

# BANQUET MENU

*Fairmont*  
EMPRESS

2024.25



## CUSTOMIZED TO FIT YOUR EVERY NEED

Our chefs have created custom menus which can cater to any palate. Bring the flavours of our restaurants into your meetings and events, or taste the neighbourhoods of Victoria with our themed meals and coffee breaks.

We are pleased to feature local, organic and sustainable ingredients. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.



## DIETARY CONSIDERATIONS

*In order to be better prepared to cater for your guests with allergies or dietary considerations, please work with our catering service managers to select suitable items in advance.*

The culinary and service teams are trained to handle allergies and dietary requests. They work together to ensure seamless delivery of special meals for each guest. Precautions are taken to avoid cross contamination. However, the Empress Kitchens do cook from scratch and, as such, nuts, flour and other allergens are present in the kitchens. Common allergies and dietary requests have been considered within the menus.

Buffet signage will include additional information beyond the name of the dish to allow guests to navigate and select buffets based on their dietary needs or preferences.

In the event that any of the guests in your group has food allergies, we request that you inform us of the names of such persons & the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, upon request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests & the nature of their food allergies, you shall indemnify & hold us forever harmless from, & against, any & all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

## MENU DIETARY DESIGNATIONS

**Vegetarian - (V)** May contain dairy or eggs

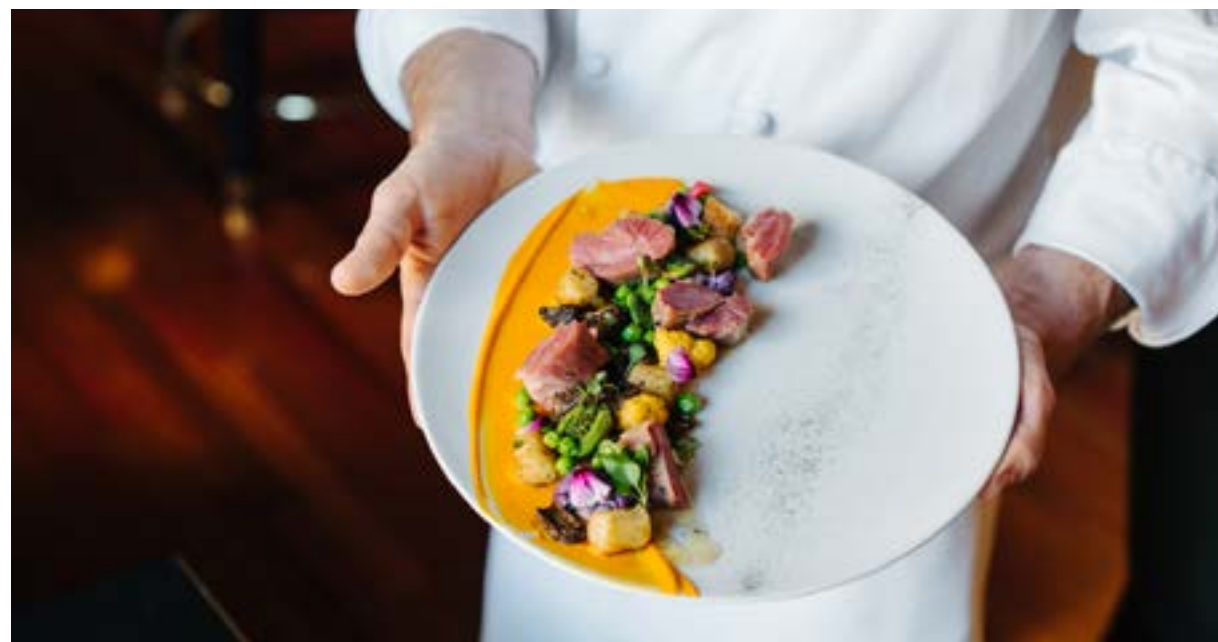
**Vegan - (VE)** Completely plant-based; no dairy, eggs or other non-plant-based ingredients are used in the production of these items

**Gluten Free - (GF)** No gluten is used in the production of these items

**Dairy Free - (DF)** No dairy or dairy derivatives used in the production of these items

**Nut Free - (NF)** No nuts are used in the production of these items

**Contains Nuts - (CN)** These items contain nuts liability or claim of liability.



OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES

PLATED BREAKFAST | BUFFET BREAKFAST | ENHANCEMENTS/ON THE GO | COFFEE BREAKS

# BREAKFAST

*Fairmont*  
EMPRESS

# PLATED

All breakfasts are served with a selection of chilled orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, and Signature Lot 35 Teas. Includes selection of soy milk, milk and coffee cream. All pricing is per person.

## PRESET STARTERS CHOICE OF ONE

### Bircher Muesli V

Green apple, sliced grapes, toasted almonds, empress honey

### Pastry Chef's Seasonally Inspired Muffins V

Creamery butter & fruit preserves

### Fresh Melon Salad VE GF

Berries, mint

### Chia Seed Parfait VE

Seasonal berry compote, almond granola, maple syrup

## MAINS

### Farm Fresh Eggs \$48

Free run scrambled eggs, Glenwood bacon & maple pork sausage, roasted roma tomato, golden savory breakfast potatoes

### Healthy Start V GF \$46

Free run egg white scramble, sautéed baby spinach, roasted button mushrooms, crispy fingerling potatoes

### Plant-Based Shakshuka VE \$44

Marinated tofu, smoky tomato & bell pepper sauce, almond dukkha, grilled sourdough

### Traditional Eggs Benedict \$50

Canadian Back Bacon or Spinach Florentine V

Traditional Hollandaise sauce, toasted English muffin, roasted tomato, crispy fingerling potatoes

### Angus Beef Short Rib Hash GF \$50

Poached free run eggs, crispy fingerling potatoes, caramelized onions, roasted peppers, scallions, béarnaise sauce

### Cinnamon Brioche French Toast \$48

Caramelized bananas, pecans, maple syrup. Preselected choice of Glenwood bacon, maple pork sausages, chicken-apple sausage or Canadian back bacon



# BREAKFAST

# BUFFETS

All breakfast buffets include chilled fresh orange, grapefruit and apple juice, freshly brewed HC Valentine regular or decaffeinated coffee, Signature Lot 35 Teas, served with soy milk, milk and coffee cream. All pricing is per person. For groups less than 10 people, a \$6 surcharge per person will apply.

## CLASSIC CANADIAN \$52

### Fresh Sliced Fruit VE GF

Melons, pineapple, seasonal berries

### From the Pastry Shop V

Butter croissants, pain au chocolat, assorted fruit danishes, blueberry muffins

### Toaster Station V

Irene's Bakery sliced artisanal loaves, fruit preserves, peanut butter & creamery butter

### Hot & Cold Cereals V

Organic steel cut oatmeal & assorted cereals. Served with hemp, chia & flax seeds, sundried cranberries, raisins, brown sugar, 2% milk

### Free Run Scrambled Eggs GF

Aged cheddar, fresh chives

### Savory Breakfast Potatoes V

Chef's selection of daily potato preparation

### Breakfast Meats (choice of 2)

Maple smoked bacon (GF DF), Glenwood pork sausages (DF), Canadian back bacon (GF DF), chicken-apple & leek sausages (GF)

### Fluffy Buttermilk Pancakes V

Berry compote, vanilla chantilly, Quebec maple syrup

## HEALTHY START \$48

### Blueberry & Hemp Smoothie V GF

Vanilla yogurt, maple syrup, hemp seed, banana

### Marinated Fruit Salad VE GF

Seasonal fruit & berries, fresh mint

### Bircher Muesli V

Green apple, sliced grapes, toasted almonds, empress honey

### Broken Omelet V GF

Roasted mushrooms, spinach, cherry tomato, feta

### Roasted Sweet Potato & Spiced Chickpea Hash VE GF

Tuscan kale, caramelized onions, roasted bell pepper, tempeh bacon

### Roasted Chicken & Apple Sausage GF

### Chocolate Almond Croissant V

chocolate ganache, toasted almonds & chocolate drizzle

## QUICK START CONTINENTAL \$41

### Freshly Baked Breakfast Pastries V

Butter croissants, pain au chocolat, pastry chef's seasonally inspired muffin

### Chef's Selection of Fruit Yogurts V

### Fresh Cut Fruit VE

Melons, pineapple, seasonal berries

# BREAKFAST

Breakfast Buffets continued...

# BUFFETS

## EMPRESS CONTINENTAL \$45

### Freshly Baked Breakfast Pastries & Loaves V

Butter croissant, pain au chocolat, fruit danish, pastry chef's seasonally inspired muffin

### Toast Station V

Artisanal sliced loaves, fruit preserves, peanut butter & creamery butter

### Fresh Sliced Fruit VE

Melons, pineapple, seasonal berries, grapes

### Warm Steel-Cut Oatmeal VE

Brown sugar, 2% milk, oat milk, flax seeds

### Granola & Yogurt Parfait Station V (contains tree nuts)

Maple-nut granola, dried fruit, Greek, vanilla & low-fat yogurt

### Hard-Boiled Free Range Eggs DF GF V

## VANCOUVER ISLAND BREAKFAST BUFFET \$65

### Fresh Sliced Fruit VE GF

Melons, pineapple, seasonal berries

### Build Your Own Breakfast Parfait V (contains nuts)

Vanilla & Greek yogurts, preserved rhubarb compote, maple-nut granola, empress honey

### Toaster Station V

Sliced artisanal loaves, Mount Royal bagels, cream cheese, fruit preserves, peanut butter & creamery butter

### Vancouver Island Cheese V

Little Qualicum Cheese works & Natural Pastures farmstead cheeses, dried fruit & nuts, apricot preserve, assorted crackers & crostini

### Finest at Sea's Cold & Hot Smoked Salmon GF

Capers, fresh dill, pickled red onion, gherkins, sour cream

### Cherry Tomato & Spinach Frittata GF V

Salt Spring Island chèvre, confit shallots & fresh parsley

### Twice-Cooked Fingerling Potatoes GF VE

Caramelized onions, bell peppers, fresh herbs

### Cinnamon-Raisin French Toast V

Canadian maple syrup, whipped cream

### Crispy Bacon & Pork Sausages

Smoked bacon (GF DF), maple pork sausages (DF)

*Breakfast Buffets continued...*



# BUFFETS

## FRANCIS RATTENBURY'S FULL ENGLISH BREAKFAST \$58

### Fresh Sliced Fruit VE GF

Melons, pineapple, seasonal berries

### Toaster Station V

English muffins, crumpets, sliced artisanal loaves, earl grey teacake fruit preserves, creamery butter, empress honey

### Cottage Cheese V GF

### Farmer Ben's Free Run Scrambled Eggs GF V

Aged cheddar, fresh chives

### Golden Savory Breakfast Potatoes V

### Bacon & Sausage

English style bacon (GF DF), traditional pork sausages (DF)

### British-Style Baked Beans VE GF

Slow cooked navy beans with molasses, tomato & fresh herbs

### Roasted Tomato & Sautéed Mushrooms VE GF

Sea salt, cracked pepper & scallions

## BRUNCH IN THE CASTLE \$80 \*\*Minimum of 40 guests required\*\*

### Pastry Chef's Bakery Basket V

Butter croissants, pain au chocolat, fruit danishes

### Warm Cinnamon Brioche Buns V

Mascarpone icing & caramelized hazelnut grains

### Fresh Cut Fruit VE GF

Melons, pineapple, seasonal berries, grapes

### Antipasto Platter GF

Grilled bell peppers & zucchini, marinated bocconcini, lemon-fennel salami, soppressata, pepperoncini, vegetable pickles

### Grilled Asparagus Salad VE GF

Orange & grapefruit segments, pickled red onion, crumbled feta, white balsamic

### Farmer Ben's Free Run Eggs Scrambled GF V

Aged cheddar, fresh chives

### Classic Eggs Benedict

Soft poached Farmer Ben's eggs, Canadian back bacon, toasted English muffin & traditional hollandaise

### Golden Savory Breakfast Potatoes V

### Roasted Sweet Potato & Spiced Chickpea Hash VE GF

Tuscan kale, caramelized onions, roasted bell peppers

### Breakfast Meats pre-selected choice of 2

Crispy bacon (GF DF), pork sausages (DF), grandfather ham (GF DF), chicken-apple sausage (GF)

### Belgian Liège Waffles V

Berry compote, vanilla chantilly, Quebec maple syrup

### Buttermilk Fried Chicken

Pickled jalapenos, sausage gravy

### Warm Seasonal Fruit Crumble V

Vanilla crème anglaise

### Island Berry Pavlova V GF

Vanilla mascarpone cream

# BREAKFAST

Breakfast Buffets continued...



