i>		250
Stuffed with Creamed Spinach, Foraged Forest Mushrooms and Dill Chimichurri Sauce		
Sushi & Sashimi Station <i>6 pieces per guest</i>		34
California Rolls, Avocado Rolls, Salmon, Tuna and Shrimp		
Baked Brie <i>priced per brie, serves 50 guests</i>		250
Baked French Brie in Puff Pastry, Cranberry Chutney and sliced Baguette		
Street Tacos		22
Grilled Steak, Roasted Pulled Pork and Grilled Chicken Tacos on Corn Tortillas <i>Toppings include: Cilantro, Pico di Gallo, Sour Cream, Cheese, Salsa, Refried Pinto Beans and Mexican Rice Upgrade to Avocado \$5.00</i>		
International & Domestic Premium Cheese		19
Parmigiano-Reggiano with Red Onions Balsamic Marmalade Brie with Plum Compote Gruyère with Anise Infused Wild Honey Gorgonzola with Apricot Mustard Garnished with Grapes, Artisan Breads and Crisps, and Seasonal Fruit Preserve		
Crudités & Dip		10
Carrots with Orange Carrot Cilantro Sauce, Belgian Endive Leaves with Red Pepper and Hummus Dip Celery Sticks with Apple and Gorgonzola Spread, Cucumber with Vidalia Onion Tzatziki Sauce		
Antipasto Platter		24
Salami, Prosciutto and Capicola with Provolone and Bocconcini Cheese, Olives Marinated Peppers, Artichokes and Eggplant, Sun Dried Tomato Hummus, Tapenade with Focaccia Bread and Breadsticks with sour Pickles and Grainy Mustard		
S'mores		19
Small Heat Elements placed around River Rocks where Guests can Roast their Marshmallows and Sandwich them in between Chocolate Dipped Graham Crackers		



DINNER

Dinner Buffets

All of our dinners are served with a selection of Rolls with Whipped Butter and Dip of the Day. HC Valentine Sumba Artisan Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas are included. Minimum 50 guests.

Little Italy

86

Italian Wedding Soup

Cold

Hand-picked Tangled Greens, Rosemary Balsamic Vinaigrette
 Young Hearts of Romaine, Sourdough Croutons, Parmesan Cheese,
 Cherry Tomatoes, Bagna Cauda Vinaigrette
 Tuscan Salad *chopped romaine, tomato, basil, red onion, olives, peppers, cucumbers, balsamic vinaigrette*
 Italian Tuna, Legumes, Olives, Capers, Green Beans, Arugula,
 Lemon Dressing

Platters

Marinated Tuscan Vegetables, with Yogurt and Green Chili Oil
 Marinated Seafood
 Sliced Cured Italian Meats and Cheeses

Hot

Spinach and Ricotta Stuffed Tortellini, Basil spiked Rose Sauce
 Roasted Chicken Breasts, Mushroom Marsala Sauce
 Brodetto *salmon, calamari, mussels, shrimp, saffron broth*
 Beef Striploin Medallions, Roasted Shallots
 Lemon Rosemary Roasted New Potatoes
 Medley of Roasted Cellar Vegetables

Sweet

Classic Tiramisu Cake
 Chocolate Swirl Cheese Cake
 Assorted Biscotti
 Sliced Fruit



DINNER

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Canadian Road Trip

95

Cold

Curried Faro and Sweet Potato Salad
 Grilled Scallion Potato Salad
 Raw Root Vegetable Coleslaw

Platters

Canadian Cheeses and Niagara Cured Meats
 Peel and Eat Shrimp with Spicy Cocktail Sauce
 Marinated PEI Mussels
 Smoked Salmon, Rye, Traditional Garnishes

Hot

French Canadian Onion Soup, Blue Cheese Crouton
 Cannelloni in a Spicy Tomato Sauce
 Roast Chicken Breast with Mushroom and Leek, Forest Jus
 Black Pepper Crusted Beef Striploin Medallions, Syrah Reduction
 Salmon Coulbiac stuffed with Wild Rice and Creamed Spinach
 Roasted Garlic Pomme Puree
 Buttered Carrots and Beans

