



Dinner



Our Chef has arranged 4 menus from our selection of a la carte items. He has handpicked each course to compliment the next, to offer the perfect dinner menu for your event.

The Cowichan Valley

Tomato & Basil Soup, Balsamic Glaze
Potato Salad, Marinated Golden Beets, Romaine Hearts, Whole Grain Mustard Dressing
Parmesan & Herb Crusted Chicken, Merlot Demi
Apple Tarte Tatin, Cinnamon Cream & Cider Coulis

The Georgia Strait

Butternut Squash Soup, Maple Vanilla Foam
Bundled Greens, Roma Tomato, Truffle Oil Infused Bocconcini, Sun dried Tomato Vinaigrette
Horseradish Rubbed Seared Wild Salmon, Lemon Pinot Gris Beurre Blanc
White Chocolate Cheese Cake, Berry Compote

The Saxe Point

Yukon Gold Potato & Three Onion Potage
Baby Shrimp & Dungeness Crab Claw Cocktail, Watercress Salad, Tomato Horseradish Dressing
Grilled Alberta Strip loin Steak, Béarnaise Sauce
Sticky Date Pudding, Butterscotch Pecan Rum Sauce

The Mount Finlayson

Carrot & Orange Soup, Ginger Crème Friache
Ratatouille Salad, Grilled Zucchini, Eggplant, Roma Tomato, Radiccio, Endive & Arugula,
Smoked Tomato Vinaigrette
Seared Pork Loin, Caramelized Apples, Fig Jus
Okanagan Cherry Crème Brûlé, Lang de chat Cookie

Includes Bread & Rolls and
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Served Dinner

(Menu prices are based on a 4 course dinner, please choose a soup, salad, entrée, and dessert)

Soups

Lobster Veloute au Cognac, Baby Shrimp, Green Onion

Yam & Banana Soup, Coconut Crème

Tomato & Basil Soup, Balsamic Glaze

Butternut Squash Soup, Maple Vanilla Foam

Carrot & Orange Soup, Ginger Crème Frêche

Yukon Gold Potato & Three Onion Potage, Smokey Bacon Cream

Roasted Vancouver Island Forest Mushroom Bisque
Mascarpone Cheese with Toasted Walnuts & Almonds

Cauliflower & Roasted Garlic Soup, Red Pepper Pesto

Classic Gazpacho
Option: Add Shrimp

Salads

Local Saanich Greens*, Oven Dried Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette

Bundled Greens, Roma Tomato, Truffle Oil Infused Bocconcini, Sun dried Tomato Vinaigrette

Bibb Lettuce, Maple Syrup Port Poached Pear, Blue Cheese, Sweet Ginger Orange
Orange Citrus Vinaigrette

Spinach Salad, Free Range Eggs, Almonds, Wild Mushrooms, Rockfort Blue Cheese
Creamy Buttermilk Dressing

Potato Salad, Marinated Golden Beets, Romaine Heart, Whole Grain Mustard Vinaigrette

Baby Shrimp, Green Papaya & Fennel Root Salad, Cucumber Slaw, Grilled Marinated Artichoke,
Red Endive Wedge, Remoulade Dressing

Ratatouille Salad: Grilled Zucchini, Eggplant, Roma Tomato, Radicchio, Endive & Arugula
Smoked Tomato Vinaigrette

**Saanich Greens when in season*

Served Dinner

Appetizers

(Substitute an appetizer for a soup or salad for \$6.00 per person)

Tuna Tataki & Grilled Jumbo Prawn, Sesame Jicama & Green Pea Slaw

Salmon Trio: Smoked, BBQ, & Candied Salmon, Mini Frisée Bundle
Dill Cucumber Dressing
Lemon Aioli

Duck Confit Cakes, Jalapeño Cranberry Jam
Grilled Oranges Slices & Basil Artichokes

Baby Shrimp & Dungeness Crab Claw Cocktail
Watercress Salad, Tomato Horseradish Dressing