# BUFFETS

## PLANT-BASED BREAKFAST BUFFET \$55

**Strawberry & Banana Smoothie VE GF**  
Medjool dates, almond milk

**Marinated Fruit Salad VE GF**  
Seasonal fruit & berries, fresh mint

**Toast Station VE**  
English muffins, artisanal sliced breads, fruit preserves, peanut butter & vegan butter

**Overnight Maple Oats VE**  
Oat milk, Quebec maple syrup, green apple, sultanas

**Silken Tofu Scramble VE GF**  
Roasted mushrooms, spinach, cherry tomato

**Roasted Cauliflower & Sweet Potato Hash VE GF**  
Dinosaur kale, caramelized onions, roasted bell peppers

**Roasted Tomatoes & Sautéed Mushrooms VE GF**  
Sea salt, black pepper & scallions

**Belgian Waffles VE**  
Berry compote, vegan maple spread  
Take your breakfast experience to the next level...

## BREAKFAST SWEETS

*Price per person*

**Buttermilk Pancakes V** \$10

**Belgian Waffles V** \$10

**Cinnamon Brioche French Toast V** \$10

**Gluten Free French Toast V GF** \$12

**Liège Sugar Waffles V** \$12

## ENHANCE YOUR BUFFET

*Price per person*

**Farmer Ben's Free Run Eggs Scrambled GF V** \$10

Aged cheddar, fresh chives

**Silken Tofu Scramble VE GF** \$5

Substitute any egg dish to a plant-based option

**Additional Breakfast Meat** \$8

Crispy bacon (GF DF), pork sausage (DF), grandfather ham (GF DF), chicken-apple sausage (GF)

**Beyond Meat Breakfast Sausage GF** \$10

## HANDHELD BREAKFAST SANDWICHES

*Price per person*

**Warm Ham & Cheddar Croissant** \$14

Shaved grandfather ham, aged white cheddar

**Breakfast Wrap** \$14

Scrambled eggs, crumbled chorizo, monterey jack, roasted potatoes, peppers, green onions

**Breakfast Sandwich V** \$16

Fried free range egg, beyond meat sausage patty, American cheddar, spicy tomato relish

## IT'S BETTER WITH A BENNY

*Price per person*

**Tomato & Spinach Benedict V** \$13  
Herb roasted tomato, confit shallot, wilted spinach, hollandaise sauce

**Traditional Eggs Benedict** \$14  
Canadian back bacon, hollandaise sauce

**West Coast Eggs Benedict** \$15  
Smoked sockeye salmon, crushed avocado, dill hollandaise

*Breakfast Buffets continued...*



# BREAKFAST

# BUFFET ENHANCEMENTS

## BREAKFAST STATIONS

Price per person

**Granola & Oatmeal Station V** \$20  
Warm steel-cut oats, maple-nut granola, assorted dried fruit, toasted nuts, fresh seasonal berries, maple syrup, empress honey, brown sugar, Greek & fruit yogurts, 2%, oat & skimmed milk

**Blended Smoothie Bar** \$10  
8oz smoothie per person. Choice of two smoothies. Each additional smoothie \$4 per person

**Blueberry & Hemp V GF**  
Vanilla yogurt, banana, maple syrup, hemp seed

**Tropical VE GF**  
Mango, pineapple, passionfruit, avocado, coconut water

**Okanagan VE GF**  
Peach, cherry, apple, vegan yogurt, almond milk

**Green Goddess V**  
Green apple, kale, spinach, organic oats, Greek yogurt, empress honey

**West Coast Smoked Salmon & Local Bagel Bar** \$26  
Cold smoked sockeye salmon, maple candied chinook, Mount Royal sesame & everything bagels, sliced vine-ripened tomatoes, dill cream cheese, garlic & herb boursin, capers, pickled red onion, gherkins

**Avocado Toast Station V** \$24  
Olive oil & lime-crushed avocado, sliced vine-ripened tomatoes, pickled red onions, Salt Spring Island goat cheese, local hot sauces, Irene's Bakery artisanal sliced loaves

**Artisanal Charcuterie & Farmstead Cheese Grazing Table** \$40  
Selection of Vancouver Island charcuterie & cheeses, seasonal & dried fruits, candied nuts, apricot preserve, whole grain mustard, fresh baguette

## CHEF ATTENDED LIVE STATIONS

*One chef per 50 people required, \$195 per chef (up to 2 hours). Each addition hour at \$65 per chef. Chef attended stations must be added to a breakfast buffet, they may not be ordered on their own. Minimum of 20 guests. Subject to availability.*

**Eggs Done Your Way GF (chef attendant required) \$22**  
Choice of fried, scrambled, poached or omelets cooked to order.

**Toppings:** bell peppers, mixed mushrooms, scallions, tomato, garden spinach, back bacon, deep-water shrimp, chicken-apple sausage, aged cheddar, crumbled feta

## BREAKFAST ON THE GO \$38

Our to-go breakfasts are conveniently packed for offsite consumption only.

Served with:

Seasonal Mini Breakfast Loaf V

Bircher Muesli, green apple, toasted almonds, Empress honey V

Fresh Whole Fruit GF VE

Flow Alkaline Spring Water

Ham & Cheddar Croissant  
Shaved grandfather ham, aged white cheddar

## PREMIUM BREAKFAST ON THE GO \$42

Our to-go breakfasts are conveniently packed for off-site consumption only.

Served with:

Double Chocolate & Almond Croissant V

Seasonal Mini Breakfast Loaf V

Bircher Muesli, green apple, toasted almonds, Empress honey V

Fresh Whole Fruit GF VE

Black River Fruit Juice

Pre-Selected Choice of One Breakfast Sandwich:

Ham & Cheddar Croissant

Shaved grandfather ham, aged white cheddar

Breakfast Wrap

Scrambled eggs, maple smoked bacon, Monterey jack, green onions

Breakfast Sandwich V

Free run egg, beyond meat sausage patty, American cheddar, spicy tomato relish

# BREAKFAST

# THEMED COFFEE BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. All breaks are designed to be served within a maximum of 30 minutes. Priced per person.

## MORNING ENERGIZER \$28

**Green Goddess Smoothie V GF**  
Apple, kale, spinach, banana, Greek yogurt

**Granola & Vanilla Yogurt Parfait V**  
Preserved rhubarb compote, almond granola, empress honey

**Fruit & Nut Protein Bars V**

## SIGNATURE TEA AT THE EMPRESS \$46

**English Cucumber Sandwich V**  
Herbed cream cheese, fresh dill, marble rye

**Smoked Salmon**  
Watercress, lemon cream cheese, sourdough

**Selection of Macarons V GF**

**Chocolate Tea Cup GF**

**Freshly Baked Empress Mini Raisin Scones V**  
House-made clotted cream, strawberry preserve

**Lot 35 Signature Loose Leaf Tea Selection**  
JUAN DE FUCA TRAIL MIX \$28

**Build your own trail mix:**  
Almonds, peanuts, cashews, walnuts, smarties, shredded coconut, sun-dried cranberries, sultanas, mini pretzels, pumpkin seeds, cocoa nibs

**Choice of Two:**  
Add \$2 to have the trail mix pre-bagged

**Wholesome Yogi GF V**  
Roasted almonds, cashews, pumpkin seeds, yogurt chips, sun-dried cranberries

**Hearty Tamari VE**  
Tamari roasted almonds & cashews, pretzels & sesame sticks

**Sweet NF GF VE**  
Sunflower seeds, cranberries, blueberries, chocolate chip, smarties, banana chips

## MEDITERRANEAN MEZZE \$27

**Roasted Red Pepper & Tahini Hummus V GF**



# COFFEE BREAKS

# THEMED COFFEE BREAKS

All themed breaks include freshly brewed HC Valentine coffee with Signature Lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request. All breaks are designed to be served within a maximum of 30 minutes. Priced per person.

Extra virgin olive oil, sumac, crumbled feta

Grilled Pita Bites V

Garden Vegetable Crudités V GF  
Cucumber-dill tzatziki dip

Warm Marinated Olives VE GF  
Orange, fennel, garlic, olive oil

SPA BREAK \$28

Infused 'Detox' Waters VE GF  
Cucumber & lemon, strawberry & mint

Marinated Fruit Salad VE GF  
Seasonal fruit & fresh mint

Fresh Rice Paper Salad Rolls VE GF  
Marinated tofu, cucumber, avocado, cashew-ginger dipping sauce

Energy Bites V  
Peanut butter & chocolate chip

CRUNCH TIME \$26  
House-Made Kennebec Potato Chips VE GF

Tortilla Chips VE GF

Signature Q Bar Charcoal Popcorn VE GF

Guacamole VE GF  
Lime-crushed avocado, cilantro, fresh tomato, smoky chipotle  
Sour Cream & Dill Dip V GF

CHOCOLATIER \$30

Pastry Chef's Chocolate Specialties  
Chocolate macaroons GF V, chocolate ganache tarts V, milk chocolate cannolis, fruit and nut chocolate bark GF VE, chocolate hazelnut beignets V

Empress Hot Chocolate GF V  
Whipped cream, chocolate curls, mini marshmallows

CARNIVAL IN THE CASTLE \$35

Warm Salted Pretzels / Sea salt V  
Corn Dogs / Beer mustard  
Angus Beef Sliders / American cheddar, crispy bacon, pickles, aioli

Caramel Corn / Dark chocolate, toasted almonds GF V  
Mini Donuts / Cinnamon sugar V  
Candy Station GF / Gummy worms, peach rings, jelly beans

DONUT BAR \$28

Pastry Shop's Assortment of Specialty Donuts V  
Raspberry-filled, chocolate long john, old fashioned glazed, apple fritter

ICED TEA & LEMONADE STAND \$28

Thick-Cut Watermelon Wedges  
Lemon Poppy Seed Loaf V  
Old Fashioned Lemonade  
House-Made Empress Iced Tea