Poutine station

Crisp Frites
 Pulled Braised Short Ribs
 Cheese Curds
 Sweet Herb Gravy

Sweet

Chocolate Pecan Pie
 Apple Crumble with Crème Anglaise
 Sliced Fruit and Berry Platter
 Biscotti

DINNER

The World Is Yours

100

Italy

Marinated Tuscan Vegetables, with Yogurt and Green Chilli Oil
 Frutti di Mare
 Tomato Bocconcini Salad
 Ricotta and Spinach Tortellini in a Rosé Sauce with Sweet Peas,
 Roasted Peppers
 Pollo Cacciatore *chicken stew with tomato, mushroom and black olives in a red wine
 sauce*
 Tiramisu
 Biscotti

China

Chow Mein and Beef Salad, Black Bean Vinaigrette
 Steamed Dim Sum
 Vegetarian Pot Stickers
 Crisp Fried Chicken Spring Rolls, served with Chili Soy Dip
 Beef and Gai Lan Stir Fry with Oyster Sauce
 Sautéed Baby Bok Choy with Sesame Seeds
 Steamed Jasmine Rice
 Fresh Seasonal Fruit Salad with Lychee and Coconut Milk
 Mango Mouse Cake

Greece

Greek Village Salad
 Eggplant and Hummus Dip with Pita Bread
 Chicken Souvlaki Skewers with Tzatziki Sauce
 Vegetable Moussaka
 Roasted Mini New Potatoes with Pine Nuts, Tomatoes and Olive Oil
 Mini Greek Baklava

India

Fried Eggplant and Tomato Salad
 Crispy Fried Vegetable Samosa
 Butter Chicken
 Salmon Marsala
 Steamed Basmati Rice with Saffron and Coconut Milk
 Tawa Paneer
 Vanilla Ginger Stewed Pineapple, Honey Yogurt
 Chai Spiced Rice Pudding

DINNER

Plated Dinner

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Prices are based on a four course meal. Please select one soup, salad, entrée and dessert.

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Soups

Crème du Barry (*cauliflower*) with Smoked Salmon and Dill Fronds

Wild Mushroom Velouté with Brioche Croutons and Shredded Parmesan

Spiced Carrot and Lentil Soup with Toasted Fennel Seeds and Coriander

Salads

Arugula, Grilled Oyster Mushrooms, Shaved Parmesan Cheese, Cherry Tomatoes, Olive Oil, Lemon Juice

Picked Baby Greens, Orange Segments, Dried Cranberries, Crumbled Goat Cheese, Pear and Ginger Dressing

Spinach Roasted Beetroot and Sliced Pear, Pecorino Cheese, Hazelnuts and Sherry Dressing

Caesar Salad, Horseradish Spiked Caesar Dressing, Bacon Bits, Parmesan and House-made Crouton

\$10 enhancement fee

Butter Lettuce, Frisée, Blue Cheese, Grilled Shrimp, Applewood Smoked Bacon, Crème Fraîche Dressing

Mains

Air

Thyme Roasted Chicken Supreme 82
Fingerling Potatoes, Braised Red Cabbage and Maple Glazed Turnips

Roasted Chicken Breast 80
Crushed Celeriac, Cellar Vegetables, Caramelized Apple Sage Reduction

Roasted Chicken Breast 82
Stuffed with Mushrooms and Boursin Cheese with Herb Whipped Potato, Root Vegetables, Cabernet Sauvignon Sauce

Sage-Roasted Chicken Breast 80
Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry-Port Jus

Seared Duck Breast 90
Garlic Wilted Spinach, Sweet Potato Purée, Cherry Port Reduction

DINNER

Land

Mushroom Crusted Filet Mignon 90
Red Onion Jam, Pearl Onions and Cremini Mushroom Ragout, Haricots Verts, Potato Purée, Truffle Jus

Steak au Poivre 88
Pepper-Crusted New York Strip Steak, Dauphinoise Potato, Broccolini, Pinot Noir Reduction

Coffee Brined Pork chop 82
Creamy Roast Garlic Polenta, Roasted Brussels Sprouts, Roasted Young Carrots, Sautéed Collard Greens, Pan Reduction

Lamb Rack 92
Mustard, Panko and Herb Crust Rosemary Jus, Wild Garlic Quinoa Cake, Broccolini, Red Chili

