

THE *Fairmont*  
EMPRESS  
VICTORIA



*Dinner*

## **Served Dinners**

*Our Chef has arranged these four menus from our selection of a la carte items. He has handpicked each course to complement the next, to offer the perfect dinner menu for your event.*

### **The Mount Finlayson \$53**

Forest Mushroom Bisque, Mascarpone & Almonds  
Butterleaf Lettuce Salad  
    Fresh Sliced Melons, Minted Yogurt Dressing  
Roasted British Columbia Pork Loin, Carmalized Apples, Fig Jus  
White Chocolate Cheese Cake  
    Berry Compote  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

### **The Cowichan Valley \$55**

Tomato & Basil Velouté, Balsamic Glaze  
Baby Spinach Salad  
    Aged Cheddar, Hard Boiled Egg, Slivered Roasted Almonds, Raspberry Vinaigrette  
Parmesan & Herb Crusted Chicken, Merlot Demi  
Raspberry Dark Chocolate Torte  
    Cherry Compote  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

### **The Georgia Strait \$57**

Squash Soup, Maple Vanilla Froth  
Fresh Market Greens Salad  
    Oven Dried Tomatoes, Crumbled Goats Cheese, Balsamic Vinaigrette  
Poached Arctic Char, Creamed Leek  
Sour Cherry Almond Mascarpone Gateaux  
    Raspberry & Mint Coulis  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

### **The Saxe Point \$63**

Cream of Cauliflower Soup, Smoked Paprika Cream  
Fresh & Grilled Heart of Romaine  
    Balsamic Marinated Baby Tomatoes, Caesar Dressing  
AAA Beef Tenderloin, Brie & Roasted Bell Pepper, Demi-Glace  
Cowichan Blackberry Charlotte, Pomegranate Coulis  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

## Served Dinners: a la carte selections

Menu prices are based on a four- course dinner. Please choose a soup, salad, entrée, and dessert. A variety of appetizers can be found on page 4.

### Soups

Lobster Bisque au Cognac, Truffle Cream

Tomato & Basil Velouté, Balsamic Glaze

Potato & Three Onion Soup, Bacon Crème

Forest Mushroom Bisque, Mascarpone & Almonds

Cream of Cauliflower Soup, Smoked Paprika Cream

Squash Soup, Maple Vanilla Froth

Thai Chicken Noodle Soup, Fresh Cilantro

Cold Gazpacho Soup, Spiced Pickled Beans

#### Add a Palate Refresher

Champagne Sorbet

Raspberry Sorbet

Frosted Grapes in Calvados

Cranberry Sip

**\$5 per person**

### Salads

Fresh Market Greens Salad (*Local Saanich Greens when in season*)

Oven Dried Tomatoes, Crumbled Goats Cheese, Balsamic Vinaigrette

Boston Bibb Salad

Port Poached Pear, Blue Cheese Mousse Salad, Walnut Dressing

Baby Spinach Salad

Aged Cheddar, Hard Boiled Egg, Slivered Roasted Almonds, Raspberry Vinaigrette

Fresh & Grilled Heart of Romaine

Balsamic Marinated Baby Tomatoes, Caesar Dressing

Butterleaf Lettuce Salad

Fresh Sliced Melons, Minted Yogurt Dressing

Caprese Salad

Sliced Hothouse Tomato, Bocconcini Cheese, Organic Fresh Basil, Balsamic Glaze

Salad Composé

Tri-Colour Potato Salad, Wild Mushroom Salad, Cucumber Salad

## Served Dinners: a la carte selections continued

*Menu prices are based on a four- course dinner. Please choose a soup, salad, entrée, and dessert.*

### Entrées

Parmesan & Herb Crusted Chicken Breast, Merlot Demi	\$55
Feta Cheese & Spinach Stuffed Chicken Breast, Shiraz Jus	\$57
AAA Beef Tenderloin, Port Sauce, Miso Marinated Sablefish	\$61
Baked Wild Pacific Salmon, Chive Cream Sauce	\$56
Queen Charlotte Halibut wrapped in Banana Leaf, Soy Vinaigrette	\$57
AAA Beef Tenderloin, Brie & Roasted Bell Pepper, Demi-Glace	\$63
Poached Arctic Char, Creamed Leek	\$57
Roasted British Columbia Pork Loin, Caramelized Apples, Fig Jus	\$53
Star Anise Braised Beef Short Rib, Long Jus	\$54
Dijon Mustard Crusted Rack of Lamb, Rosemary Sauce	\$63
Seared Fraser Valley Duck Breast, Okanagan Cherry Reduction	\$59