## COFFEE BREAKS

## A LA CARTE BREAKS

**Fresh Cut Fruit VE GF** \$12 per person  
Melons, pineapple, seasonal berries, grapes

**Whole Fresh Fruit VE GF** \$46/Dozen  
Apples, bananas, oranges

**Tea Sandwiches** \$80/Dozen  
Smoked salmon & dill, cucumber & cream cheese (V), grandfather ham & aged cheddar, traditional egg salad (V), coronation curry chicken

**House-Made Kennebec**  
**Potato Chips VE GF** \$8 per person  
Sour cream & dill dip

**Vegetable Crudités V** \$9 per person  
Buttermilk ranch

**Granola & Yogurt Parfaits V** \$12 per person

**Just Baked Viennoiseries V** \$68/Dozen  
Croissant, chocolate croissant, mini danish

**Breakfast Loaves V** \$65/Dozen  
Lemon poppyseed, carrot loaf, walnut zucchini

**Muffin Counter V** \$65/Dozen  
Chocolate chip, bran, blueberry

**Cookies Station V** \$67/Dozen  
Chocolate chip, oatmeal raisin, double chocolate chip

**Warm Cinnamon Buns V** \$68/Dozen  
Cream cheese icing

**Cocoa Nib Biscotti V GF** \$60/Dozen

**Chocolate Hazelnut Croissant V** \$70/Dozen  
Hazelnut praline filled

**Granola Bars V** \$68/Dozen  
Almonds, dark chocolate and sea salt

**Mini Cupcakes V** \$70/Dozen  
Classic vanilla, chocolate ganache

### Additional Gluten Free Items:

**Gluten Free Wild Blueberry Muffins GF** \$68/Dozen

**Gluten Free Lemon Cake GF** \$68/Dozen

**Gluten Free Chocolate Chip Cookies** \$68/Dozen

**Gluten Free Scones GF** \$75/Dozen

**Gluten Free Almond Fudge Brownies GF** \$68/Dozen

**Maple Chia Pudding GF VE** \$68/Dozen

Coconut milk, toasted coconut

### BEVERAGES

**Coffee and Tea** \$9 per person  
Freshly brewed HC Valentine coffee with Signature Lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request

**Regular and Diet Coca Cola Soft Drinks** \$7.5 ea  
Coca Cola, Diet Coke, Ginger Ale, Sparkmouth flavored sparkling water

**Black River Fruit Juice** \$7.5 ea

**Red Bull** \$12 ea

**Glass bottles of San Pellegrino**  
**Sparkling Mineral Water** \$12 ea

**Flow Spring Water** \$9 ea

**Sparkling Water** \$7.5 ea

**Flavored Sparkling Water** \$7.5 ea

**Infused Water Station** \$9 ea or ALL DAY \$16  
Cucumber-lemon, strawberry-mint

**Smoothies** \$64/4L

**Blueberry & Hemp V GF**  
Vanilla yogurt, banana, maple syrup, hemp seed

**Tropical VE GF**  
Mango, pineapple, passionfruit, avocado, coconut water

**Okanagan VE GF**  
Peach, cherry, apple, vegan yogurt, almond milk

**Green Goddess V**  
Green apple, kale, spinach, organic oats, Greek yogurt, empress honey

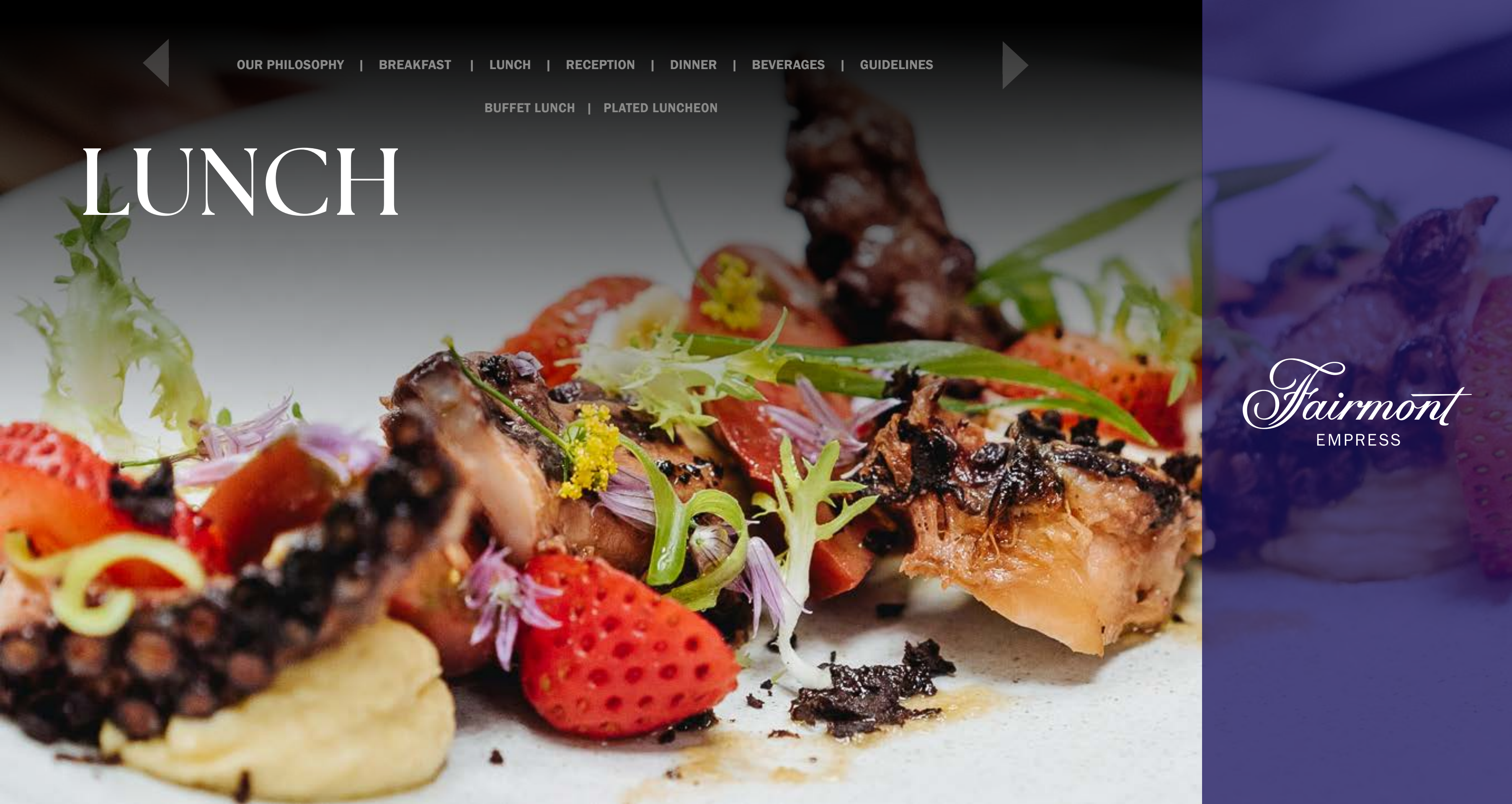


## COFFEE BREAKS

OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES

BUFFET LUNCH | PLATED LUNCHEON

# LUNCH



*Fairmont*  
EMPRESS

# LUNCH BUFFETS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas. A minimum 20 guests or a surcharge will apply.

Addressing food waste at the Fairmont Empress and Victoria Conference Centre is an ACCOR initiative.

Please select menus by day for \$65 per guest. Menus for non-day of the week service is priced for \$75 per guest.

## TOURING TUSCANY – MONDAY

### Rosemary Focaccia VE DF

Sea salt, extra virgin olive oil, aged balsamic vinegar

### Minestrone Soup VE DF

Seasonal garden vegetables, navy beans, basil, conchiglie pasta

### Caprese Salad V GF

Vine-ripened tomatoes, fior de latte, wild arugula, extra virgin olive oil, balsamic reduction

### Mixed Tuscan Greens VE GF

Marinated artichokes, Kalamata olives, radicchio, shaved grana padano, red wine & shallot vinaigrette

### Roasted Whole Chicken GF DF

Charred lemon, rosemary, confit garlic, natural jus

### Pacific Salmon Puttanesca GF DF

Plum tomatoes, capers, olives, oregano, chili flakes, Italian parsley

### Fresh Cavatappi Pasta VE

Plant-based basil pesto, blistered cherry tomatoes, Tuscan kale, artichokes, nutritional yeast

### Grilled Italian Vegetables VE GF

Zucchini, yellow squash, eggplant, broccolini

### Classic Italian Cannoli V

Chocolate chip and citrus ricotta filling

### White Coffee Pannacotta GF

Vanilla bean and sambuca cream

## HARBOUR VIEW BUFFET – TUESDAY

### Artisanal Bread Rolls

Creamery butter

### West Coast Chowder

Pacific seafood & shellfish, yukon gold potato, lemon, dill

### Garden Beetroot Salad V GF

Roasted & lightly pickled beets, shaved fennel, candied walnut, whipped goat cheese, sherry-maple vinaigrette

### Heritage Greens Salad VE GF

Pickled shallot, shaved rainbow carrot, radishes, baby cucumber, caramelized honey vinaigrette

### Lois Lake Steelhead Trout GF DF

Citrus & herb emulsion

### Roasted Leg of Lamb GF DF

Stewed peppers & spanish onions, smoked paprika

### Spinach, Asiago & Sundried Tomato Cannelloni V

Tomato sugo, shaved asiago, herb gremolata

### Olive Oil Crushed New Potatoes VE GF

Roasted garlic, parsley, chives

### Seasonal Farmers Market Vegetables VE GF

Soft herbs, extra virgin olive oil, cracked pepper

### S'mores Tarts V

Toasted marshmallow

### Hello Dolly Bars V

Graham, pecan, chocolate chips and coconut



# LUNCH

# LUNCH BUFFETS

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## FLAVORS OF FAN TAN ALLEY - WEDNESDAY

### Chinese Egg Drop Soup DF

Chicken bone broth, shiitake mushrooms, scallions

### Asian Slaw VE GF

Napa cabbage, bean sprouts, shaved broccoli, fresno pepper, soy-ginger dressing, crispy fried shallots

### Spicy Cucumber Salad VE GF

Baby cucumbers, Chinese black vinegar, toasted sesame, garlic chili oil, cilantro

### Wok-Fried Ginger Beef GF DF

Carrot, bell pepper, cilantro, sweet ginger sauce

### Char Siu Pork Loin GF DF

Roasted broccoli, black sesame

### Vegetable Chow Mein V DF

Carrot, peas, corn, edamame beans, curled scallions

### Crispy Tofu & Sichuan Green Beans VE DF

Sesame & soy marinated tofu, wok-fried string beans with garlic, crushed chilies & soy

### Mandarin Tart

Mandarin curd, meringue

### Coconut Jelly Verrine GF VE

Mango tapioca

### Fortune Cookies V

## VANCOUVER ISLAND - THURSDAY

### Artisanal Bread Rolls

Creamery butter

### Smoked Tomato Soup V GF

Basil pesto, shaved grana padano

### Marble Potato Salad VE GF

Charred corn, bell pepper, red onion, parsley, pommery mustard & apple cider vinaigrette