Red Wine Braised Short Rib of Beef 86
Heirloom Carrots, Roasted Brussels Sprouts and Cauliflower Purée, Port Wine Jus

Sea

Crispy Skinned Arctic Char 88
Grapefruit Vodka Butter Sauce, Potato and Shrimp Hash with Carrots, Zucchini and Tomato Tarragon "Salad"

Sweet Herb Crusted Salmon 87
Charred Cauliflower Sauce, Fried Fingerling Potatoes and Shallots, Sweet Peas, Radicchio and Frisée with Honey Lemon Dressing

Rye Crusted Salmon 87
Braised Leeks, Dill and Frisée Salad, Heirloom Potato Disks, Mustard Beurre Blanc

DINNER

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Dynamic Duo's

Beef Short Ribs and Jumbo Shrimp 90
 Braised Prime Beef Short Ribs, Creamy Horseradish Grilled Jumbo Shrimp, Frisée, Micro Herbs and Citrus Dressing, Roasted Brussels Sprouts with Yellow Bell Peppers and Lime, Yukon Gold and Sweet Potato Mash

Pork Tenderloin and Sea Scallops 86
 Roasted Pork Tenderloin, Bourbon Apple Sauce, Bacon Wrapped Sea Scallops, Soy Glaze, Mashed Potatoes with Boursin Cheese, Roasted Root Vegetables

Chicken Breast and King Salmon 86
 Free Range Chicken Breast, Thyme Jus, Citrus Maple Glazed King Salmon, Micro Greens "Salad", Corn Risotto, Asparagus

Vegetarian | Vegan | Gluten Free

Truffle Mushroom and Root Vegetable Potato Cannelloni 78
 Caramelized Onion and Mushroom, Butternut Squash, Roasted Peppers, Artichoke and Cauliflower, Root Vegetable Purée and Salsa Verde

Turmeric Roast Cauliflower 78
 Crisp Tofu Wafers, Green Pea and Cashew Risotto, Braised Kale

Dupuy Lentil and Wild Rice Strudel 78
 Honey and Cumin Dressed Lentils, Manitoba Wild Rice, Oven Roasted Roots, Saffron Fused Tomato Coulis, Fried Lentil Crunch

Sweet

Coconut Pineapple Forbidden Rice Pudding with Toasted Coconut *vegan & gluten free*
 S'mores Brulee, Biscotti
 A Duo of Individual Lemon Curd Tart garnished with Meringue and Raspberry Coulis and Chocolate Ganache Tart with Rum Anglaise Sauce

DINNER

Palate Refreshers *priced per guest*
add a palate refresher to your plated dinner

7

Lemon Sorbet
 Green Apple
 Mandarin Sorbet
 Frosted Grapes

Upgrade to Fairmont à La Carte

130

Please pre-select a Soup, Salad, Palate Refresher, Dessert and a maximum of three Entrées. Your guests may select their choice of Entrée on the evening of your event. Printed menus will be provided for your guests.



AFTERNOON TEA

AFTERNOON TEA

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Afternoon Tea includes freshly brewed Regular Coffee, Decaffeinated Coffee and a selection of our Fairmont Teas.

Assorted Berry Fruit Cup with Grand Marnier Whipped Cream	45
Freshly Baked Vanilla Scones Devonshire Cream, Homemade Peach & Saskatoon Berry Preserve	
Selection of Finger Sandwiches Classic English Cucumber Organic Deviled Egg with Sturgeon Caviar Smoked Salmon Pinwheel Orange and Herb Scented Chicken Salad on Mini Brioche Bun	
Delicate Afternoon Tea Pastries Fresh Fruit Tart Salted Caramel Profiterole Blueberry Basil Mousse Chocolate Grand Marnier Opera Cake Strawberry Lemonade Macaroon	



BRUNCH AT THE PALLISER

BRUNCH

.....
Minimum of 50 guests required.