### Vegetarian Entrées

Grilled Vegetable Wellington Eggplant, Portabella Mushroom, Zucchini, Bell Pepper, Chick Pea Puree Tomato Lentil Sauce	\$50
Panko Breaded Lentil & Quinoa Cakes Sautéed Dark Greens, Roasted Red Pepper & Hummus Sauce	\$50
Roasted Stuffed Tomatoes Three Ways Quinoa & Goat Cheese, Spinach & Hummus, Mushroom & Cheese Bell Pepper Ragoût	\$50

*All entrées are served with Seasonal Fresh Vegetables and appropriate starch accompaniment  
All Dinners are served with Assorted Rolls & Butter and Freshly Brewed Regular &  
Decaffeinated Coffee and Assorted Teas*

## Served Dinners: a la carte selections continued

### Dessert

Raspberry Dark Chocolate Torte, Cherry Compote

Espresso Praline Gateaux, Triple Sec Orange Sauce

White Chocolate Cheese Cake, Berry Compote

Opera Cake, Raspberry Peppercorn Coulis

Valrhona Chocolate Delice, Sangria Coulis

Sour Cherry Almond Mascarpone Gateaux  
Raspberry & Mint Coulis

Cowichan Blackberry Charlotte, Pomegranate Coulis

Cheese Plate; 3 cheeses, grapes, dried fruits  
*add \$5 per person*

**Add a glass of BC Ice Wine**  
Inniskillin, Vidal Icewine, 2005  
Quail's Gate, Bortrytis Optima, 2007

**\$10.00 per person**

*To complement your dinner, may we suggest an appetizer instead of soup or salad...*

### Appetizers

Smoked Salmon, Fennel Salad & Tuna Tataki, Cucumber Sunomono **\$14**

Sushi Plate **\$16**

Tuna, Salmon & Shrimp Nigiri Sushi & California Rolls  
Wasabi & Pickled Ginger, Soy Mayonnaise

Oyster Plate: Four (4) Fresh Shucked Local Oysters on the half Shell **\$12**  
Champagne Gelée, Orange Mignonette.

Cold Wild Prawn & Smoked Salmon Rosette **\$14**  
Pea Shoot & Onion Salad

Carpaccio of Canada Prime Beef **\$14**  
Shaved Parmigiano Reggiano, Coarse Sea Salt, Rocket Salad,  
Truffle Vinaigrette

Duck Confit Cake Trio **\$15**  
Cranberry Marmalade, Artichoke Mousse, Poached Pear  
Tricolour Pepper Salad, Herb Vinaigrette

## **Fairmont Empress Sustainable Menu \$100.00**

*This menu has been created in celebration of The Fairmont Empress' commitment to the Environment*

Coriander Crusted British Columbian Albacore Tuna Tataki  
Pine Nut, Bell Pepper, Green Bean Salad  
Dijon Dressing

Squash Velouté, French Vanilla Maple Cream

Organic Tomato & Buffalo Mozzarella Caprese Salad  
12 Year Aged Balsamic Vinegar, Micro Green Salad

Local Seasonal Fruit Sorbet

Pasture Fed AAA Beef Tenderloin, Morel Mushroom Duxelles  
Syrah Sauce  
Organic Farm Grown Vegetables  
Baby Fingerling Potatoes

Free Range Egg Crème Brûlé, Apple Tart Tatin

### **Organic Plated (Market Pricing)**

Cold Wild Prawn & Smoked Salmon Rosette  
Pea Shoot & Onion Salad

Squash Soup, Maple Caramelized Apple

Local Saanich Greens  
Oven Dried Heirloom Tomato, Salt Spring Island Goat Cheese  
Venturi Schulze Vinaigrette

Free Range Chicken Breast, Mushroom Hunter Sauce  
Or  
Georgia Strait Caught Halibut, Organic Orange Butter  
Local Farmer Vegetables and Potatoes

Organic Apple Tart Tatin  
Free Range Egg Sabayon

*Our Gala Dinner menus are enhanced with warm Cracked Pepper Red Fife Brioche prepared on our Pastry Kitchen, and include Fair-trade Coffee & Organic Teas.*