### Kale & Romaine Salad VE GF

Massaged green kale, creamy lemon-tahini dressing, crispy chickpeas, shaved radishes

### Roasted Wild Pacific Lingcod GF

Steamed mussels & clams, white wine & leek cream sauce, fresh dill, lemon

### Grilled Flank Steak DF GF

Salsa verde, charred broccolini

### Saskatchewan Wild Rice Pilaf GF DF

Long grain brown rice, garden herbs, toasted pumpkin & sunflower seeds

### Seasonal Farmers Market Vegetables VE GF

Soft herbs, extra virgin olive oil, cracked pepper

### Nanaimo Bars V

Chocolate, pastry cream, coconut

### Salt Spring Island Vanilla Goat Cheese Cake V

Empress honey, fresh seasonal berries



# LUNCH



# LUNCH BUFFETS

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## FRENCH BRASSERIE - FRIDAY

**French Baguette**  
Creamery butter

**French Onion Soup**  
Beef bone broth, slow-cooked onions, red wine, gruyère croutons

**Salad Niçoise VE GF**  
Mixed greens, green beans, confit fingerling potatoes, heirloom cherry tomatoes, Kalamata olives, pickled shallots, french herb dressing

**Butter Lettuce Salad VE GF**  
Shaved radishes, chives, grana padano, mustard vinaigrette

**Beef Bourginon**  
Red wine braised Angus beef, double smoked bacon lardons, caramelized pearl onions, roasted button mushrooms

**West Coast Bouillabaisse GF DF**  
Tomato & fennel stew, saffron, pacific cod, tiger shrimp and local shellfish

**Classic Ratatouille VE GF**  
Slow-cooked zucchini, salted eggplant, bell peppers, fresh basil, plum tomatoes, confit garlic

**Vegan White Bean Cassoulet VE**  
Herbs de Provence, tomatoes, kale, crispy herbed breadcrumbs

**Roasted Duck Fat Potatoes**  
Parsley, chives, garlic

**Assorted Macarons GF V**  
Seasonal flavors, classic Profiteroles, milk chocolate ganache filled

## MOSS STREET FARMER'S MARKET SALAD BAR - SATURDAY

**Artisanal Bread Rolls**  
Creamery butter

**Chef Crafted Soup du Jour**  
Market and seasonally inspired

**Local Lettuces & Greens VE GF**  
Heritage mixed greens, wild arugula, butter lettuce, baby spinach, romaine hearts, frisée, pea shoots

**Vegetable Condiments VE GF**  
Julienne carrots, baby cucumber, heirloom cherry tomato, olives, shaved local radishes, marinated artichokes, pickled red onion, charred corn, roasted button mushrooms

**Nuts, Seeds & Dried Fruits VE GF**  
Toasted sunflower & pumpkin seeds, roasted almonds, maple-candied walnuts, dried cranberries, sun-dried apricots

**Cheeses V GF**  
Grana padano, feta, chèvre

**Salad Dressings**  
White Balsamic Vinaigrette, Classic Caesar, Sundried Tomato & Pesto Vinaigrette

**Proteins (Pre-selected choice of two, add \$4 for and additional protein)**  
Alder smoked steelhead salmon (GF DF), herb-brined chicken breast (GF DF), grilled flat iron steak (GF DF), and sesame-ginger marinated tofu (GF VE)

**Blondies V**  
Chocolate chip and walnut

**Buttertarts V**  
Vanilla bean cream



# LUNCH

# LUNCH BUFFETS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas. A minimum 20 guests or a surcharge will apply.

Addressing food waste at the Fairmont Empress and Victoria Conference Centre is an ACCOR initiative.

Please select menus by day for \$65 per guest. Menus for non-day of the week service is priced for \$75 per guest.

## ROYAL LUNCHEON - SUNDAY

Artisanal Bread Rolls  
Creamery butter

Chef Crafted Soup du Jour  
Market & seasonally inspired

Iceberg Wedge GF  
Red onion, crispy bacon, tomato, radish, creamy blue cheese dressing

Grilled Asparagus Salad VE GF  
Upland watercress, pickled shallot, watermelon radish, champagne vinaigrette

Herb-Brined Farmhouse Chicken Breast GF DF  
Rosemary-red wine jus

Salish Sea Coho Salmon GF  
Maple-mustard glaze, fresh dill, lemon

Whipped Yukon Gold Potato V  
Herb-infused cream, butter, sea salt

Green Bean Florentine VE DF  
Spinach, confit onion, garlic, extra virgin olive oil

Bergamot Posset V GF  
Crème fraiche and seasonal berries

Sticky Toffee Pudding V  
Brandy & vanilla custard sauce

## THE DELI COUNTER BUFFET \$62

Chef Crafted Soup Du Jour  
Market & seasonally inspired

Heritage Greens & Kale Salad VE GF  
Shaved roots, heirloom cherry tomato, baby cucumber, champagne-shallot vinaigrette

Marble Potato Salad VE GF  
Baby yukon gold & red chieftain potatoes, charred corn, bell pepper, red onion, parsley, pommery mustard & apple cider vinaigrette

Condiments VE GF  
Bread & butter pickles, banana peppers

Selection of 3 Sandwiches  
Smokehouse Turkey Club DF  
Smoked turkey breast, honey mustard aioli, tomato, crispy bacon, pretzel baguette

Slow Roasted Beef  
Horseradish aioli, pickled red onion, wild arugula, havarti, marble rye

Smoked Steelhead Salmon  
Dill cream cheese, watercress, capers, shaved onion, everything bagel

Chicken Banh Mi DF  
Lemongrass chicken, hoisin mayo, pickled carrot & daikon, cilantro, crusty baguette

Country Ham & Cheese

Aged cheddar, mustard aioli, vine-ripened tomato, lettuce, white kaiser

Grilled Vegetable & Quinoa Wrap V  
Zucchini, bell pepper, red onion, roasted yam, hummus, feta cheese

Heirloom Tomato & Avocado VE  
Lime-crushed avocado, alfalfa sprouts, vegan lemon aioli

Tofu Banh Mi VE DF  
Sweet soy glazed tofu, vegan miso aioli, pickled carrot & daikon, cucumber, cilantro, crusty baguette

*ADD (1) Hot Sandwich to Your Buffet (Replace one cold sandwich by a hot sandwich for \$4. If adding a 4th sandwich, \$8)*

Classic Ryebein  
Corn beef, swiss cheese, sauerkraut, thousand island dressing, marble rye

Chicken Pesto  
Grilled chicken breast, brie, vine-ripened tomato, ciabatta

Falafel Wrap DF  
Baba ganoush, tahini sauce, grilled vegetables

Tartelettes V  
Citrus, salted caramel-chocolate, maple pecan

Pastry Chef's Selection of Macarons V GF

*Gluten free available upon request for an additional \$2 surcharge*

# LUNCH

# LUNCH BUFFETS

Buffets include freshly brewed HC Valentine coffee & Signature Lot 35 teas. A minimum 20 guests or a surcharge will apply.

Addressing food waste at Fairmont Empress and the Victoria Conference Centre is an ACCOR initiative.

Please select menus by day for \$65 per guest. Menus for non-day of the week service is priced for \$75 per guest.

## PLANT-BASED LUNCH BUFFET \$75

Artisanal Bread Rolls VE  
Vegan butter

Red Lentil & Garden Vegetable Soup GF VE  
Preserved lemon, crispy shallots

Heritage Greens GF VE  
Pickled shallots, baby cucumber, shaved rainbow carrots, grape tomatoes, champagne vinaigrette

Marble Potato Salad GF VE  
Grainy mustard, parsley, white wine vinegar, extra virgin olive oil

Roasted Sugar Beets GF VE  
Smoked tofu cream, yuzu dressing, toasted pumpkin seeds

Roasted Cauliflower & Edamame GF VE  
Chickpea pannise, almond romesco, lemon-tahini dressing, crispy chickpeas

Black Pepper Tofu & Stir-Fried Green Beans GF VE  
Ginger, soy, sesame

Long Grain & Wild Rice Pilaf GF VE  
garden herbs, toasted pumpkin & sunflower seeds

Steamed Seasonal Farmers Market Vegetables GF VE  
Tossed with fresh herbs and extra virgin olive oil

Pistachio Financier GF VE  
Plant-based vanilla cream

Espresso Chocolate Mousse GF VE  
Seasonal berries

## LUNCH ON THE GO \$55

This to-go lunch is prepared for offsite consumption only.

Served with...

Seasonal Whole Fruit VE GF  
Freshly Baked Cookie V  
Fruit & Nut Granola Bar V  
Flow Alkaline Spring Water

## PRESELECT ONE SALAD

Orzo Pasta Salad V  
Roasted peppers, cucumber, pickled red onion, sundried tomato, basil pesto, crumbled feta

Heritage Green Salad VE GF  
Baby cucumber, carrot, radishes, champagne-shallot vinaigrette

## PRESELECT THREE SANDWICHES

Smokehouse Turkey Club DF  
Smoked turkey breast, honey mustard aioli, tomato, crisp bacon, pretzel baguette

Smoked Steelhead Salmon  
Dill cream cheese, watercress, capers, shaved onion, everything bagel

Grilled Vegetable & Quinoa Wrap V  
Zucchini, bell pepper, red onion, roasted yam, hummus, feta cheese

Country Ham & Cheese  
Aged cheddar, mustard aioli, vine-ripened tomato, lettuce, white kaiser



# LUNCH

# PLATED LUNCHEON

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée. All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

## ENHANCED MEAL SERVICE OPTION

Pre-selected choice between (3) entrées including one vegetarian. The final entrée counts must be provided minimum (3) business days prior to the event date, along with corresponding seating chart and place cards indicating the guests name, entrée selection & dietaries. Add \$10 per person

## SOUPS

**Forest Mushroom & Rosemary Soup V GF**  
Sherry-thyme infused cream

**Fire Roasted Tomato Soup VE GF**  
Basil oil

**Curried Coconut & Squash Bisque VE GF**  
Red-thai curry, cilantro-lime yogurt

**Caramelized Sweet Onion Soup**  
Gruyère croutons

**Creamy Yukon Gold Potato & Leek Soup GF**  
Crispy leeks

## SALADS

**Caesar Salad**  
Romaine hearts, torn sourdough croutons, shaved grana padano, signature dressing

**Classic Iceberg Wedge Salad GF**  
Creamy blue cheese dressing, crispy bacon, cherry tomatoes, red onion

**Heritage Greens VE GF**

Baby cucumber, shaved rainbow carrot, grape tomatoes, champagne-shallot vinaigrette

**Beetroot & Wild Arugula Salad V GF**

Lightly pickled beets, candied walnuts, crumbled goat cheese, sherry maple vinaigrette

## MAINS

High: \$70

**Stirling Silver Striploin Steak GF**

7oz 'California Cut', Kennebec potato rosti, roasted mushrooms, red wine jus

**Confit Brome Lake Duck Leg GF**

French lentil ragout, wild mountain huckleberry jus

**Haida Gwaii Halibut GF DF**

Crispy fingerlings, seaweed chimichurri

**Empress Poke Bowl GF DF**

Ahi tuna tataki, seasoned sushi rice, edamame bean, avocado, cucumber, watermelon radish, pickled ginger, sesame-soy dressing, wasabi aioli

Mid: \$65

**Miso-Sake Marinated Pacific Lingcod DF**

Crispy rice cake, black sesame furikake, curled scallions

**Maple-Mustard Glazed Steelhead Salmon GF DF**

Potato pave, citrus & herb emulsion

**Braised Alberta Beef Short Rib GF**

Celery root mash, red wine braising jus

**Honey & Thyme Glazed Chicken Supreme GF**

Herb & garlic boursin potato mash, natural jus

**Sweet Potato & Basil Ravioli VE**

# LUNCH

Plated Luncheons continued...