Mini Muffins Bran Blueberry Lemon Poppy Cranberry Assorted Breakfast Breads Danishes Croissants	71
Salads Red Quinoa Salad Dried Fruit and Nuts Tuscan Greens Shaved Radish Carrots Tomatoes Cucumber Palliser Honey Lemon Vinaigrette Caesar Salad Romaine Leaves Parmesan Crisp Pancetta Herb Croutons Heirloom Tomato Salad Baby Bocconcini Balsamic Reduction Fresh Basil Fingerling Potato Salad Caramelized Onions Grainy Mustard Dressing	
Platters Imported & Canadian Cheese Platter Valbella Charcuterie Board	
Entrées Smoked Bacon & Valbella Farmers Sausage Classic Eggs Benedict Olive Oil Hollandaise Housemade Belgian Waffles Strawberry Compote Whipped Cream Maple Syrup Maple Glazed Cedar Plank Salmon Butter Chicken Basmati Rice Artisan Rolls Butter Market Vegetables Slow-Roasted AAA Alberta Prime Rib Mustard Horseradish <i>chef attended</i>	
Omelette Station <i>Chef Attended</i> Organic Eggs Tomatoes Green Onions Mushrooms Smoked Salmon Bacon Ham Spinach Mild Tomatillo Salsa Aged Cheddar	
Dessert Table Assorted Petit Fours Opera Red Fruit Delice Lemon Tarts Mini Éclair S'mores Tarts Okanagan Apple Crumble	



BEVERAGE SERVICE

Beverage Information

Host bar

Recommended for groups when the host is paying for all liquor consumption, plus 18% gratuity charge & applicable taxes.

Note: Should the consumption at the bar be less than \$500, a Bartender labour fee will apply for \$40 per hour (minimum four hours per bar).

Cash bar

Recommended when guests purchase their own tickets from a cashier or bartender provided by the hotel. Cash bar prices include applicable taxes.

Note: A labour fee of \$40 per hour (minimum of four hours per bar) and a cashier charge of \$40 per hour (minimum of four hours) will be applied to each bar for sales less than \$500.

Stationed beverage

The hotel will provide complete arrangements including glasses, ice & condiments as required for stationed beverages of wines, beers, & non-alcoholic beverages.

Alcohol service policy

It is the policy of Fairmont Palliser to serve alcoholic beverages in a reasonable & professional manner at all times. We will adhere to all applicable laws & regulations as they pertain to the service of alcohol to underage or intoxicated persons. The hours of alcoholic beverage service in Banquets at Fairmont Palliser are 10:00am to 1:00am Monday through Sunday & holidays. Under no circumstances are guests allowed to leave the function space with a drink. The hotel corridors are not licensed by the Alberta Gaming & Liquor Commission.

Please let your catering manager know if you prefer not to offer doubles & shooters for your event.

Wine & food pairing

We can put together the perfect match of wine from our list to pair with each course of your menu, please let your catering manager know if you would be interested in a wine paired menu for your event.

BEVERAGE SERVICE

BANQUET BAR PACKAGES

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Beverages for your function may be purchased on either a cash or host basis. Please select the packages you would like to offer your guests for your special event.

	Host Bar	Cash Bar
Premium Liquor 1oz. Finlandia, Bacardi Silver Captain Morgan Spiced, Famous Grouse, Canadian Club Beefeater, Jim Beam & Vermouth	8	8.5
Deluxe Liquor 1oz. Grey Goose, Mount Gay Silver, Captain Morgan Spiced Johnnie Walker Black Scotch Crown Royal, Bombay Sapphire, Jack Daniels & Vermouth	8.5	9
House Wine By Glass 5oz.	9	9.5
Domestic Beer Canadian, Kokanee Coors Light Big Rock Traditional	8	8.5
Craft Beer Wild Rose IPA Wild Rose Velvet Fog	9.5	10
Imported Beer Stella Artois, Corona	9	9.5
Imported Liqueur & Cognac 1oz. Baileys, Disaronno, Kahlua Grand Marnier, Drambuie Hennessey VS	9	9.5

