

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, 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

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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 Melons, pineapple, seasonal berries, grapes	\$12 per person
Whole Fresh Fruit VE GF Apples, bananas, oranges	\$46/Dozen
Tea Sandwiches Smoked salmon & dill, cucumber & cream cheese (V), grandfather ham & aged cheddar, traditional egg salad (V), coronation curry chicken	\$80/Dozen
House-Made Kennebec Potato Chips VE GF Sour cream & dill dip	\$8 per person
Vegetable Crudités V Buttermilk ranch	\$9 per person
Granola & Yogurt Parfaits V	\$12 per person
Just Baked Viennoiseries V Croissant, chocolate croissant, mini danish	\$68/Dozen
Breakfast Loaves V Lemon poppyseed, carrot loaf, walnut zucchini	\$65/Dozen
Muffin Counter V Chocolate chip, bran, blueberry	\$65/Dozen
Cookies Station V Chocolate chip, oatmeal raisin, double chocolate chip	\$67/Dozen
Warm Cinnamon Buns V Cream cheese icing	\$68/Dozen
Cocoa Nib Biscotti V GF	\$60/Dozen

Chocolate Hazelnut Croissant V Hazelnut praline filled	\$70/Dozen
Granola Bars V Almonds, dark chocolate and sea salt	\$68/Dozen
Mini Cupcakes V Classic vanilla, chocolate ganache	\$70/Dozen

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 Coconut milk, toasted coconut	\$68/Dozen

BEVERAGES

Coffee and Tea Freshly brewed HC Valentine coffee with Signature Lot 35 signature traditional, herbal and flavored teas. Decaffeinated coffee available upon request	\$9 per person
Regular and Diet Coca Cola Soft Drinks Coca Cola, Diet Coke, Ginger Ale, Sparkmouth flavored sparkling water	\$7.5 ea
Hot Chocolate with Whipping Cream	\$9 ea
Black River Fruit Juice	\$7.5 ea

Red Bull	\$12 ea
Flow Spring Water	\$9 ea
Small Sparkling Water	\$7.5 ea
Large Sparkling Water	\$12 ea
Flavored Sparkling Water	\$7.5 ea
Infused Water Station Cucumber-lemon or strawberry-mint	\$9 ea or ALL DAY \$16
Pitchers of Juice	\$48 ea
Smoothies 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	\$64/4L

