

THE *Fairmont*
EMPRESS
VICTORIA



Breakfast

Buffet Breakfasts

Continental Breakfast \$20

(No minimum applies)

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Assortment of Freshly Baked Croissants, Danish Pastries,
Muffins, Banana Bread & Bagels
Cream Cheese, Fruit Preserves & Honey
Natural & Fruit Yogurts
Sliced Seasonal Fresh Fruits & Berries
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

Add Pre-Made Omelettes
with cheese & mushrooms
\$5.00 per person

European Breakfast \$24

(No minimum applies)

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Assortment of Croissants, Danish Pastries & Muffins
Bagels & Cream Cheese
Selection of Cheeses
Deli Style European Cold Cuts
Assorted Sliced Bread
Sliced Seasonal Fruits & Berries
Natural & Fruit Yogurts
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

Willow Stream Spa Breakfast \$25

(No minimum applies)

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Lemon Poppy Seed, Bran Raisin, Carrot & Ginger Muffins
Fruit & Yogurt Granola Parfaits
Fruit Kabobs with Mango Coulis
Poached Eggs on Grilled Vegetables
Whole Wheat Bagels with Smoked Salmon & Cream Cheese
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas



Please enquire about sustainable or organic menu alternatives for your group functions
Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

Buffet Breakfasts Continued

(minimum of 25 guests or a \$4.00 surcharge will apply)

The Juan de Fuca \$27

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Sliced Seasonal Fruits and Berries
Island Honey Quark Cheese & Berry Danishes
Fresh Muffins & Breakfast Breads
Baby Shrimp Broken Omelette
Hash Potato, Local Chorizo & Jack Cheese
Baked Tomato with Fine Herbs
Freshly Brewed Saltspring Island Coffee
Empress Tea

The Québécois \$28

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Scrambled Eggs*
Breakfast Potatoes
Pork Sausage, Bacon, Ham
Baked Maple Butter Pancakes
Freshly Baked Croissants & Muffins
Preserves, Marmalade, Honey & Butter
Sliced Seasonal Fruits & Berries
Cold Cereals with Milk
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

**replace scrambled eggs with breakfast quiche, add \$3.00 per person*

Add Granola Parfaits

Colourful layers of fruit, vanilla yogurt & granola served in a parfait glass

\$4.00 per person

The Victorian Buffet Breakfast \$28

(Maximum of 100 guests)

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Sliced Fresh Seasonal Fruit & Berries
Eggs Benedict with Dungeness Crab, Pesto Hollandaise Sauce*
Breakfast Potato
Danish Pastries, Croissants & Muffins
Preserves, Marmalade, Honey & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

**can replace Dungeness Crab with Canadian Back Bacon*

The Canadian \$27

Freshly Squeezed Orange, Grapefruit Juice, Pressed Apple, Strawberry & Banana Juice
Scrambled Eggs, Breakfast Potato
Bacon, Pork Sausages & Black Forest Ham
Warm Cinnamon Buns, Croissants & Muffins
Preserves, Marmalade, Honey & Butter
Sliced Seasonal Fresh Fruit & Berries
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

Additional breakfast suggestions to complement your buffet

Omelette Station – with attending Chef (includes 2 hours of service) \$10/person
Baby Shrimp, Crab, Peppers, Grated Cheddar, Mushrooms, Onions, Tomatoes, Ham

Granola Parfaits \$4/each
Colourful layers of Fruit, Vanilla Yogurt, & Granola

Pacific Smoked Salmon on Bagels \$8/each
with Assorted Cream Cheese

Eggs Benedict \$5/each
Canadian Back Bacon & Hollandaise Sauce

Pre-made Omelettes \$5/each
filled with Cheese & Mushrooms

Belgian Waffles \$5/each
(Maximum of 80 guests)
Maple Syrup, Whipped Cream, Strawberry Preserves

Waffle Station \$10/person
(Maximum of 80 guests)
With attending Chef

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Served Breakfasts

(Maximum of 100 guests)

The European \$25

Freshly Squeezed Orange or Pressed Apple Juice
Fruit Cup
Sliced Country Ham & Smoked Turkey
Sliced Cheddar & Swiss Cheese
Fresh Tomato
Basket of Breakfast Breads
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

The Juan de Fuca \$28

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Sliced Seasonal Fruits and Berries
Island Honey Quark Cheese & Berry Danishes
Fresh Muffins & Breakfast Breads
Baby Shrimp Broken Omelette
Hash Potato, Local Chorizo & Jack Cheese
Baked Tomato with Fine Herbs
Freshly Brewed Saltspring Island Coffee
Empress Tea

The Canadian \$28

Freshly Squeezed Orange, Grapefruit Juice & Pressed Apple Juice
Scrambled Eggs, Breakfast Potato
Bacon, Pork Sausage
Grilled Herb Tomatoes
Danish Pastries, Croissants & Muffins per table
Preserves, Marmalade, Honey & Butter
Sliced Seasonal Fresh Fruit & Berries per table
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

The Victorian \$29

Freshly Squeezed Orange, Grapefruit & Pressed Apple Juice
Sliced Fresh Seasonal Fruit & Berries per table
Eggs Benedict with Dungeness Crab, Pesto Hollandaise Sauce*
Breakfast Potato
Danish Pastries, Croissants & Muffins per table
Preserves, Marmalade, Honey & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

**can replace Dungeness Crab with Canadian Back Bacon*

Empress Brunch \$42

(minimum of 40 guests or a \$3.00 surcharge per person will apply)

Selection of Fresh Fruit Juices
Fresh Baked Croissants, Banana Breads, Muffins, Danish Pastries
Baked Maple Butter Pancakes
Bacon, Pork Sausage, Country Ham

Soup of the Day
Fresh Greens, Balsamic Vinaigrette
Romaine Salad, Caesar Dressing
Soba Noodle Salad, Cilantro Hoi Sin Vinaigrette
Selection of Deli & Cured Meats
Vegetable Crudités & Dip
Smoked & Cured Fish
Peel & Eat Prawns

Egg Benedict, Hollandaise
Salmon & Mussels, Meunière
Grilled Chicken, Herb Tomato Sauce
Assorted Dim Sum, Steamer Basket
Fresh Vegetables
Seasonal Potatoes

Assorted Cakes & Pastries
Fresh Sliced Fruits & Berries
Baked Brie, Almonds, Baguette

Assorted Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

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