# PLATED LUNCHEON

Please select (1) soup or (1) salad, (1) entrée & (1) dessert for all guests. Pricing per 3 course meal is listed with the entrée. All entrées are served with seasonal market vegetables, artisanal rolls & creamery butter. Freshly brewed HC Valentine coffee and Signature Lot 35 Teas.

**Blistered cherry tomatoes, olives, marinated artichokes, edamame beans, fire-roasted tomato sauce**

**Low: \$62**

**Roasted Farmhouse Chicken Breast GF**

**Crispy fingerling potatoes, warm sherry & brown butter vinaigrette**

**Herb-Brined Pork Chop**

**Dijon spätzle, apple cider jus**

**Forest Mushroom Cannelloni V**

**Creamy mushroom & leek ragout**

**Seared Acorn Squash "Steak" VE GF**

**Warm lentil & pine nut salad, red wine mushroom jus**

**Roasted Cauliflower & Edamame VE GF**

**Chickpea pannise, almond romesco, lemon-tahini dressing, crispy chickpeas**

## DESSERTS

**Flourless Chocolate Cake GF V**

**Orange scented mascarpone cream**

**Amaretto Cheesecake V**

**Almond whipped ganache**

**Maple Pecan Tart V**

**Brown sugar mascarpone chantilly**

**Classic Tiramisu**

**Coffee caramel**

**Vanilla Crème Brûlée GF V**

**Seasonal berries**

**Dark Chocolate Truffle Torte**

**Chocolate mousse**

**Coconut Pannacotta GF VE**

**Mango tapioca**

**Fresh Berries GF VE**

**Sugar free strawberry sorbet GF**



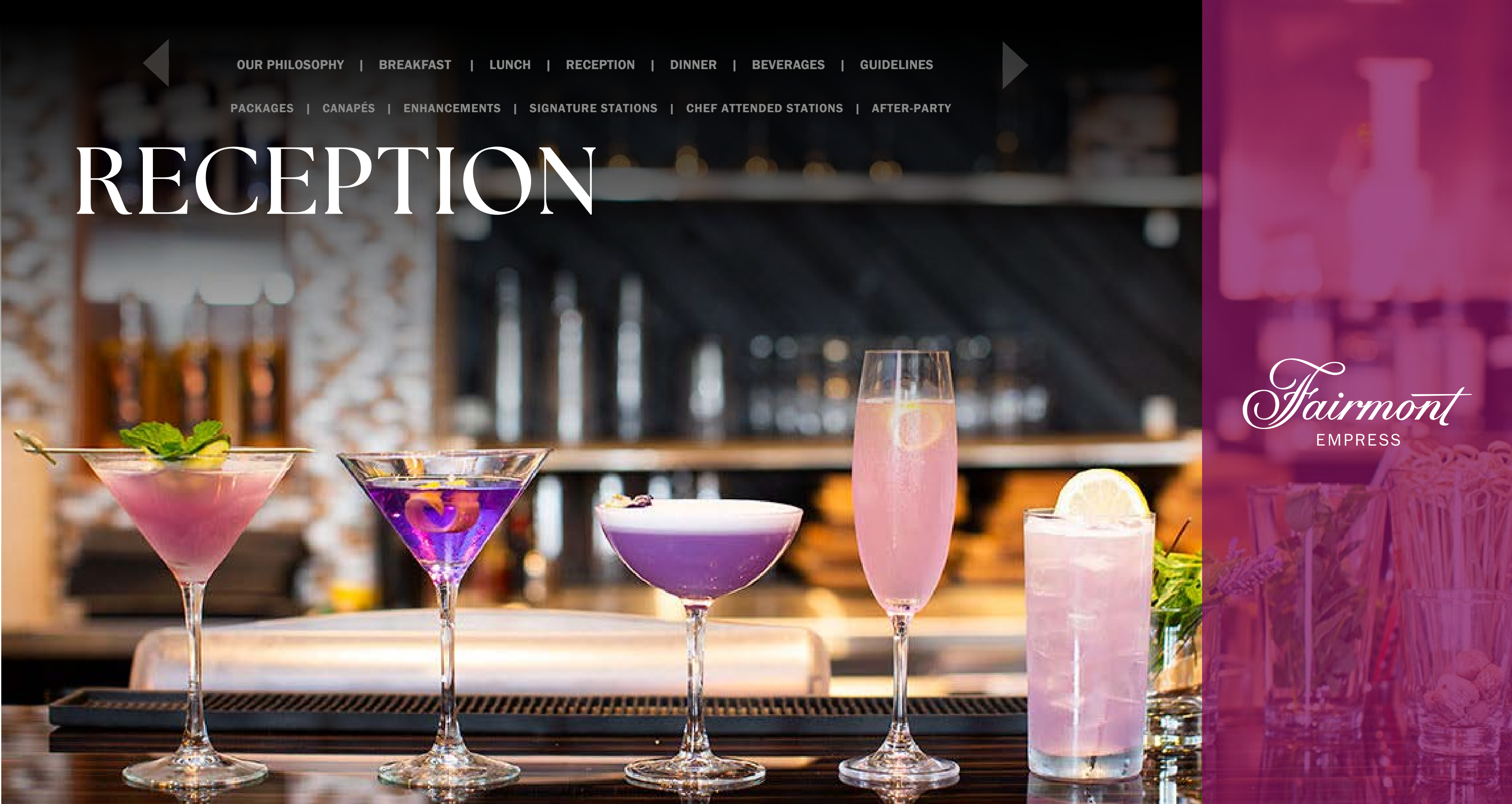
# LUNCH

OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES

PACKAGES | CANAPÉS | ENHANCEMENTS | SIGNATURE STATIONS | CHEF ATTENDED STATIONS | AFTER-PARTY

# RECEPTION

*Fairmont*  
EMPRESS



# RECEPTION PACKAGES

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

Minimum of 50 guests required or a fee may be applied. Maximum service time of 2 hours.

## MIX AND MINGLE RECEPTION \$60 per person

(3) Pieces per person of canapés & hors d'oeuvres, passed or stationed, selected from the à la carte menu, plus, Vancouver Island cheese station and crudité.

## EMPRESS RECEPTION \$125 per person

(6) Pieces per person of canapés and hors d'oeuvres, passed or stationed, selected from the à la carte menu, plus, Fisherman's Wharf signature seafood selection and artisanal charcuterie

## THE ROYAL RECEPTION \$215 per person

Serve in place of a plated or buffet dinner, your guests will enjoy grazing from station to station, with passed canapés.

(6) Pieces per person of canapés and hors d'oeuvres, passed or stationed, selected from the à la carte menu, plus Fisherman's Wharf signature seafood, plant-based, artisanal charcuterie, farmhouse cheese and Victoria verrines stations. As well as two chef attended carving stations; carved prime rib of beef and risotto with guest's choice of roasted mushroom, tomato and spinach or roasted chicken, asparagus and edamame.

## CANAPÉS & HORS D'OEUVRES

Price per dozen, minimum order of (2) dozen each

## WARM CANAPÉS

Vegetarian Gyoza VE \$60  
Thai sweet chili sauce

Crispy Vegetable Pakora V GF \$60  
Cucumber raita

Forest Mushroom Arancini V \$62  
Truffled cauliflower dip

Braised Alberta Beef Croquette \$62  
Horseradish & black pepper aioli

Shrimp Spring Rolls DF \$62  
Nuoc cham

Angus Beef Sliders \$65  
American cheddar, caramelized onion aioli, brioche bun

Lemongrass Chicken Satay DF GF \$60  
Thai peanut sauce

Potato & Green Pea Samosa VE \$60  
Mango tamarind chutney

Crispy Tempura Prawn DF \$64  
Furikake aioli

Angus Beef Skewer DF GF \$60  
Sweet soy, sesame, scallions

Bacon Wrapped Scallops DF GF \$68  
Maple-soy glaze

## CHILLED CANAPÉS

Salt Spring Island Goat Cheese Tartlet V \$60  
Caramelized onion relish, pickled mustard seeds

Caprese Skewer V GF \$60  
Basil marinated bocconcini & hot house cherry tomatoes

Crushed Avocado Tart V \$60  
Lime-crushed avocado, roasted garlic, marinated cherry tomato

Vegan Mushroom Pate VE \$60  
Pear chutney, sea salt, crostini

Ahi Tuna Poke DF \$64  
Ginger, soy, avocado, black sesame cornetto

Smoked Sockeye Salmon \$62  
Citrus crème fraiche, steelhead caviar, blini

Boursin Profiteroles \$60  
Truffled mushroom duxelle, garden herbs

Torched Tuna Tataki GF DF \$62  
Sesame-miso aioli, ponzu gel, pickled daikon

Prawn Gazpacho Shooter DF \$64  
Sea cider poached prawn, tomato & cucumber gazpacho

Prosciutto Wrapped Melon GF DF \$60  
Basil-compressed cantaloupe, balsamic reduction

California Roll GF DF \$60  
Fresh crab, avocado, tamago

Reception package continued...

# RECEPTION

# RECEPTION ENHANCEMENTS

**Vancouver Island Cheese V** \$32/person  
Selection of farmstead artisan cheeses served with assorted crackers & crostini, dried fruit, apricot preserve, nuts & grapes

**Artisan Meat Board DF** \$34/person  
Locally cured & smoked meats, mustard, pickles, olives, assorted crackers & crostini

**West Coast Oysters on the Half Shell DF** \$62/dozen  
Classic mignonette, cocktail sauce, horseradish, local hot sauces, lemon

**Chilled Tiger Prawns DF** \$80/dozen  
Celeriac remoulade, cocktail sauce, lemon wedges

**Vegetable Crudité Platter V GF** \$10/person  
Roasted garlic hummus & buttermilk ranch

**Signature Q Bar Charcoal Popcorn VE GF** \$6/person  
Freshly popped corn tossed in with charcoal spice

**House-Made Kennebec Potato Chips V GF** \$60  
Caramelized onion & sour cream dip (serves 20 guests)

**Freshly Cut Fruit VE GF** \$12/person  
Melons, pineapple, seasonal berries, grapes

**Roasted & Salted Cocktail Nuts VE DF** \$58  
Cashew, almond, pecan, walnut and hazelnuts (serves 30 guests)

## INDIVIDUAL RECEPTION ENHANCEMENTS

**Individual Crudités V GF** \$12/person  
Carrot, celery, broccoli, bell pepper, cauliflower, buttermilk ranch

**Charcuterie & Cheese Cups GF** \$16 each  
Artisanal charcuterie, aged white cheddar, olives

**Caesar Salad 'on the Rocks'** \$14/person  
Hearts of romaine, signature caesar dressing, shaved parmesan, crispy capers, garlic crostini



# RECEPTION



# SIGNATURE RECEPTION STATIONS

Reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Minimum of 30 guests required. Maximum service time of 2 hours. Price per person.