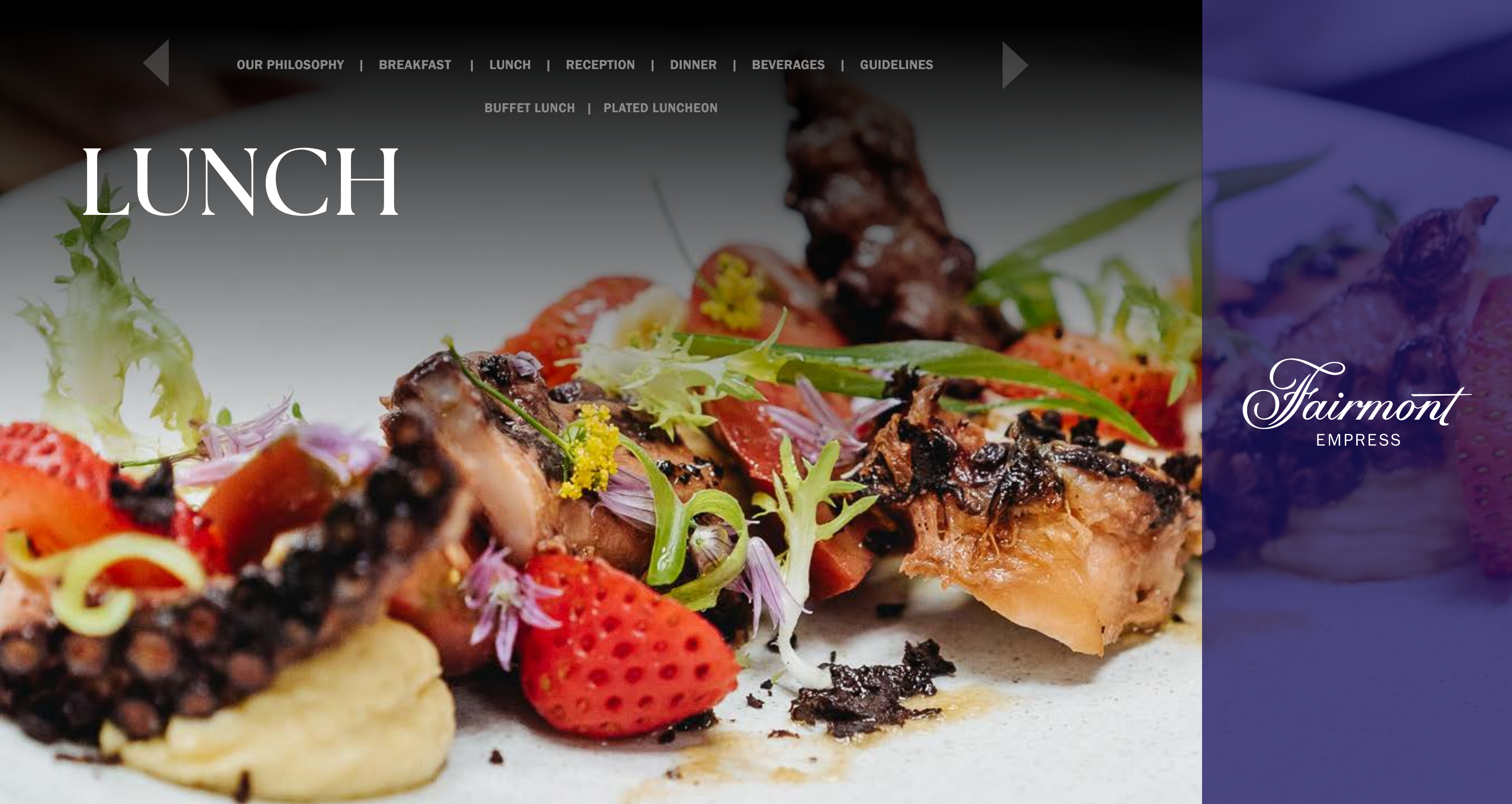


COFFEE BREAKS

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. For groups less than 20 a surcharge of \$10 per person 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

Sticky Rice VE DF

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



LUNCH

LUNCH BUFFETS

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Salt Spring Island Vanilla Goat Cheese Cake V
Empress honey, fresh seasonal berries

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)



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.

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
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 Rueben
Corn beef, swiss cheese, sauerkraut, thousand island dressing,
marble rye

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

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.

