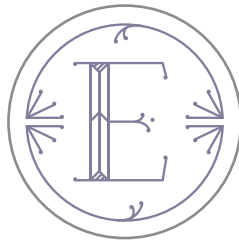




Fairmont
EMPRESS

Wedding MENU



YOUR *wedding* AT FAIRMONT EMPRESS

Opening its doors in 1908, the Castle on the Coast, Fairmont Empress has been the social centre of Victoria for more than 11 decades, and is now a designated National Historic Site of Canada. The hotel makes up a large part of Victoria's skyline, and overlooks city's sparkling Inner Harbour. In June 2017, Fairmont Empress completed a \$60M+ restoration that celebrates its proud history whilst moving the hotel into a new era of modern luxury. Breathtaking design and thoughtful details are found throughout the hotel, and are inspired by the natural beauty of Vancouver Island and the sophistication of British Columbia's capital city.

Discover this breathtaking setting for the perfect fairytale wedding. Recently named Vancouver Island's top wedding hotel, the timeless elegance of Fairmont Empress makes it the ideal venue for small, medium, or large weddings.

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING ROYAL TOUCHES:

- Complimentary accommodation for the couple on the wedding night, with a surprise in the room, breakfast for two (in room or at Q, and parking)
- Hospitality Suite for preparation on the day of the wedding
- A wedding menu tasting for two (three to five months prior the wedding date)
- A dedicated Wedding Coordinator and Banquet Captain
- One hour of Open Bar and passed assorted canapés served with two welcome drinks during the cocktail hour
- A selection of refined, artistic and exquisite four to five courses dinner menus (alternatives are available for guests with dietary restrictions)

ADDITIONAL SERVICES:

- Our talented Pastry Team would be delighted to create your dream wedding cake (please see page six);
- Preferred guestroom rates for your guests
- Preferred rates at the Willow Stream Spa, Victoria's premier luxury spa

Dutchess MENU

160 per person

ONE HOUR RECEPTION

- Four canapés per person
(please see page five for selection)
- One hour open bar
- Royal Signature drinks (please see page five for selection)

FOUR COURSE DINNER MENU

- Wine service at the tables (1/2 bottle per person)*
- House wine: Mission Hill Five Vineyards, Chardonnay or Cabernet Sauvignon

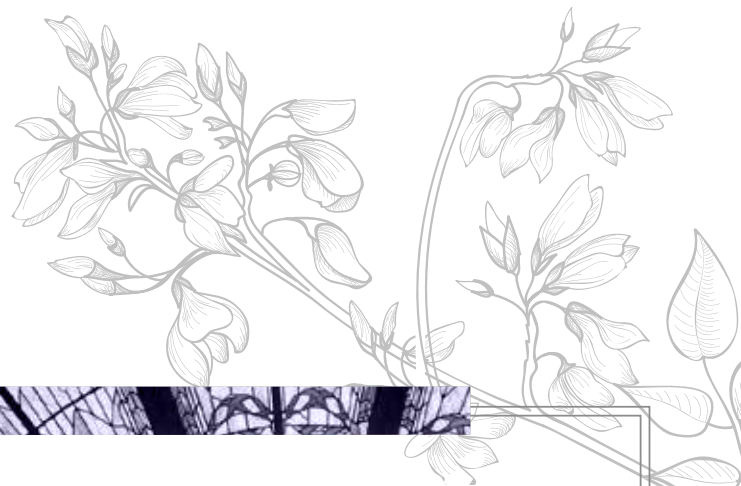
*Our House Wine is included with the package. However, we would be delighted to assist you with choosing from our other wines. The difference in price will be charged per opened bottle.

**Final menu choices are required at least two weeks prior your wedding date. No changes will be allowed within 72 hours. Please inform us of any dietary restrictions that you or your guests might have. Our Culinary team will be pleased to accommodate them.