### **Suggested Wine Pairing**

Mission Hill Estate  
Chardonnay Reserve \$62.00  
Mission Hill Estate  
Pinot Noir Reserve \$59.00

## **Vancouver Island Buffet \$60.00**

*(minimum 50 guests or a \$3.00 per person surcharge will apply)*

Fresh Market Greens, Balsamic Vinaigrette

Caesar Salad, Dressing

Spinach Salad, Almonds, Mushrooms, Raspberry Vinaigrette

Pesto Pasta Salad Primavera

Marinated Beet Salad

Dijon Potato & Bacon Salad

Crisp Seasonal Vegetable Crudités, Dip

Poached Salmon, Herb Cream Cheese

Peel & Eat Spot Prawns & Crab Legs, Cocktail Sauce

Roasted Leg of Lamb, Rosemary Sauce

Pan Seared Salmon & Local Mussels, Meunière Sauce

Baked Caramelized Onion & Goat Cheese Cannelloni, Tomato Ragoût

Roasted Potatoes

Seasonal Fresh Vegetables

Assorted Pastries & Cakes

Sliced Fresh Fruit & Berries

Assorted Breads, Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

## **Canadian Buffet \$62.00**

*(minimum 50 guests or a \$3.00 per person surcharge will apply)*

Medley of Green Salad, Sundried Tomato Vinaigrette  
Caesar Salad, Dressing  
Hothouse Tomato & Cucumber Salad  
Grilled Vegetable Salad, Balsamic Dressing  
Prince Edward Island Baby Potato Salad  
Mixed Bean Salad

Smoked Sooke Lake Trout, Smoked Salmon  
Cold Island Mussels, Sweet Chili Dressing  
Whiskey Marinated Cedar Roasted Salmon

Alberta Beef Rib Eye Roast, Wild Mushroom Ragoût  
Grilled Chicken Breast, Double Smoked Bacon, Grainy Mustard Sauce  
Steamed Seafood Medley, Halibut, Mussels & Shrimp, Lemon Caper Sauce  
Potatoes  
Selection of Seasonal Vegetables

Assorted Pastries & Cakes  
Sliced Fresh Fruit & Berries  
Assorted Cheeses & Crackers

Assorted Bread, Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

## **Pacific Rim Buffet \$62.00**

*(minimum 50 guests or a \$3.00 per person surcharge will apply)*

Mesclun Greens, Balsamic Dressing  
Spinach Salad, Raspberry Vinaigrette  
Pepper Leaf Salad, Arugula, Watercress, Radicchio, Bell Pepper Julienne  
Soba Noodle Salad  
Thai Beef Salad, Peanut Sauce  
Crisp Seasonal Vegetable Crudités, Dip

California Calamari Salad, Lemon Vinaigrette  
Shell On Saltwater Prawns  
Tuna Tataki Salad, Jicama Slaw  
California Rolls

Sesame Chicken, Soy Bok Choy  
Roasted Pork Loin, Apple Compote, Molasses Bean Ragoût  
Mahi Mahi with Tropical Fruit Relish  
Steamed White Rice  
Seasonal Fresh Vegetables  
Assorted Dim Sum

Assorted Pastries & Cakes  
Sliced Fresh Fruit & Berries  
Assorted Cheeses & Crackers

Assorted Breads, Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

## **Around the World with Fairmont \$100.00**

*(minimum 100 guests or \$3.00 per person surcharge will apply. Price includes floral buffet decor)*

### **North American**

Heirloom Tomato with Mozzarella Curd, Micro Greens, Herb Oil & Balsamic  
Baby Romaine with Shaved Parmesan, Anchovy Dressing  
Seafood Platter, Crab Legs, Clams, Mussels, Oysters and Prawns  
Braised Buffalo Short Ribs, Port Demi  
Poached Salmon & Dungeness Crab, Lobster Butter Sauce

### **European**

Waldorf Salad  
Spinach with Grapefruit, Hazelnut, Goat Cheese, Champagne Vinaigrette  
Bratwurst, Sauerkraut with Mustards  
Weiner Schnitzel, Caper, Anchovy, Lemon  
Fish & Chips, Malt Vinegar, Tartar Sauce

### **Asian Pacific**

Peking Duck and Pork  
Oriental Coleslaw  
Assorted Dim Sum, How Gao, Shooma  
Spring Rolls  
Hawaiian Chicken, Sweet & Sour Pineapple Glaze