BANQUET BAR ENHANCEMENTS

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BEVERAGE SERVICE

	Host Bar	Cash Bar
Scotch – Blended 1oz. Johnnie Walker Blue Label Dewar's Special Reserve 12Yr Old Chivas Regal 12yr Old	35 8.5 8.5	39 9 9
Scotch – Single Malt 1oz. Talisker 10 Oban 14 Glenlivet 12 Glenmorangie 10	14 16 9 9	15 17 10 10
Bourbon 1oz. Woodford Reserve	10	11
Irish Whiskey 1oz. Jameson	8.5	9
Vodka 1oz. Finlandia Flavoured Vodka Cranberry Lime Grapefruit Eau Claire Three Point Vodka Chopin Potato Vodka Belvedere Vodka	8 10 10 10	8.5 11 11 11
Rum 1oz. Bacardi Dark Rum Appleton Reserve	8 9	8.5 9.5
Tequila 1oz. Patron Silver Patron Reposado Sauza Silver Sauza Gold	13 15 8 8	14 16 8.5 8.5
Port 2oz. Taylor LBV Taylor Tawny 10 year old	8.5 10.5	9 11

BEVERAGE SERVICE

MIXOLOGY

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 "The really important things are said over cocktails and are never done." - Peter F. Drucker

	Host Bar	Cash Bar
The Palliser Caesar Bar	13	15
<i>Minimum of 50 guests</i>		
The Palliser Caesar Bar attended by a bartender, using your prescribed ingredients to make the Calgary's Cocktail authentically yours with options of Celery, Olives, Lime, Cocktail Onions, Pickled Beans, Pickled Gherkins, Bacon.		
Martini Bar		
Classic Martini	13	14
Gin with a dash of Vermouth, shaken over ice, garnished with Olives.		
Cosmopolitan Martini	13	14
Vodka with Triple Sec and Cranberry Juice shaken over ice, garnished with Lemon Slice.		
Blue Moon Martini	13	14
Gin with Blue Curacao, shaken over ice garnished with Lemon Twist.		
Appletini	13	14
Vodka with Sour Puss Apple shaken over ice garnished with Apple Slice.		
The French Martini	13	14
Vodka with Chambord & Pineapple Juice, shaken over ice garnished with Lemon Slice.		
Craft Cocktail Bar		
Manhattan	13	14
Scotch whisky with Sweet Vermouth & dash or two of Angostura Bitter served over ice.		
Mojito	13	14
Crushed Fresh Mint & sugar with White Rum served over ice and soda.		
Old Fashioned	13	14
Bourbon with Angostura Bitter over ice & sugar.		
Trackside	13	14
Rye whiskey with Sweet Vermouth served with Orange Juice.		
Purple Passion	14	15
Vodka with Chambord served over ice garnished with Lemon Twist.		

BEVERAGE SERVICE

Specialty Non Alcoholic Beverages

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 Stationed or Served

CranRaspberry Punch <i>serves 30 guests</i>	100
Tropical Fruit Punch <i>serves 30 guests</i>	100
Sparkling Fruit Punch <i>serves 30 guests</i>	100
Iced Lemon Tea <i>serves 30 guests</i>	100

À La Carte Bar Sancks

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 All prices per guest unless otherwise indicated.

Honey Roasted Almonds <i>priced per 100 gram bowl</i>	28
Seasoned Cashews <i>priced per 100 gram bowl</i>	35
House Made Kettle Chips	4
Flavoured Popcorn	4
<i>Choice of White Cheddar, Dill Pickle, Salt and Vinegar, Truffle Oil, Rosemary Parmesan</i>	



WINE SELECTION

CHAMPAGNE

.....

*"Pleasure without Champagne
is purely artificial."
- Oscar Wilde*

- Moët & Chandon, Impérial, Rosé, NV, Brut, Epernay, France** 189
Lively intense bouquet of red fruits & freshness of subtle notes of menthol. Pairs well with red meats, & perfect for receptions.
- Moët & Chandon, Impérial, NV, Brut, Epernay, France** 149
Vibrant intensity of green apple & citrus fruit and alluring caresses of fine bubbles. Best with seafood, white meats and desserts.
- Veuve Clicquot, NV, Brut, Reims, France** 169
Full bodied, rich, deep Champagne with ripe apple flavours. Long creamy finish. Amazing with appetizers, fish poultry & desserts.