TO MAKE A LASTING IMPRESSION, CONSIDER THE FOLLOWING:

- **Palate Cleanser**
(choice of bergamot & mint, granny smith apple & basil or Chef's featured seasonal sorbet) 6
- **Artisan BC Cheese Selection**
(caerphilly, truffle chevre, bleu claire, island bries, dried fruits & nuts) 13
- **Glass of Prosecco for a Toast** 8 per person



soup

Curried Squash & Coconut Soup
lime & cilantro, tiger prawn dumpling

salad

Golden Beet Salad
roasted beets, chèvre, roasted apple, candied walnuts, frisée,
citrus-vanilla vinaigrette

*main***

Herb Roasted Breast of British Columbia Free Run Chicken
pepper boursin mash potato, roof top rosemary jus

AND / OR

Thyme Roasted Salmon
rosemary crushed baby potatoes, roasted bell pepper &
fennel dressing, fingerling potato salaraise

AND / OR

Roasted Mushroom Quinoa Cake
cauliflower purée, shaved asparagus ribbons

dessert

PLEASE PICK ONE

Wild Blueberry Cheesecake
cassis coulis

OR

Mocha Mascarpone Dacquoise
hazelnut ganache, strawberry coulis

Coffee & Tea
freshly brewed regular and decaffeinated coffee
& Lot 35 teas

Princess MENU

175 per person

ONE HOUR RECEPTION

- Five canapés per person
(please see page five for selection)
- One hour open bar
- Royal Signature drinks (please see page five
for selection)

FOUR COURSE DINNER MENU

- Wine service at the tables (1/2 bottle per person)*
- House wines: Mission Hill Five Vineyards,
Chardonnay or Cabernet Sauvignon

*Our House Wine is included with the package. However,
we would be delighted to assist you with choosing from
our other wines. The difference in price will be charged per
opened bottle.

**Final menu choices are required at least two weeks
prior your wedding date. No changes will be allowed within
72 hours. Please inform us of any dietary restrictions that
you or your guests might have. Our Culinary team will be
pleased to accommodate them.



TO MAKE A LASTING IMPRESSION, CONSIDER THE FOLLOWING:

- **Palate Cleanser**
(choice of bergamot & mint, granny smith apple
& basil or Chef's featured seasonal sorbet) 6
- **Artisan BC Cheese Selection**
(caerphilly, truffe chevre, bleu claire, island bries,
dried fruits & nuts) 13
- **Glass of Prosecco for a Toast** 8 per person



soup

Creamy Potato and Leek Soup
fresh thyme

salad

Albacore Tuna Niçoise
seared Albacore tuna, tomatoes, potatoes, pickled red
onions, green beans, olive, egg, mustard vinaigrette

*main***

Maple Brined Primrose Pork Chop
smashed yukon gold & bacon potato, sultana-pommery
mustard jus

AND / OR

Herb Crusted Halibut
potato gnocchi, fennel, tomato & saffron emulsification

AND / OR

Grilled Tofu Pot-au-feu
carrot, zucchini, fennel, aromatic broth

dessert

PLEASE PICK ONE

Citrus White Chocolate Raspberry Torte
raspberry coulis

OR

Zesty Raspberry & Grand Marnier Crème Brûlée

Coffee & Tea
freshly brewed regular and decaffeinated coffee
& Lot 35 teas



Empress MENU

195 per person

ONE HOUR RECEPTION

- Six canapés per person
(please see page five for selection)
- One hour open bar
- Royal Signature drinks (please see page five for selection)

FOUR COURSE DINNER MENU

- Wine service at the tables (1/2 bottle per person)*
- Upgraded wines from our best selection of British Columbia White & Red wines included

*Our House Wine is included with the package. However, we would be delighted to assist you with choosing from our other wines. The difference in price will be charged per opened bottle.

**Final menu choices are required at least two weeks prior your wedding date. No changes will be allowed within 72 hours. Please inform us of any dietary restrictions that you or your guests might have. Our Culinary team will be pleased to accommodate them.