Beef Carpaccio, Peppered Greens, Truffle Oil, Rosemary Crostini

Seared Scallops Vanilla Tomato Concasse, Purple Potato & Endive Salad

Charcutiere Plate: Country Pâté, Rilette, Local Cured Meats, Cumberland Sauce

Palate Refreshers

Champagne Sorbet

Seasonal Berry Sorbet

Sparkling Cranberry Sip

Served Dinner

Entrées

Parmesan & Herb Crusted Chicken Breast, Merlot Demi

Dungeness Crab & Shrimp Stuffed Chicken Breast, Chardonnay Beurre Blanc

AAA Beef Tenderloin, Baked Wild Pacific Salmon, Beef Jus & Citrus Butter

Grilled Alberta Beef Striploin Steak, Bernaise Sauce

Canadian Beef Tenderloin, Whole Grain Mustard & Asiago Gratin, Napoleon Brandy Demi

Star Anise Braised Beef Short Rib, Port Sauce

Seared Pork Loin, Caramelized Apples, Fig Jus

Dijon Mustard Crusted Lamb Rack, Rosemary Jus

Baked Queen Charlotte Sablefish, Creamy Smoked Tomato Tapenade

Sesame Crusted Halibut, Orange Ginger Cream Sauce

Horseradish Rubbed Seared Wild Salmon
Lemon Pinot Gris Beurre Blanc

Add a palate
cleanser
\$5.00 per person

Vegetarian Entrées

Tempura Fried Portabella Steak, Honey Tamarind Glaze

Cumin Pakora Cake, Vindaloo Sauce, Grilled Vegetables

Fire Roasted Vegetable & Quinoa Terrine, Charred Tomato Coulis

All entrées are served with Seasonal Fresh Vegetables and appropriate starch accompaniment

All lunches are served with Assorted Rolls & Butter and
Freshly Brewed Regular & Decaffeinated Coffee
and Assorted Teas.

Dessert

White Chocolate Cheese Cake, Berry Compote

Okanagan Cherry Crème Brûlée, Lang de chat Cookie

Apple Tarte Tatin, Cinnamon Cream & Cider Coulis

Sticky Date Pudding, Butterscotch Pecan Rum Sauce

Lemon Caramel Meringue, Morello Cherry Compote

Add a glass of BC
Ice Wine
\$10.00 per person

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

*Our dinner prices are based on a 4-course meal.
Please contact your Catering & Conference Services Representative for other options.*

Four Course Dinner

<i>Gazpacho with Shrimp</i>	<i>add \$2.00</i>
Chicken Breast	\$55.00
Stuffed Chicken Breast	\$58.00
Beef & Salmon	\$61.00
Beef Striploin	\$59.00
Beef Tenderloin	\$63.00
Beef Short Rib	\$56.00
Pork Loin	\$53.00
Lamb Rack	\$60.00
Sablefish	\$56.00
Halibut	\$55.00
Wild Salmon	\$55.00
Tempura Portabella Steak	\$48.00
Cumin Pakora Cake	\$48.00
Vegetable & Quinoa Terrine	\$48.00
<i>Prawns, to any entrée</i>	<i>add \$6.00</i>
The Cowichan Valley	\$54.00
The Georgia Strait	\$53.00
The Saxe Point	\$58.00
The Mount Finlayson	\$53.00

To compliment your dinner may we suggest...

Appetizer

(Substitute an appetizer for a soup or salad for \$6.00 per person)

Tuna & Prawn	\$15.00
Salmon Trio	\$14.00
Duck Confit Cakes	\$14.00
Shrimp & Crab Cocktail	\$14.00
Beef Carpaccio	\$14.00
Scallops	\$14.00
Charcutiere Plate	\$15.00

Palate Refreshers

Champagne Sorbet	\$5.00
Berry Sorbet	\$5.00
Cranberry Sip	\$4.50



This menu has been created in celebration of
The Fairmont Empress' Centennial Anniversary,
January, 1908.