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

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

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



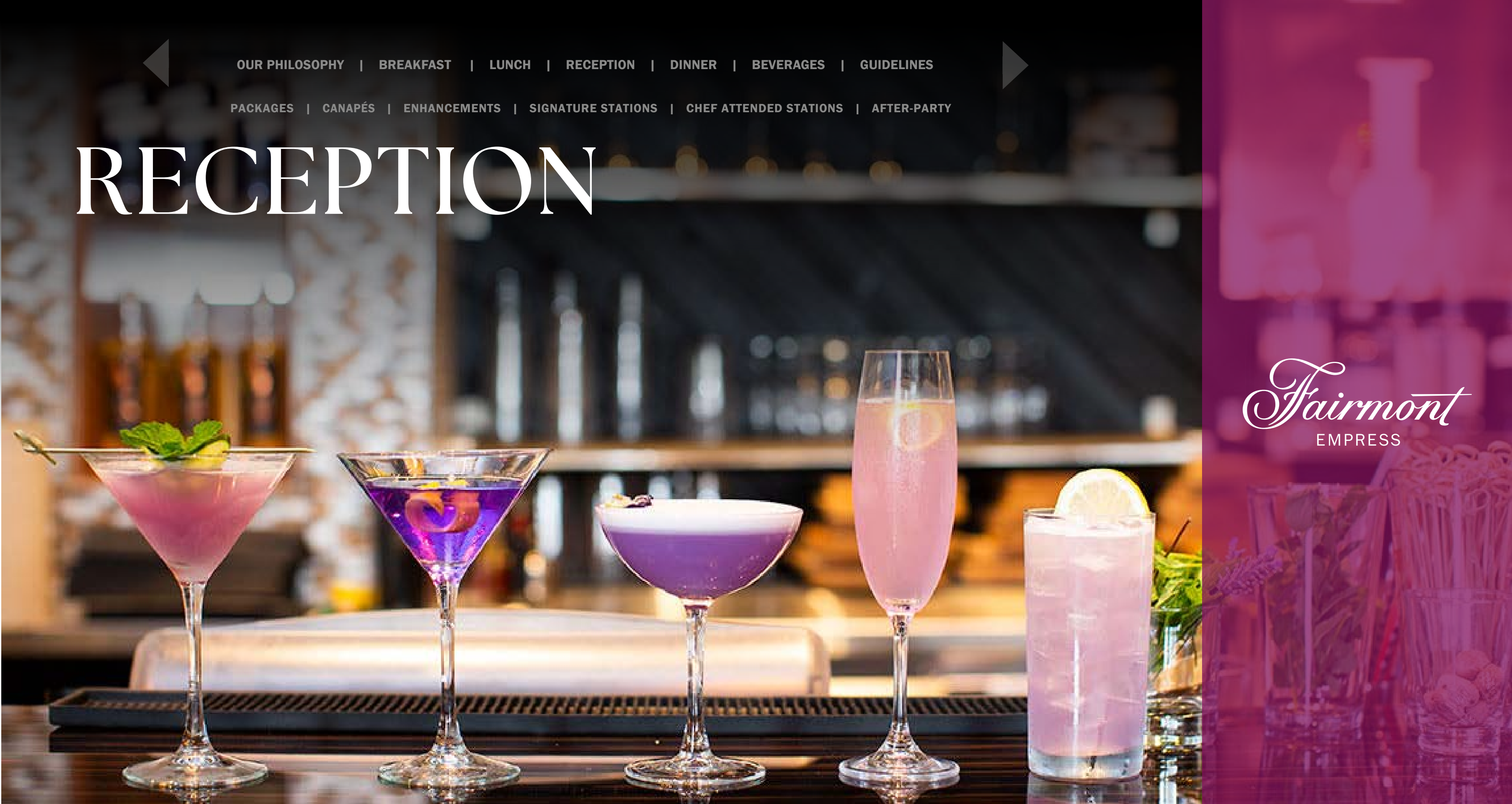
LUNCH

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

Parisian Confections Macarons GF V CN, brown butter financier V CN, paté de fruit GF VE	\$70/dozen
Petite Tartlettes Citrus meringue, chocolate ganache V, maple butertarts V	\$65/dozen
Macaron Madness GF V CN Raspberry, chocolate, coffee, lemon, pistachio	\$70/dozen
Italian Café Mini cannolis, chocolate italianos GF V, white coffee panna cotta GF	\$68/dozen
Canadian Sweets Nanaimo bars, Quebec maple tarts, prairie berry tarts	\$68/dozen
Empress Chocolate Buffet *50 guests minimum required 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	\$45/person



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 Sticky 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 Buttermilk Tarts 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

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

HARD SELTZER \$10

LONETREE APPLE CIDER \$10

LIQUEURS \$11

Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required) \$15

SOFT DRINKS & JUICE \$6

SUPER 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 \$13

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

HARD SELTZER \$10

LONETREE APPLE CIDER \$10

LIQUEURS \$11

Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required) \$15

SOFT DRINKS & JUICE \$6

LUXURY HOST BAR

WINE \$14

BEER \$10

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

LIQUOR \$15

Belvedere, The Botanist, Bacardi Superior, Bacardi, Gran Reserva 10 yr., Don Julio Blanco, Woodford Reserve, The Macallan Double Cask 12yr

HARD SELTZER \$10

LONETREE APPLE CIDER \$10

LIQUEURS \$11

Baileys, Kahlua, Grand Marnier, Cointreau, Amaretto, St. Remy

MARTINIS (24hrs notice required) \$15

SOFT DRINKS & JUICE \$6

CASH BAR / PREMIUM BRANDS

Pricing includes tax

WINE \$16

LOCAL BEER \$11.50

LIQUOR \$13

HARD SELTZER \$11

LONETREE APPLE CIDER \$11.50

LIQUEURS \$12

MARTINIS (24hrs notice required) \$17

SOFT DRINKS & JUICE \$7

SIGNATURE COCKTAILS

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

ISLAND OLD FASHIONED \$20

LAVENDER LEMONADE \$21

FIRE & ICE \$20

EMPRESS MULE \$19

NEGRONI VIOLETTO \$20

MARKET FRESH MIMOSA \$20

SEASONAL SANGRIA \$19

FREE OF SPIRIT

MIDNIGHT RAIN \$12

ALICE'S PUNCH \$12

ESPRESSO MARTINO \$14



BEVERAGES



WINE

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

SPARKLING

BOTTEGA, ROSE, ITALY, (NON-ALCOHOLIC)	\$35
BOTTEGA, PROSECCO, ITALY	\$80
AVERILL CREEK, CHARME DE L'ILE, ROSE, BC	\$85
VEUVE CLICQUOT, CHAMPAGNE, FRANCE	\$225

WHITE

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

ROSE

DIRTY LAUNDRY, HUSH, BLEND, BC	\$75
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RED

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



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

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

*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