TO MAKE A LASTING IMPRESSION, CONSIDER THE FOLLOWING:

- **Palate Cleanser**
(choice of bergamot & mint, granny smith apple & basil or Chef's featured seasonal sorbet) 6
- **Artisan BC Cheese Selection**
(caerphilly, truffle chevre, bleu claire, island bries, dried fruits & nuts) 13
- **Glass of Prosecco for a Toast** 8 per person

amouse-bouche

soup

Dungeness Crab Bisque
brandied cream

salad

Duck Prosciutto

marinated oyster mushrooms, house-made truffle
brioche, drunken cherries, house made mustard

OR

Empress Cured Salmon Pastrami

pickled shallot & new potato salad, frisée, chive crème
fraîche, toasted rye crumble, orange oil

*main***

PLEASE PICK ONE

AAA Roasted Beef Tenderloin

caramelized onion & havarti potato pavé, cabernet jus

AND / OR

Smoked Sablefish

crushed white beans, bacon & clam chowder

AND / OR

Salt Spring Island & Potato Gnocchi

tomato mushroom ragout, swiss chard, zucchini,
asparagus

dessert

PLEASE PICK ONE

Calamansi Passion Fruit Meringue

chocolate truffle dome, raspberry red wine reduction
(dessert duo)

OR

Malted Milk Chocolate Pot de Crème

strawberry chocolate devil's slice, blood orange coulis
(dessert duo)

Coffee & Tea

freshly brewed regular and decaffeinated coffee
& Lot 35 teas

Reception CANAPÉS & COCKTAILS



cold canapés

California Roll

chilli soy

Chèvre Tart

poached pear, candied walnuts

Basil Marinated Bocconcini & Cherry Tomato Skewer

Avocado Mousse Tart

grapefruit segments, cilantro salad

Nanuk Smoked Salmon & Potato Blini

dill cream cheese, pickled onion, rye crumble

Grilled Prawns & Cucumber Lime Salad Spoons

Tuna Tataki Spoons

hot canapés

Black Peppered Beef Skewers

sesame & scallions

Caramelized Shallot & Gruyère Quiche

Coconut & Cashew Crusted Chicken Satay

sweet soy glaze

Crab Cakes

garlic chili aioli

Potato & Lentil Samosa

mango chutney

Truffled Mushroom Arancini

tomato basil sauce

Vegetable Spring Rolls

sweet chili sauce

ONE HOUR OPEN BAR INCLUDED WITH ALL MENUS

royal signature drinks

(PLEASE SELECT UP TO TWO):

Empress 75

Empress 1908 gin, St-Germain, sparkling wine, lemon & grapefruit

Sparkling Collins Royale

vodka, mint, cucumber, lemon, simple syrup, sparkling wine

Fairmont Old Fashioned

bourbon, black barrel rum, Angostura bitters

Grapefruit Delight

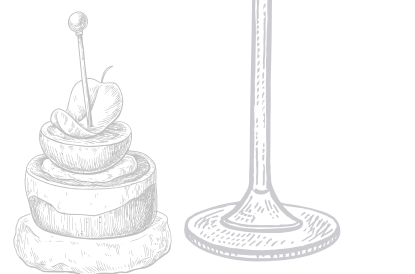
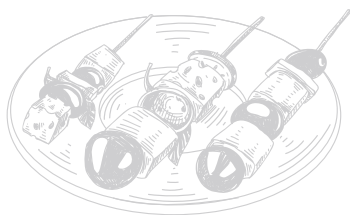
bacardi superior rum, grapefruit, fresh mint, simple syrup

Right Word

fresh lime, gin, Lillet Blanc, St-Germain

Ocean Spray

gin, mint, cucumber, lime, pineapple juice, simple syrup, tonic



YOUR DREAM *Wedding Cake*

OUR TALENTED PASTRY TEAM WOULD BE
DELIGHTED TO CREATE A UNIQUE CAKE
BASED ON YOUR VISION

- Your wedding cake can replace dessert or be served later

Please inquire for pricing and further details.