### **Middle Eastern**

Tabouli Salad  
Orange Olive Salad  
Lamb Tajine, Roasted Carrots  
Flat Breads, Hummus, Babaganoush

### **Desserts**

Linzer Torte, Black Forest Cake, Apple Pie, Ice Cream, Baklava,  
Coconut Pudding, Sesame Custard  
Canadian & International Cheese  
Sliced Fruit

International Coffees & Teas  
Rolls with Butter

## **Museum Buffet \$95**

*Our Executive Chef has created this menu as a reception or dinner event on the 3<sup>rd</sup> floor of the Royal BC Museum.*

### **Old Town**

Roast Top Sirloin of Beef, Herb Mini Kaiser  
*(Carved by attending Chef)*  
English Mustard, Horseradish  
Puff Pastry Wrapped Sausages  
Marinated Beet Salad  
Star Anise & Ginger Vinaigrette  
Mushroom Salad, Herb Dressing

### **Farming Station**

Mixed Seasonal Greens, Balsamic Dressing  
Spinach Salad, Raspberry Vinaigrette  
Vegetable Crudités  
Air Dried & Cured Deli Meats  
Country Pate  
Tomato Basil Salad  
Assortment of Pickles and Olives  
Chorizo Sausage, Turkey Sausage, Mustards  
Roasted Chicken Wings, Provincial Sauce

### **Cold Seafood Station**

Shellfish Platter  
Mussels, Clams, Crab Legs, Fresh Oysters  
Poached Salmon, Herb Cream Cheese  
Scallop Salad, Tomato Vanilla Ragout  
Grilled Island Calamari Salad, Cilantro Dressing

### **Totem Gallery**

Grilled Vegetables Salad  
Wild Rice Salad  
Asparagus & Pepper Salad  
Lemon Dressing  
Smoked and Cured Fish  
Mini Buffalo Burgers  
Caramelized Onion Relish  
Molasses Bean Ragout  
Corn Fritters

### **Asian Station**

Thai Noodle Salad  
Asian Coleslaw  
California Rolls  
Dry Ribs, Garlic Black Bean Sauce  
Flambéed Shrimp  
*(Prepared by attending Chef)*  
Lemon Grass & Tomato Sauce

### **Dessert Station**

Chocolate Dipped Strawberries  
Florentine Squares  
Maple Chocolate Mousse  
White & Dark Chocolate Truffles  
Sliced Fresh Seasonal Fruit & Berries  
Assorted French Pastries

Assorted Breads, Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

## **Chef's Treat \$150.00**

*(minimum 100 guests or \$3.00 per person surcharge will apply)*

Fresh Market Green Bundles, Venturi Schulze Balsamic Vinegar & Extra Virgin Olive Oil  
Jicama, Snap Pea & Cashew Slaw in a Tomato Cup  
Tomato & Buffalo Mozzarella Towers  
Tiger Blue Cheese Stuffed Poached Pears  
Grilled Vegetables Salad

Duck Confit & Artichoke Mousse Cakes, Tomato Jalapeño Jam  
Smoked Salmon Rosettes, Herb Cream Cheese, Caper Berries  
Salt Spring Island Mussels, Curried Nage

Oyster Bar: Three Varieties of Seasonal Local Oysters  
Orange Sabayon, Champagne Gelée, Fennel Root Mignonette

Carved Beef Wellington, Black Truffle Jus  
(with attending Chef)

Lobster Thermadore, Half a Lobster  
Roasted Rack of Lamb, Sun dried Olive Crust  
Individual Savory Squash Soufflés  
Goat Cheese Chateau Potato Fondant

Fine Local Artisan Cheeses  
Fine French Pastries & Cakes  
Local & Exotic Fruits & Berries

Bread Display & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

## **Buffet Enhancements**

*(with attending Chef for maximum of 2 hours. \$40.00 per additional hour)*

- Roast Prime Rib of Beef, au Jus \$8.00/person
- Roast Leg of Lamb, Mint Sauce \$6.00/person
- Roast Turkey Breast, Cranberry Sauce \$5.00/person
- Pacific Salmon Wellington, Cilantro Hollandaise \$7.00/person
- Seared Crab Cakes \$4.00/ piece
- Soup Station (2 Selections) \$9.00/person