WINE SELECTION

SPARKLING WINES

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- Segura Viudas, Cava, Brut Rose, Penedes, Spain** 53
Youthful fruit aromas of strawberry & redcurrant. Refreshing palate full of cherry fruit & a light acidity.
- Pasqua, Prosecco, Treviso, DOC, Veneto, Italy** 45
Refreshing, dry and light-bodied, it finishes with snappy acidity & lingering fruit flavours.
- Charles de Fère, Cuvée Jean-Louis, Blanc de Blancs, NV, Brut, France** 47
Pale golden colour with delicate bubbles. White fresh fruit bouquet with pear & apple.
- Blue Mountain Gold Label Brut, NV, Okanagan Valley, Canada** 89
The Brut "Gold Label" has a fine mousse, with lemon & toasty character on the nose & across the palate, with a crisp lemon finish. The wine is made in the Methode Traditionnelle style.
- Masottina Prosecco Treviso** 89
The fruity touch of fresh citrus and floral nuances, gives a pleasant taste, crisp and friendly. Ideal companion with hors d'oeuvres and any other occasion.

WINE SELECTION

WHITE WINES

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- Calina Reserva Chardonnay** 47
On the palate, the wine is lush and crisp, with bright fruit followed by hints of butter and light oak on the lingering finish. Goes well with seafood and shellfish.
- Crowded House Marlborough Sauvignon Blanc** 53
The palate is quintessentially Marlborough - bright and fresh with lovely a clean acid backbone carrying the fruit flavours to a long, pure finish. Best enjoyed with good friends with fresh aromatic seafood and Summer salads.
- Nielson by Byron Santa Barbara Chardonnay** 51
Crisp and concentrated palate with flavors of stone fruit, fig, honey and hints of brown spice with a mineral finish.
- Mission Hill Five Vineyards Chardonnay, VQA, BC, Canada** 54
The medium-bodied wine pairs well with Salads and shellfish.
- Bench 1775 Sauvignon Blanc, BC, Canada** 67
A fun style sauvignon blanc you can serve with spicy Asian foods
- Fielding Estate, Pinot Gris, VQA Niagara Peninsula, Canada** 59
Pale straw with a very slight pink hue. Inviting aromas of pink grapefruit, bosc pear, apricot and wildflower honey. Great acidity on the palate with a crisp, lengthy finish. Perfect with seafood.
- Alpha Zeta Pinot Grigio** 47
Purity of nose with a scented, spicy character. A very social wine, great with salads and sushi.
- Louis Latour, Chardonnay, Ardèche - Coteaux de l'Ardèche, France** 49
Fresh, muted yet subtle aromas, elegant, perfectly weighted in the mouth and leaving it fresh and clean. Goes well with seafood and shellfish.

WINE SELECTION

WHITE WINES

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- Moselland, Piesporter Michelsberg, Riesling, Kabinett, Germany** 45
Tangy yet sweet in the mouth, with fruity and mouthwatering acidity to balance. Perfect for sipping on warm summer afternoons or pair with spicy cuisines.
- Waterbrook Walla Walla Washington Sauvignon Blanc** 45
Lemongrass and fresh pineapple aromas lead to clean and refreshing flavors of wet stone, gooseberry and lime zest. Enjoy with fish and seafood.
- Pieropan Soave Classico** 45
The delicate nose is reminiscent of almond blossoms and marzipan; good depth of fruit on the palate. An excellent partner for soups, starters, especially vegetable based.
- Invivo, Sauvignon Blanc, Marlborough, New** 45
Smoky, flinty and mouthwateringly concentrated. Grown up and classy. Refreshing acidity and mineral notes. Serve with seafood, salads, white meat, a perfect reception wine too.

WINE SELECTION

RED WINES

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- Calina Reserva Cabernet Sauvignon** 47
Dense with notes of cherries and blackberries. Complex full bodied tannins create a long and elegant finish. Best with red meats, poultry and roasts.
- Crowded House Marlborough Pinot Noir** 56
This wine shows classic red berry fruit and is bright and lively in the glass, moderately weighted with a charming, refined finish. Best enjoyed with good friends and piping hot pizza fresh from the oven.
- Nielson by Byron Santa Barbara Pinot Noir** 53
This wine displays the beautiful floral and mineral character typical of Santa Barbara Pinot Noir.
- Mission Hill Five Vineyards Merlot, VQA, BC, Canada** 55
This red cherry and cassis aromas are on the nose and extend through to the first sip. Best paired with beef.
- Fielding Estate, Red Conception, VQA Niagara Peninsula, Canada** 63
Great colour intensity, with inviting aromas of black cherry, vanilla, cola and baked raspberry. Midweight on the palate with soft tannins and a round mouthfeel. Perfect with red meats.
- Bench 1775, Merlot, BC, Canada** 73
Rich, roasted meats like lamb, venison, and grilled steak would pair very well with this wine
- Alpha Zeta, Valpolicella, Veneto, Italy** 49
Lively, youthful wine full of ripe cherry, fruit and soft juicy tannins. Great with antipasti platters of meats and cheese or for receptions.
- Trivento, Malbec, Reserve, Mendoza, Argentina** 45
Bright carmine red with vanilla notes, well balanced and a velvety finish. Ideal with red meats and tomato sauce dishes.