## FARMHOUSE CHEESE & CHARCUTERIE GRAZING TABLE V \$60

(if ordered separately / \$32 each)

Selection of Vancouver Island cheeses & locally cured charcuterie, dried fruit, spiced nuts, marinated olives, pickled vegetables, apricot preserve, whole grain mustard, french baguette & lavash crackers

## FISHERMAN'S WHARF SIGNATURE SEAFOOD SELECTION \$65

Hot smoked salmon, cold smoked albacore tuna, candied sablefish, freshly shucked Fanny Bay oysters, chilled Salt Spring Island mussels & clams with roasted pepper piperade, kimchi cocktail sauce, horseradish, lemon, capers

## CHINESE DIM SUM STATION \$32

Steamed BBQ pork buns, pork siu mai, shrimp har gow, vegetable potstickers, crispy vegetable spring rolls, soy sauce, sweet chili

## PLANT-BASED ANTIPASTO STATION VE \$30

Pickled Heirloom Beets GF  
Champagne-shallot dressing, pea tendrils

Grilled Asparagus GF  
Lemon & garlic vinaigrette, upland cress

Mini Crudité Jars GF  
Baby vegetables, smoked tofu dip, mushroom 'soil'

Marinated Olives GF  
Rosemary, orange, confit garlic, fennel

Roasted Garlic Hummus GF  
Pumpkin seed dukkha

Baba Ganoush GF



Toasted pine nuts, za'atar, olive oil

Crispy Fried Brassicas GF  
Roasted Brussels sprouts & broccolini, edamame beans, tahini-soy dressing, crispy shallots

Grilled Flatbreads & Crackers

## SUSHI COUNTER GF DF \$475/Order (serves 35 guests, 3pc/person)

Sashimi  
Albacore tuna & wild salmon

Rolls  
California, BBQ salmon, futomaki (V), tempura yam and avocado (V)

Nigiri  
Albacore tuna, wild salmon, prawn

Condiments  
Soy sauce (GF), wasabi, pickled ginger

## TACO BAR \$35

Chipotle chicken tinga, pork carnitas, chili-spiced tofu crumble  
Warm maize nixtamalized corn tortillas (GF), pico de gallo (GF VE), guacamole (GF VE), corn & avocado salsa (GF VE), shaved cabbage, fresh limes, cilantro, burnt onion sour cream, Valentina hot sauce

## POUTINE TIME \$30

Squeaky cheese curds V  
Yukon gold french fries V  
Choice of classic chicken gravy or vegan mushroom gravy VE

## ADD ON

BBQ pulled pork DF \$8  
Braised beef short rib & mushroom ragout \$9

# RECEPTION

# PASTRY SHOP RECEPTION STATIONS

<b>Parisian Confections</b> Macarons GF V CN, brown butter financier V CN, paté de fruit GF VE	<b>\$70/dozen</b>
<b>Petite Tartlettes</b> Citrus meringue, chocolate ganache V, maple butertarts V	<b>\$65/dozen</b>
<b>Macaron Madness GF V CN</b> Raspberry, chocolate, coffee, lemon, pistachio	<b>\$70/dozen</b>
<b>Italian Café</b> Mini cannolis, chocolate italianos GF V, white coffee panna cotta GF	<b>\$68/dozen</b>
<b>Canadian Sweets</b> Nanaimo bars, Quebec maple tarts, prairie berry tarts	<b>\$68/dozen</b>
<b>Empress Chocolate Buffet *50 guests minimum required</b> Empress torte GF, gianduja mousse cups GF, chocolate macarons GF CN, hazelnut praline cannolis GF CN, dried fruit & nut chocolate bark GF CN VE, chocolate filled beignets V, white chocolate panna cotta GF	<b>\$45/person</b>



## RECEPTION

# CHEF ATTENDED ACTION STATIONS

Chef attended action stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Minimum of 50 guests required. One chef per station per 50 guests, \$195 for a 2-hour reception, each additional hour is \$65 per chef. Maximum service time of 2 hours. Reception stations are based on 2 oz. portions. Priced per person.

## THE CARVERY - ROASTED TO PERFECTION & CARVED TO ORDER

Roasted Fraser Valley Turkey Breast GF DF \$295 serves 20 guests  
Cranberry chutney, rosemary gravy

### Sterling Silver Beef

Brioche slider buns, red wine jus, creamed horseradish, Dijon & English mustard

Slow Roasted Tenderloin GF DF \$550 serves approx. 20 guests

Rosemary & Pepper Crusted Prime Rib GF DF \$670 serves approx. 40 guests

Mustard Crusted Striploin GF DF \$530 serves approx. 40 guests

Espresso Rubbed Brisket GF DF \$500 serves approx. 40 guests

Cedar Plank Roasted Wild Spring Salmon GF DF \$450 serves approx. 15 guests  
Maple-mustard glaze, citrus slices, fresh dill

Crispy Crackling Porchetta GF DF \$500 serves approx. 40 guests  
Italian salsa verde, Dijon mustard

## VANCOUVER ISLAND OYSTERS, SHUCKED TO ORDER

\$500/100 pieces

Lemon, horseradish, kimchi cocktail sauce, red wine mignonette & local hot sauces GF DF

## LITTLE ITALY PASTA STATION

\$35

Fresh cavatappi, three cheese tortellini & gluten free penne pasta V

Red onion, garlic, cultivated mushrooms, bell peppers, baby spinach, Kalamata olives, confit garlic, cherry tomatoes VE DF

Beef bolognese sauce, tomato pomodoro sauce (VE), basil pesto cream sauce (VE)

Shaved grana padano, chili flakes

## RISOTTO STATION V

\$38

Arborio rice with white wine, shallot, garlic

Sautéed local mushrooms, green peas, asparagus tips, scallions, parmesan cheese, mascarpone, truffle oil, fine herbs

## JAPANESE YAKITORI CHARCOAL BAR DF GF \$40 *(Outside Events Only - Subject to Availability)*

Live action station with charcoal yakitori konro grill

Marinated chicken thigh yakitori, ginger scallion marinated tofu skewers, pacific salmon skewers

Roasted chicken tare sauce, sweet chili lime, kewpie mayo, shichimi togarashi, furikake

## OCEANWISE PRAWN PROVENÇAL GF DF \$550/100 pieces

Jumbo prawns sautéed to order with extra virgin olive oil, garlic, parsley tomato and white wine



# RECEPTION

# THE AFTER PARTY & RECEPTION STATIONS

Priced per person.

## GOT THE MUNCHIES? CHIPS & DIP \$28

Salt & Pepper Kennebec Potato Chips GF V

Caramelized onion dip, red jalapeno & cream cheese dip

## Baked Nachos GF V

Monterey jack cheese, tomato, red onion, black olive, pickled jalapenos, sour cream, guacamole, pico de gallo

## PIZZA PARTY, GRAB A SLICE \$28

Choice of two pizzas

### Quatro Fromagio V

Mozzarella, cheddar, parmesan, gorgonzola, fresh basil, tomato sauce

### Spicy Pepperoni

Mozzarella, pickled banana peppers, hot honey, tomato sauce

### Hawaiian

Pineapple, shaved country ham, mozzarella, tomato sauce

### Funghi V

Truffle cream sauce, confit garlic, roasted mushrooms, pickled onions, wild arugula, grana padano

## BAO BUN BAR \$30

### Steamed Bao Buns DF

Soy & ginger glazed pork belly, crispy sesame chicken, spicy garlic tofu, shaved cabbage, pickled carrot & daikon, quick pickled cucumber, crushed peanuts, cilantro, scallions, hoisin, miso aioli, sriracha



## RECEPTION

OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES

BUFFET DINNER | PLATED DINNER

# DINNER



*Fairmont*  
EMPRESS

# DINNER BUFFET

Dinner buffets include freshly baked artisanal rolls and creamery butter. Freshly brewed HC Valentine coffee with Signature Lot 35 teas. A surcharge of \$10/person will apply for groups under 20 guests. Priced per person.

## A NIGHT IN THE BENGAL \$105

**Dahl Makhani V GF**

Spiced lentil soup

**Chana Chaat VE GF**

Chickpea salad, fresh cilantro & lime dressing

**Kachumber Salad V GF**

Cucumber, tomato, red onion, scallions, cilantro, yogurt dressing

**Bengal Butter Chicken GF**

Marinated tandoori chicken, spiced tomato curry

**Braised Lamb Rogan Josh GF**

Tender lamb in a rich Kashmiri gravy

**Chili Paneer GF V**

Fried Indian cottage cheese, spicy bell pepper & onion ragout

**Roasted Cauliflower Aloo Gobi GF VE**

Spiced potato & turmeric curry

**Basmati Zeera Rice Pilau GF VE**

Cumin-spiced basmati rice

**Grilled Naan Bread & Crisp Pompadoms**

Cucumber raita, mango tamarind chutney

**Gulab Jamun V**

Deep fried khoya cheese dumplings in rosewater sugar syrup

**Baked Saffron & Yogurt Panna Cotta GF**

Cardamom cream

## BEST OF THE PACIFIC NORTHWEST \$120

### Salads

**Heritage Greens Salad GF V**

Pickled shallot, shaved rainbow carrot, radishes, baby cucumber, caramelized honey vinaigrette

**Roasted Saanich Beetroot Salad GF V**

Golden & candy cane beets, whipped goat's cheese, fennel, candied walnut, sherry vinaigrette

**Marble Potato Salad GF VE**

Whole grain mustard, parsley, chives champagne vinegar, olive oil

### Signature Stations

**Vancouver Island Cheese & Charcuterie**

Farmhouse cheeses, Whole Beast cured & smoked meats, dried fruit, spiced nuts, mustards, pickled vegetables, gherkins, assorted crackers & sliced baguette

**Fisherman's Wharf Smoked Salmon DF GF**

Cold smoked sockeye, hot smoked chinook, fresh dill, capers, pickled red onion

### Entrée

**Braised Angus Beef Short Ribs DF GF**

Caramelized pearl onions, natural jus

**Roasted Farmhouse Chicken Breast GF**

Sherry & brown butter sauce

**Wild Pacific Ling Cod GF DF**

Local mussels, slow-cooked leeks, lemon tarragon & shallot vinaigrette

**Forest Mushroom Cannelloni V**

Roasted ponderosa farms mushrooms, creamy leek & white wine sauce

**Roasted Fingerling Potatoes VE GF**

Garlic oil, fresh herbs

**Chef's Selected Market Vegetables VE GF**

Olive oil glazed, sea salt, cracked pepper

### Desserts

**Oregon Hazelnut & Dark Chocolate Praline Verrines GF**

Okanagan pear butter

**Little Qualicum Fromage Frais Cheesecake V**

Preserved blackberries, honey & lavender glaze



# DINNER

# BUILD YOUR OWN DINNER BUFFET

**\$100 per guest. Choice of three salads, three entrées, two accompaniments & three desserts \$120 per guest. Choice of four salads, four entrées, four accompaniments & four desserts. Includes local artisanal bread rolls & creamery butter. \$10/person surcharge for groups under 20.**