PLEASE PICK ONE OF EACH CATEGORY:

cake base

Vanilla Genoise Sponge
light spongy vanilla cake

Vanilla Lamington
rich & smooth vanilla cake

Chocolate Genoise Sponge
light spongy chocolate cake

Devil's Chocolate
rich chocolate cake

English Fruit Cake
dense spiced pound cake with raisins & mixed peel

cake filling

Italian Vanilla Butter Cream

Lemon Custard Cream

Raspberry & Vanilla Butter Cream

Hazelnut & Chocolate Butter Cream

Peanut Butter & Chocolate Butter Cream

Chocolate Ganache

Pistachio Butter Cream & Raspberry Jelly

cake icing

Satin Fondant

Italian Butter Cream

Chocolate Ganache

A LA *Carte*

for the sweet tooth

Donut Worry, Be Happy! 21 per person
assorted specialty donuts: chocolate long johns,
maple cinnamon swirl, old fashioned & dulce
de leche hazelnut croquant donut
chilled milk: white 2%, skim, & chocolate milk

Choc-a-Holic 22 per person
assorted chocolate desserts: chocolate macaroons,
pecan caramel brownie, cocoa nib biscotti, chocolate
mousse cups,
chocolate milk & Empress hot chocolate: whipped
cream, chocolate shavings & marshmallows chocolate
marshmallow cookie pie - wagon wheel cookie

Soda Pop & Candy Shop 20 per person
assorted candies: M&M's, gummy bears, gummy
worms, red & black licorice, jelly beans, nibs, assorted
candy bars, Phillip's root beer, Jones sodas

Los Churros 20 per person
chocolate & vanilla churros: spiced chocolate sauce,
dulce de leche, Empress honey

Light snacks

Gluten Free Almond Biscotti 63 per dozen

Gluten Free Almond Fudge Brownie 63 per dozen

Deluxe Cookies 63 per dozen
chocolate chip, white chocolate macadamia,
oatmeal raisin, double chocolate

Assorted French Macaroons 63 per dozen
raspberry, chocolate, mocha, pistachio, vanilla

Assorted Verrines 63 per dozen
duo of white & dark chocolate, raspberry
yogurt, white chocolate passion fruit

French Pastries 68 per dozen
chocolate éclairs, hazelnut dacquoise,
strawberry white chocolate delice, fruit tartlets,
linzer square, caramel cremeux tart

Fresh Fruit Platters :

Small (serves 10) 70 per order

Medium (serves 20) 140 per order

Large (serves 30) 210 per order

midnight snacks

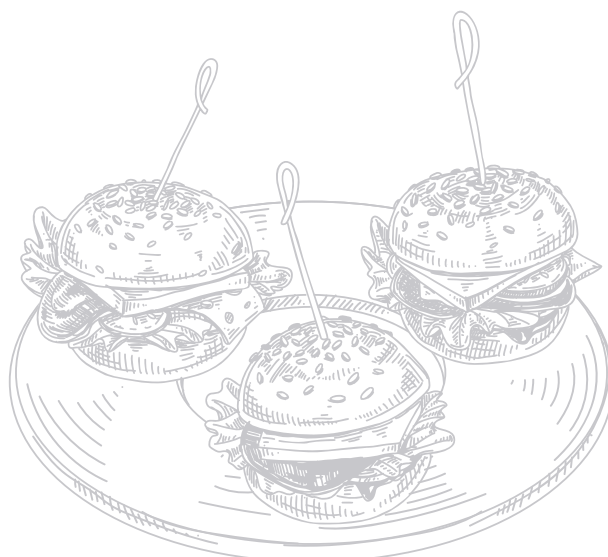
(served after 9pm)

Late Night in Napoli 19 per person
pepperoni calzone: mozzarella, fresh basil & roasted
san marzano tomato sauce;
roasted artichoke calzone: capers, bocconcini, chili,
olive oil;
panna e pancetta calzone: parmigiano, pancetta,
ricotta, fresh mozzarella, leek