WINE SELECTION

RED WINES

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- Famille Perrin, Côtes du Rhône Villages, Rhône Valley, France** 47
Full-bodied with a generous bite, a pleasant freshness and elegant tannins. Perfect with rack of lamb & red meat.
- Barbera Croere Vite Colte, Piedmont, Italy** 69
Impressively complex and balanced. Hints of violets, liquorice and vanilla. Enjoy with cured or grilled red meats.
- Justin Cabernet Sauvignon, Paso Robles, California, U.S.A** 107
Crafted with artisanal techniques typically reserved for the most revered labels, it's the perfect go-to red & perfect wine for Alberta Beef
- Waterbrook Walla Walla Washington Merlot** 55
Cherry blossom aromas are met with bright acidity, bringing forward fresh flavors of red delicious apple and sweet pomegranate. Enjoy with steak, pork or pasta with red sauce.
- Wente Beyer Ranch Zinfandel, California, USA** 49
This Zinfandel has aromas of ollaberry, ripe cherry, vanilla and strawberry jam. Great pairing with BBQ and pork dishes.

WEDDING CAKES

WEDDING CAKES

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 Ask about our chocolate and
 vanilla gluten free options.

The Fairmont Palliser is the sole provider of food and beverage. Home baking is not allowed in the Hotel. Let our experienced Pastry team create a wedding cake for you, choosing from many examples of cakes we have made, or we can recreate one you have already fallen in love with.

Cakes should not remain on display for longer than 3 hours. When ordering a Cake from the Hotel, you need to factor in the number of guests attending and the labour required, as both will dictate the final price.

Traditionally the top layer is saved for your first anniversary and it is not figured into the serving amount when ordering a cake.

For Palliser Hotel Wedding Cakes there is no charge to cut and serve a cake buffet style. Plate service for dessert will be \$3.00 per person and includes fresh fruit coulis.

The name of Bride and Groom or other writing in chocolate may be added to the plate for additional \$3.00 per plate.

