



Breakfast



Continental Buffet Breakfast

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

European Buffet Breakfast

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

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

Willow Stream Spa Buffet Breakfast

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



WILLOW STREAM
THE SPAS AT FAIRMONT

Québécois Buffet Breakfast

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

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Scrambled Eggs*
Breakfast Potatoes
Pork Sausage, Bacon, Ham
Buttermilk Pancakes with Maple Syrup
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*

Juan de Fuca Buffet Breakfast

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

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Sliced Seasonal Fruits & Berries
Island Honey Quark Cheese & Berry Danishes
Fresh Muffins & Breakfast Breads
Breakfast Potato Frittata with
Shredded Potato, Local Chorizo, Scrambled Eggs & Jack Cheese
Baked Tomato with Fine Herbs
Freshly Brewed Salt Spring Island Coffee
Empress Tea

Add Granola Parfaits:
colourful layers of fruit, vanilla yogurt &
granola served in a parfait glass
\$4.00 per person

The Canadian Buffet Breakfast

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

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

The Victorian Buffet Breakfast

(minimum of 25 guests or \$4.00 surcharge will apply, 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*

Additional breakfast suggestions to compliment your menu:

Omelette Station – with attending Chef (includes 2 hours of service)

Baby Shrimp, Crab, Peppers, Grated Cheddar, Mushrooms, Onions, Tomatoes, Ham

Granola Parfaits

Colourful layers of Fruit, Vanilla Yogurt, & Granola

Buttermilk Pancake Wrap

filled with Apple Jack, sprinkle of Grand Marnier & Powdered Sugar

Pacific Smoked Salmon on Bagels with Assorted Cream Cheese

Eggs Benedict

Canadian Back Bacon & Hollandaise Sauce

Pre-made Omelettes

filled with Cheese & Mushrooms

Belgian Waffles

(up to 80 guests)

Maple Syrup, Whipped Cream, Strawberry Preserves

Served Breakfasts

(up to 100 guests)

The Canadian

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

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*

Juan de Fuca

Freshly Squeezed Orange, Grapefruit, Pressed Apple, Strawberry & Banana Juice
Sliced Seasonal Fruits & Berries
Island Honey Quark Cheese & Berry Danishes
Breakfast Potato Frittata with
Shredded Potato, Local Chorizo, Scrambled Eggs & Jack Cheese
Baked Tomato with Fine Herbs
Freshly Brewed Salt Spring Island Coffee
Empress Tea

Brunch

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

Selection of Fresh Fruit Juices

Bread Display to include Freshly Baked Danish Pastries, Croissants,
Chocolate Croissants, Banana Bread, Muffins, Cranberry Bread & Dinner Rolls
Apple Pancake Wrap Served with Canadian Maple Syrup
Bacon, Black Forest Ham & Pork Sausage

Clam Chowder

Green Field Mix, Raspberry Vinaigrette
Grilled Vegetable Salad, Balsamic Vinaigrette Dressing
Spinach Salad with Roasted Almonds, Pear, Guava, Tangerine Vinaigrette
Baby Shrimp Rice Noodle Salad, Cilantro Dressing
Selection of Deli Style European Cold Cuts
Smoked & Poached Salmon
Seafood Terrine
Peel & Eat Shrimp

Roast Prime Rib of Beef Au Jus

Dungeness Crab Eggs Benedict
Pesto Marinated Chicken Breast, Marsala Sauce
Vegetarian Lasagne
Assortment of Dim Sum in Steamer Basket
Baked Sablefish, Smoked Salmon Caper Cream
Market Fresh Vegetables
Potato

Assorted Cakes, Pastry & Squares

Sliced Seasonal Fruits & Berries
Canadian Cheese Tray with Crackers

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

Breakfast Prices

Buffets

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|--------------------------|----------------|
| Continental | \$20.00 |
| European | \$22.00 |
| Willow Stream Spa | \$25.00 |
| Québécois | \$28.00 |
| Juan de Fuca | \$27.00 |
| The Canadian | \$27.00 |
| The Victorian | \$28.00 |
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| Omelette Station | \$10.00/person |
| Granola Parfaits | \$4.00/piece |
| Buttermilk Pancake Wrap | \$4.00/person |
| Smoked Salmon on Bagel | \$7.00/piece |
| Eggs Benedict | \$5.00/piece |
| Pre-made Omelette | \$5.00/piece |
| Belgian Waffles | \$5.00/piece |
| Waffle Station with Chef | \$10.00/person |

Served

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|---------------|---------|
| The Canadian | \$26.00 |
| The Victorian | \$27.00 |
| Juan de Fuca | \$27.00 |
| | |
| Brunch | \$42.00 |

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.