Late Night Chips & Dips 20 per person
salt and pepper kennebec potato chips: caramelized
onion dip, red jalapeño & cream cheese dip;
warm fried corn tortilla crisps: pico de gallo,
guacamole, sour cream;
baked nachos: monterey jack cheese, tomato, black
olive, green onion, jalapeño

Artisanal Sausage Station 18 per person
locally made mild Italian sausage & pork bangers,
mini kaisers, charred bell peppers, grilled
mushrooms & onions, mustards & aiolis

Poutine Station 19 per person
hand cut potato wedges, gravy, mushroom gravy,
chorizo sofrito, bacon bits, cheese curds, cheddar
cheese, green onions, sour cream
add short ribs for \$3 per person



WineLIST

international white

Alamos	
Chardonnay, Argentina	70
Santa Rita Estate Series	
Sauvignon Blanc, Chile	70
Invivo Awatere	
Sauvignon Blanc, New Zealand	75
Cannonball	
Chardonnay, California	100
Domaine Ferret	
Pouilly-Fuisse, France	155
(please allow four weeks for delivery)	

international red

McWilliams Hanwood Estate,	
Shiraz/Malbec, Australia	60
(please allow four weeks for delivery)	
Santa Rita Estate Series	
Cabernet Sauvignon, Chile	70
Alamos	
Cabernet Sauvignon, Argentina	75
Tinto Negro	
Malbec, Argentina	75
Cannonball	
Cabernet Sauvignon, California	105

Sparkling

Bottega Prosecco, Italy	60
Möet & Chandon	
Brut Impérial Champagne, France	170
Veuve Clicquot Brut	
Champagne, France	180



BEST OF *British Columbia*

WHITE

Mission Hill Five Vineyards	
Chardonnay	60
Tinhorn Creek	
Chardonnay/Sauvignon Blanc	65
Prospect Mount Parker	
Sauvignon Blanc	65
Prospect Ogopogo Lair	
Pinot Grigio	70
Quails' Gate	
Chardonnay	75
Blasted Church	
Pinot Gris	80
Tantalus	
Riesling	85

RED

Mission Hill Five Vineyards	
Cabernet Sauvignon/Merlot	60
Prospect Rocky Ledge	
Merlot	65
Burrowing Owl	
Merlot	80
Meyer	
Pinot Noir	90
Mt Boucherie	
Merlot	90
Quails' Gate	
Cabernet Sauvignon	99
Le Vieux Retouche Cabernet	
Sauvignon/Syrah	155

Bar Service SELECTION

minimum bar sales of \$500 are required,
otherwise a \$140 service charge will apply.

cash bar

Glass of Red or White Wine	13
Bottled Local Beer	8
1 oz Liquor	10.5
<i>Finlandia, Beefeater, Bacardi, Jack Daniel's, Famous Grouse, Canadian Club, Hornitos</i>	
1 oz Liqueurs	11.5
Martinis (24 hours notice required)	15
Soft Drinks & Juices	4.5



open bar

DELUXE OPEN BAR

- One hour: 25 per person
- Two hours: 40 per person
- Three hours: 50 per person
- Four hours: 60 per person

DELUXE OPEN BAR INCLUDES THE FOLLOWING ITEMS:

- *Glass of red or white wine*
- *Bottled local beer*
- *1 oz liquor*
*Finlandia, Beefeater, Bacardi, Jack Daniel's,
Famous Grouse, Canadian Club*
- *1 oz liqueurs*
- *martinis (24 hours notice required)*
- *soft drinks & juices*

PREMIUM OPEN BAR

- One hour: 35 per person
- Two hours: 50 per person
- Three hours: 60 per person
- Four hours: 70 per person

PREMIUM OPEN BAR INCLUDES THE FOLLOWING ITEMS:

- *Glass of red or white wine*
- *Bottled local beer*
- *1 oz liquor*
*Stolichnaya, Empress 1908 Gin, Maker's Mark,
Johnnie Walker Black Label, Crown Royal*
- *1 oz liqueurs*
- *martinis (24 hours notice required)*
- *soft drinks & juices*

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fairmont.com/empress



@FairmontEmpress