Cake Flavours

European Sponges

Classic light and fluffy Cake available in Chocolate, Vanilla and Lemon

Roasted Hazelnut Cake

Mocha Cake

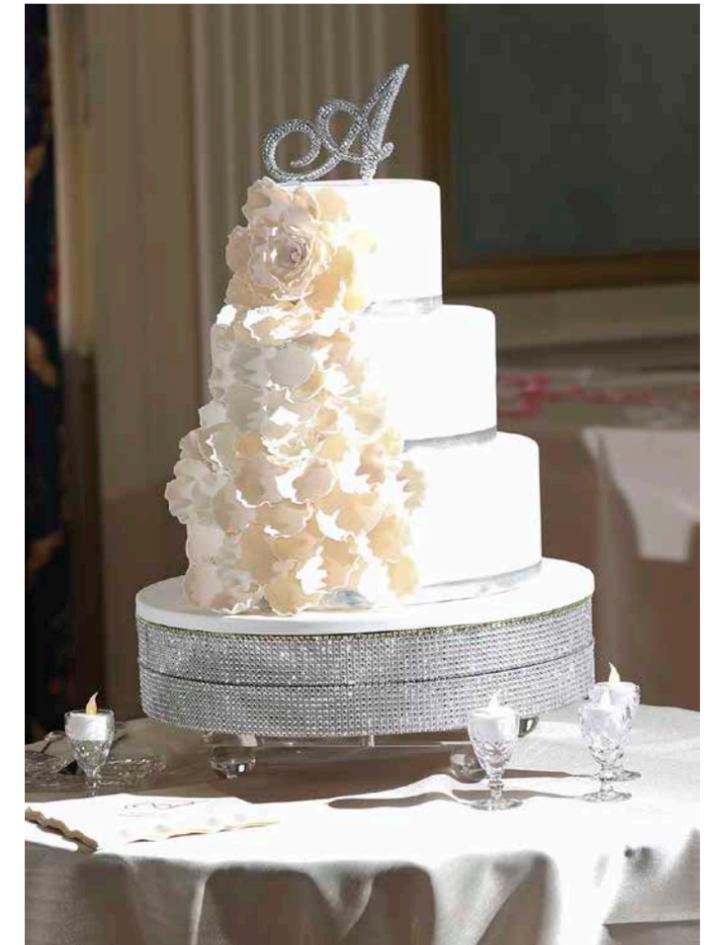
Devil's Food Cake

Icing and Filling Flavors

Classic Vanilla and Chocolate Butter Cream

Cream Cheese Icing

Chocolate Fudge



CATERING INFORMATION

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 guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Food or beverage is not permitted from outside of the hotel

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

All food and beverage served at the Hotel is to be provided by the Fairmont Palliser. All prices are subject to a 18% service charge and 5% Goods and Service Tax. One set menu is required for all guests. We require a minimum of three courses for your meal.

Menu prices, service charges and tax are subject to change to reflect current market conditions

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

Extensions requested for holiday parties are subject to additional labour charges.

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

Additional Meals: 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 of the entrée chosen, plus a \$10.00 service charge.

All pricing is guaranteed ninety (90) days prior to your event date. Our menus are subject to change and ingredients may vary based on seasonality or availability. Thereupon prices might change based on commodities market.

Labour Rates

Additional labour charges may be assessed on Canadian Statutory Holidays.

Should the consumption on cash or host bars be less than \$500.00 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

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 three 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 noon local time, (3) business days prior to an event. For events occurring on Tuesday, guarantees are due the previous Friday by noon. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. 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 not 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.

Coat Check

Coat check is available either hosted at \$40.00 per attendant per hour for a minimum of 4 hours, or cash at \$2.00 per item with a minimum revenue required of \$160.00.

Connectivity

Each room is equipped with a direct dial in phone line (DID) available at \$75.00 per day. Long distance calls will be charged at current Hotel rates. Each room is equipped with High Speed Internet Access. The client must supply own computer and have an Ethernet card. Prices are subject to local market conditions. ISDN lines can be installed with 30 days notice and labour charges assessed, priced per circuit dependent upon installation costs from TELUS. Wireless internet is available through our in-house AV partner.

Audio Visual

Full service is provided by our in-house supplier and can be arranged through the Catering/Conference 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.

Additional charges

Labour charge for chef attended stations are: \$40.00 each up to (4) hour shift. Each additional hour at \$20 per hour. 1 chef attendant per hundred (100) guests.

CATERING INFORMATION

Boxes, Shipping & Storage

The Fairmont Palliser is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space we are unable to accept shipments any earlier than 2 days prior to the 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 after an event.

All deliveries must be properly labeled. Please include the name of the group, group contact, hotel contact, and the number of boxes and date of event. For shipments outside of Canada please speak with your Catering Manager and we can provide the name of a customs broker.

Power

Extension cords and power bars are available at \$5.00 each. Power tie in for bands are assessed at \$100.00 per power box. Additional power requirements will be assessed and charged at current rates.

Miscellaneous

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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.

Entertainment

TARIFFS FOR MUSIC AT EVENTS

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel. Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. This charge will be applied to the final bill.

Signage

Banners may not be displayed in the hotel lobby or public spaces.

Smoking

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within the Fairmont Palliser.

Our Commitment for Dietary Concerns

The Fairmont Palliser is committed to providing superb dining experiences for all our guests. We will endeavor to accommodate guests with dietary restrictions including food allergies and intolerances. These requests are addressed by assisting our guests in making safe food choices by providing ingredient information, by modifying menu items or by suggesting safe alternates as required. All allergen management procedures are followed for all aspects of our food operation including communication of vital information in a clear manner, controlling allergen cross-contact and providing regular allergen training for all staff members.