## SALADS

*Additional Selection \$6/person*

### Heritage Greens Salad V GF

Pickled shallot, shaved rainbow carrot, radishes, baby cucumber, caramelized honey vinaigrette

### Roasted Saanich Beetroots V GF

Golden & candy cane beets, whipped goat cheese, fennel, candied walnut, sherry vinaigrette

### Marble Potato Salad VE GF

Whole grain mustard, parsley, chives champagne vinegar, olive oil

### Asian Slaw VE GF

Napa cabbage, bean sprouts, shaved broccoli, fresno pepper, soy-ginger dressing, crispy fried shallots

### Spicy Cucumber Salad VE

Baby cucumbers, Chinese black vinegar, toasted sesame, garlic chili oil, cilantro

### Orzo Pasta Salad V

Roasted peppers, cucumber, pickled red onion, sundried tomato, basil pesto, crumbled feta

### Classic Caesar Salad

Romaine hearts, torn focaccia croutons, parmesan, signature anchovy dressing

## ENTRÉES

*Additional Selection \$10/person*

### Roasted New Zealand Leg of Lamb GF DF

Rosemary, garlic, mint infused jus

### Braised Angus Beef Short Ribs GF DF

Caramelized pearl onions, natural jus

### Roasted Farmhouse Chicken Breast GF

Sherry & brown butter sauce

### Wild Pacific Ling Cod GF DF

Salt Spring Island mussels, slow-cooked leeks, tarragon & shallot vinaigrette, fresh lemon

### Miso Sake Glazed Sablefish DF

Bok choy, scallions, ginger-soy reduction

### Lois Lake Steelhead GF

Lemon-caper butter sauce, fresh dill

### Bengal Butter Chicken GF

Slow cooked farmhouse chicken, spiced tomato curry

### Braised Lamb Rogan Josh GF

Tender lamb in a rich Kashmiri gravy

### Forest Mushroom Cannelloni V

Roasted Ponderosa Farms mushrooms, creamy leek & white wine sauce

### Local Cavatelli Pasta VE

Cherry tomato sauce, confit garlic, parmesan, fresh basil, chili flakes

### Crispy Tofu & Sichuan Green Beans VE GF

Sesame & soy marinated tofu, wok-fried string beans with garlic, crushed chillies & soy

### Vegan Navy Bean Cassoulet VE

Herbs de Provence, plum tomatoes, kale, crispy herbed breadcrumbs

## ACCOMPANIMENTS

### Chef's Select Market Vegetables VE DF

Olive oil glazed, garden herbs, sea salt

### Grilled Broccolini GF

Pickled fresno chili, lemon, shaved parmesan

# DINNER

*Build Your Own Buffet Menus is continued on the next page...*

# BUILD YOUR OWN DINNER BUFFET

- Whole Roasted Heirloom Carrots VE GF**  
Carrot top chimichurri
- Roasted Root Vegetables VE GF**  
Maple syrup, cracked pepper
- Wok Fried Bok Choy VE GF**  
Garlic, ginger, sesame
- Roasted Cauliflower VE GF**  
Charred scallion vinaigrette
- Potato Gratin GF**  
Gruyère, confit shallots, cream
- Whipped Yukon Gold Potatoes GF**  
Rosemary & thyme infused, chives
- Roasted Fingerling Potatoes VE GF**  
Garlic oil, fresh herbs
- Saskatchewan Wild Rice & Long Grain Rice VE GF**  
Fresh herbs, sun-dried cranberry toasted pumpkin & sunflower seeds
- Steamed Aromatic Jasmine Rice VE GF**

## DESSERTS

- Devils Chocolate Truffle Cake**  
Moist chocolate cake layered with dark chocolate mousse and ganache
- Grand Marnier Cheesecake V**  
Orange blossom cream, Saanich blackberries

- Warm Stick Toffee Pudding V**  
Brandy-vanilla anglaise
- Tiramisu Veneto**  
Espresso-soaked lady fingers, mascarpone sabayon
- Empress Torte**  
Flourless hazelnut chocolate sponge, confit Okanagan cassis, dark chocolate ganache
- Maple Buttermints V**  
Vanilla bourbon cream
- Almond and Berry Frangipane Cake V**  
Seasonal berries
- Hazelnut Praline Profiteroles**  
Gianduja whipped ganache
- Pistachio Panna Cotta GF**  
Raspberry chantilly



# DINNER



# PLATED DINNER

A minimum of 3-courses, including one entrée is required. For a 3-course menu, select (1) soup/salad + (1) entrée + (1) dessert for all guests. For a 4-course menu, select (1) soup + (1) salad + (1) entrée + (1) dessert for all guests. All entrées are served with seasonal market sourced vegetables. All dinners include artisanal rolls and creamery sweet butter. Freshly brewed HC Valentine coffee with Signature Lot 35 signature traditional, herbal and flavored teas. Pricing is per person.

## ENHANCED MEAL SERVICE OPTIONS

**Regal Service \$10** Pre-selected choice between three entrées, including one vegetarian option. The final entrée counts must be provided minimum five business days prior to the event date, along with corresponding seating chart and place cards indicating the guest's name, entrée selection and dietaries.

**Royal Service \$20** Guests choice of three entrées, including one vegetarian option. Available only for four or five course menus.

### Soups

**Traditional Lobster Bisque GF**  
Brandied cream

**French Onion Soup**  
Beef bone broth, slow-cooked onions, red wine & gruyère croutons

**West Coast Chowder**  
Local seafood, deep-water shrimp, yukon gold potato, leeks, fresh dill

**Creamy Parsnip & Pear Velouté V**  
Black truffle oil, toasted hazelnut

**Fire Roasted Tomato VE GF**  
Basil pesto, extra virgin olive oil

**Rustic Mushroom Soup V**  
Sherry-thyme cream



### Salads

**Roasted & Pickled Beetroots V GF**  
Blackberry gastrique, whipped goat cheese mousse, shaved watermelon radish, crispy chickpeas

**Empress Caesar Salad**  
Romaine hearts, signature anchovy dressing, focaccia croutons, shaved parmesan

**Heritage Mixed Greens VE GF**  
Baby cucumber, shaved radishes, grape tomatoes, pickled shallots, champagne vinaigrette

**Wild Arugula & Pear V GF**  
White wine poached Anjou pears, gorgonzola, toasted hazelnut, caramelized honey vinaigrette

**Tuscan Kale V**  
Quinoa, fennel, toasted almonds, garlic breadcrumbs, lemon vinaigrette, shaved pecorino

### Appetizers

*Substitute an appetizer for a soup or salad for an additional \$12 per person.*

**Lightly Seared Albacore Tuna DF**  
Miso aioli, shaved daikon, yuzu ponzu dressing, puffed rice

**Certified Angus Beef Carpaccio GF DF**  
Black garlic emulsion, pickled shimiji mushroom, frisée, radish

**Empress Gin Cured Pacific Salmon GF**  
Horseradish cream, candied beets, pickled red onion, dill oil

**Forest Mushroom & Ricotta Tart V**  
Caramelized onions, frisée & radish salad, aged sherry dressing

**Seared Hokkaido Scallops GF**  
Salted pork belly, smoky romesco sauce, crispy chickpea, pickled fresno pepper

# DINNER

*Plated Dinner Menu is continued on the next page...*

# PLATED DINNER

## MAIN COURSE

High 3 Course \$98 4 Course \$113

**Haida Gwaii Halibut GF DF**

Crispy fingerlings, seaweed chimichurri

**Salish Sea Coho Salmon GF**

Butternut squash caponata, citrus-herb beurre blanc

**Stirling Silver Roasted Beef Tenderloin GF**

Kennebec potato rosti, cabernet jus

**Ovation ½ Rack of Lamb**

Stewed grains, lemon & rosemary jus

**Red-Braised Eggplant VE GF**

Seared king oyster mushroom, crispy coconut rice cake, bok choy, lemongrass coconut curry broth, chili oil, sesame rice crisp

Mid 3 Course \$93 4 Course \$108

**Braised Aromatic Beef Short Ribs GF**

Celery root mash, red wine braising jus

**Maple Mustard Glazed Lois Lake Steelhead DF GF**

Herb & garlic crushed yukon gold potatoes

**Miso Marinated Pacific Lingcod DF**

Crispy rice cake, black sesame furikake, curled scallions

**Brome Lake Confit Duck Leg GF**

French lentil ragout, wild mountain huckleberry jus

**Quinoa & Zucchini Croquette VE GF**

Smoked tomato emulsion, shaved asparagus

**Roasted Garlic Chickpea Panisse VE GF**

Roasted cauliflower, almond romesco, edamame beans, crispy chickpeas

Low 3 Course \$88 4 Course \$103

**Herb Brined Farmhouse Chicken Supreme GF**

Boursin potato mash, pickled mustard seed jus

**Sweet Potato & Basil Ravioli VE**

Blistered cherry tomatoes, olives, marinated artichokes, edamame beans, fire-roasted tomato sauce

**Roasted Acorn Squash “Steak” VE**

Warm lentil & pine nut salad, red wine mushroom jus

## DESSERTS

**Coconut Panna Cotta GF VE**

Mango citrus tapioca, fresh pineapple

**S’mores Chocolate Bar V**

Burnt meringue, chocolate ganache, graham cracker

**Caramelized White Chocolate Cheesecake V**

Bitter-orange caramel, berries

**Maple Pecan Tart V**

Caramelia and rum whipped ganache, brown sugar wafer

**Bergamot and Rosewater Posset GF**

Burnt meringue, local berries

**Manjari Dark Chocolate Mousse**

Chocolate almond crumble, raspberry gel

**Classic Tiramisu**

Espresso, mascarpone cream

**Vanilla Bean Crème Brûlée V GF**

Seasonal berries, vanilla chantilly

**Empress Cake GF**

Cassis gel, preserved apricot compote, mascarpone chantilly

**Fresh Berries GF VE**

Sugar free strawberry sorbet GF



# DINNER

◀ OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES ▶

BAR | WINE

# BEVERAGES



*Fairmont*  
EMPRESS



# BEVERAGES

Minimum sales of \$500.00 per bar to apply or labour charge of \$35.00 per hour, per staff member (minimum of 4 hours) will apply. All pricing is per beverage.

### PREMIUM HOST BAR ON CONSUMPTION

WINE	\$14
BEER	\$10

Hoyne Pilsner, Hoyne Lager, Stella Artois, Corona, Phillips Blue Buck Ale, Budweiser Zero (non-alcoholic), Phillips Iota (non-alcoholic)

LIQUOR	\$11
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Tito's Handmade, Beefeater, Bacardi, Captain Morgan Spiced Rum, Jack Daniels, Famous Grouse, Hornitos, Canadian Club

HARD SELTZER	\$10
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LONETREE APPLE CIDER	\$10
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LIQUEURS	\$11
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Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required)	\$15
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SOFT DRINKS & JUICE	\$6
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### SUPER PREMIUM HOST BAR ON CONSUMPTION

WINE	\$14
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BEER	\$10
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Hoyne Pilsner, Hoyne Lager, Stella Artois, Corona, Phillips Blue Buck Ale, Budweiser Zero (non-alcoholic), Phillips Iota (non-alcoholic)

LIQUOR	\$13
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Ketel One, Empress Gin, Bacardi, Bacardi 8 yr, Captain Morgan Spiced Rum, Maker's Mark, Chivas Regal, Casamigos Silver, Crown Royal

HARD SELTZER	\$10
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LONETREE APPLE CIDER	\$10
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LIQUEURS	\$11
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Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required)	\$15
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SOFT DRINKS & JUICE	\$6
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### LUXURY HOST BAR

WINE	\$14
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BEER	\$10
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Hoyne Pilsner, Hoyne Lager, Stella Artois, Corona, Phillips Blue Buck Ale, Budweiser Zero (non-alcoholic), Phillips Iota (non-alcoholic)

LIQUOR	\$13
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Absolut Elyx Belvedere, The Botanist, Bacardi Superior, Bacardi Gran Reserva 10 yr., Don Julio Blanco, Woodford Reserve, The Macallan Double Cask 12yr

HARD SELTZER	\$10
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LONETREE APPLE CIDER	\$10
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LIQUEURS	\$11
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Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required)	\$15
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SOFT DRINKS & JUICE	\$6
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### CASH BAR / PREMIUM BRANDS

Pricing includes tax

WINE	\$16
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LOCAL BEER	\$11.50
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LIQUOR	\$13
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HARD SELTZER	\$11
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LONETREE APPLE CIDER	\$11.50
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LIQUEURS	\$12
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MARTINIS (24hrs notice required)	\$17
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SOFT DRINKS & JUICE	\$7
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### SIGNATURE COCKTAILS

Please select two. Maximum 150 guests. Priced per beverage.

ISLAND OLD FASHIONED	\$20
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LAVENDER LEMONADE	\$21
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FIRE & ICE	\$20
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EMPRESS MULE	\$19
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NEGRONI VIOLETTO	\$20
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MARKET FRESH MIMOSA	\$20
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SEASONAL SANGRIA	\$19
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### FREE OF SPIRIT

MIDNIGHT RAIN	\$12
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ALICE'S PUNCH	\$12
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ESPRESSO MARTINO	\$14
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# BEVERAGES



## WINE

*All wines priced per bottle. Minimum orders may apply. Some wines may require advanced ordering.*

### SPARKLING

<b>BOTTEGA, ROSE, ITALY, (NON-ALCOHOLIC)</b>	<b>\$35</b>
<b>BOTTEGA, PROSECCO, ITALY</b>	<b>\$80</b>
<b>AVERILL CREEK, SPARKLING, BC</b>	<b>\$85</b>
<b>VEUVE CLICQUOT, CHAMPAGNE, FRANCE</b>	<b>\$225</b>

### WHITE

<b>BLASTED CHURCH, HATFIELDS FUSE, BLEND, BC</b>	<b>\$70</b>
<b>MONTE CREEK, HANDS UP WHITE, BLEND, BC</b>	<b>\$75</b>
<b>ALTOPIANO, PINOT GRIGIO, ITALY</b>	<b>\$75</b>
<b>RIVERLORE, SAUVIGNON BLANC, NEW ZEALAND</b>	<b>\$80</b>
<b>HILLSIDE WINERY, PINOT GRIS, BC</b>	<b>\$90</b>
<b>OLD SOUL, CHARDONNAY, CALIFORNIA</b>	<b>\$100</b>

### ROSE

<b>DIRTY LAUNDRY, HUSH, BLEND, BC</b>	<b>\$75</b>
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### RED

<b>BLASTED CHURCH, BIG BANG THEORY, BLEND, BC</b>	<b>\$70</b>
<b>MONTE CREEK, HANDS UP RED, BLEND, BC</b>	<b>\$75</b>
<b>ALTOPIANO, TERRE DI CHIETI, SANGIOVESE, ITALY</b>	<b>\$75</b>
<b>HILLSIDE WINERY, MERLOT, BC</b>	<b>\$90</b>
<b>SALCHETO, ORGANIC CHIANTI, ITALY</b>	<b>\$95</b>
<b>OLD SOUL, CABERNET SAUVIGNON, CALIFORNIA</b>	<b>\$100</b>



## WINE

OUR PHILOSOPHY | BREAKFAST | LUNCH | RECEPTION | DINNER | BEVERAGES | GUIDELINES

# GUIDELINES

*Fairmont*  
EMPRESS

# GENERAL GUIDELINES

## AUDIO VISUAL & INTERNET - ENCORE

The preferred supplier for audiovisual equipment at The Fairmont Empress is ENCORE. Should you contract an outside supplier for AV services, an outside service fee will apply as follows:

Crystal Ballroom	\$500.00/day
All other function spaces	\$250.00/day

Meeting rooms are equipped with High Speed Internet Access (HSIA) with a limited number of function rooms offering wireless HSIA. You may supply your own computer & Ethernet card or ENCORE would be happy to supply this service. Please contact ENCORE for more information & pricing: FairmontEmpress@encoreglobal.com

## SOCAN / RE:SOUND FEES

Certified by the Copyright Board of Canada, a license is required if music is to be played (live or recorded) in an event venue from The Society of Composers, Authors & Music Publishers of Canada (SOCAN) and Re:Sound (Composers and Studios). The license gives you permission to use copyright protected musical works from anywhere in the world and the fees are distributed as royalties to SOCAN / Re:Sound members who are songwriters, composers, lyricists and music publishers. The fees are collected by the hotel on behalf of SOCAN & Re:Sound and your Event Manager can advise on confirmation of charges.

**SOCAN FEES / range from \$20.56 – \$174.79**

**RE:SOUND FEES / range from \$18.51 - \$78.66**

## COMPANY LOGOS

Our Pastry Chef can creatively incorporate your company logo into a dinner dessert or logo'd room amenity. We require a minimum of two (2) weeks' notice.

Pricing begins at \$4.00/person, in addition to the dessert cost

## EVENT CLEANUP

The Fairmont Empress will provide basic departure cleaning services included in the original rental amount. However, if the group damages property or creates excessive mess that requires additional cleaning effort and/or costs, the client will be responsible for the additional cleaning fees incurred (i.e. carpet cleaning, broken furniture, broken glass/dishware, etc.).

Cleaning fee starts at \$1,000.00

## ICE CARVINGS

We would be pleased to arrange for an ice carving or ice martini luge to complement your reception or dinner. We require a minimum of two (2) weeks' notice.

Pricing begins at \$750.00

## KEY CUTTING FEE

If you require a hard key to one of the function rooms, your Event Manager can provide you with one. Keys must be returned once your event has concluded.

Failure to return to the key will result in a \$150.00 charge to your master account

## LABOUR RATES

<b>Chef Attendants</b>	<b>\$165/hour per chef (min. 2 hours)</b>
<b>Events on Canadian Statutory Holidays - Servers</b>	<b>\$50.00/hour per staff</b>
<b>Events on Canadian Statutory Holidays - Bartenders</b>	<b>\$75.00/hour per staff</b>
<b>Events on Canadian Statutory Holidays - Chef*</b>	<b>\$175.00/hour per staff</b>

\*For chef attendant stations

## ROOM RESET RATES

# GUIDELINES

# GENERAL GUIDELINES

One setup per day is included in our standard offering. Fees will apply if the setup to a function space is changed once or more throughout the day.

Crystal Ballroom	\$600.00
Palm Court	\$400.00
Shaughnessy	\$600.00
Rattenbury	\$600.00
Rattenbury A	\$400.00
Rattenbury B	\$200.00
Bengal	\$350.00
Library	\$200.00
First Floor Meeting Rooms	\$200.00 each

## SONIFI IN GUESTROOMS

Create a customized TV screen in guestrooms to welcome attendees. Can include your company logo and/or welcome message.

1 to 29 guestrooms	\$300 flat rate
30-99 guestrooms	\$500.00 flat rate
100 and over guestrooms	\$1,000.00 flat rate

## FUNCTION ACCESSORIES & SERVICES

Easel	\$10.00/day
Exhibit Table: (8' x 30"), draped	\$30.00/table
Dance Floor Setup: 4'x4' pieces	\$400.00 per 20' X 20'
Picnic Umbrellas (small)	\$50.00 each
Printed Copies (single-sided) - Color	\$0.25
Printed Copies (single-sided) - B&W	\$0.10
Risers/Staging Pieces:	
6' x 8' & including stairs	\$50.00/riser
Towel Rental	\$1.00 per towel



# GUIDELINES



# THE FINE PRINT

## FOOD & BEVERAGE REGULATIONS

*The Fairmont Empress will contract all food and beverage. The Hotel is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities.*

*The province of British Columbia Liquor Commission regulates all alcoholic beverage sales and service. The Hotel, as licensee, is responsible for the administration of these regulations. Therefore, no liquor, beer or wine may be brought into the Hotel from outside sources. All alcohol served in function rooms must be purchased through the hotel liquor license.*

## TAXES & SERVICE CHARGE

Service Charge on Food & Beverage 20%

Government Sales Tax (GST) 5%

Taxable items include, but are not limited to: Food, Beverage, Labour, Function Room Rental, Miscellaneous Items, Audio Visual, Function Accessories, Service Charge on Food & Beverage

Provincial Liquor Sales Tax (PST) 10%

Soda Tax (PST) 7%

All food & beverage functions are subject to a mandatory 20% surcharge, of which 16% is a gratuity that is distributed to the hotel's banquets team and, as appropriate, other non-supervisory and non-managerial hotel staff in the line of service. The remaining 4% is an administrative fee retained entirely by the hotel and not distributed as wages, tips or gratuities to any hotel employee. Event F&B surcharges are subject to 5% tax and may change without notice.

## EVENT GUARANTEES

A guaranteed number of attendees for food functions is required 5 days prior to the event date. If no guarantee is received, the number of guests on your banquet event order will be considered the minimum guaranteed attendance. You will be charged for either your guaranteed number or number of actual attendees, whichever is greater. For events that require on-going ticket sales onsite, a final guarantee of guests must be confirmed 72 hours prior to your event date and ticket sales should cease at this time.

## MENU & WINE SELECTIONS

As part of Fairmont's commitment to environmental stewardship, our menus contain locally sourced, organic or sustainable items wherever possible. Fairmont is further committed to your health & well-being by preparing all cuisine without artificial trans-fat. Menu & Wine selections must be arranged at least thirty (30) days prior to your function date. Late orders may be subject to surcharges.

## ALLERGIES

Please notify us in writing about any attendees of whom you are aware have food allergies, including the name of each attendee and the nature of their allergies. We will attempt to accommodate them in our food preparation procedures; however, we cannot guarantee that we will be able to do so, particularly with regard to severe nut or gluten allergies. We will be pleased to provide information regarding the ingredients for any menu item served to your attendees.

## NOISE

The hotel noise ordinance, in accordance with the city of Victoria by-law on noise, is 10:30pm. All music for the Bengal Room is to be turned off by 11pm due to proximity to guestrooms.

## SIGNAGE

The hotel is pleased to arrange signage for groups and reserves the right to remove any signage that is not pre-approved. Our Banquet Team will assist in placing signs and banners (fees apply for banners) that you may provide. Signage is prohibited from public areas at all times.

# GUIDELINES