Lobster Newburg

~ ~ ~

Florentine Helen Spinach Salad
Toasted Almonds, Blue Cheese stuffed Poached Pear

~ ~ ~

Punch Romaine

~ ~ ~

Tournedos Rossini
Beef Tenderloin, Foie Gras, Black Truffles
Pomme Anna
Selection of Vegetables

~ ~ ~

Chocolate Souffle, Crème Anglaise

Bread & Butter

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Teas

\$100.00 per person

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

Add \$10.00 per person for "Royal Service" with staff dressed in burgundy tailcoats and white gloves. Includes custom menus, white Damask linen and upgraded china and crystal glassware.

Vancouver Island Buffet

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

Assorted Breads, Rolls & Butter

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 Salt Spring Island Leg of Lamb & Lamb Sausage

Poached Halibut & Local Mussels, Lemon Butter Sauce

Island Baked Caramelized Onion & Goat Cheese Cannelloni, Tomato Ragoût

Roasted Potatoes

Seasonal Fresh Vegetables

Assorted Pastries & Cakes

Sliced Fresh Fruit & Berries

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

\$60.00

Canadian Buffet

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

Assorted Bread, Rolls & Butter

Medley of Green Salad, Sun dried Tomato Vinaigrette

Caesar Salad

Hothouse Tomato & Cucumber Salad

Grilled Vegetable Salad, Balsamic Dressing

Prince Edward Island Baby Potato Salad

Mixed Bean Salad

Smoked 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, Salmon, Halibut, Mussels & Shrimp, Lemon Caper Sauce

Potatoes

Maple Roasted Selection of Root Vegetables

Assorted Pastries & Cakes

Sliced Fresh Fruit & Berries

Assorted Cheeses & Crackers

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

\$62.00

Pacific Rim Buffet

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

Assorted Breads, Rolls & Butter

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

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

\$62.00

Around the World with Fairmont

(minimum 100 guests, 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, Tatar Sauce
Rolls with Butter

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

\$100.00

January 2009

Chef's Treat

(minimum 100 guests)

Bread Display & Butter

Fresh Market Green Bundles, Venturi Shultz 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 Souffles

Goat Cheese Chateau Potato Fondant

Fine Local Artisan Cheeses

Fine French Pastries & Cakes

Local & Exotic Fruits & Berries

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

\$150.00

Museum Buffet
(minimum 100 guests)

Old Town

Roasted English Cut Strip Loin, Mini Kaisers, Horseradish, French Dijon
Mustard & English Grainy Mustard, carved by attending Chef
Lamb Satays with Rosemary & Roasted Garlic Crust, Cornwell Style Cod Fritters
Pickled Beetroot Salad, Asparagus in Prosciutto Ham, Melon Vinaigrette

Farming Station

Crudités, Dip, Seasonal Market Greens, Sun-dried Tomato Vinaigrette
Antipasto Platter, Baby Potato Salad, Balsamic Basil Tossed Roma Tomato Salad, Sweet Onion
Infused Chicken Skewers, Black Peppercorn Aioli
Assorted Turkey & Chorizo Sausages
Local & Imported Cheeses, Crackers & Baguettes

Cold Seafood Station

Seared Scallops, Cherry Tomato Maple Dressing
Lime Garlic Marinated Green Shell Mussels
Prawns & Alaska Snow Crab Claws, Baked Oysters, Lemon Pepper Mignonette
Seafood Newberg in Vol-au-vent

Totem Gallery

Assorted Bannock & Native Fry Breads
Selection of Cured & Candied Fish, Wild & Long Grain Rice, Roasted Corn Salad
Wild Forest Mushroom & Fiddle Head Salad,
Native Baked Cedar Plank Salmon, Smoked Maple Honey Glaze
Braised Buffalo Short Ribs, Sage & Juniper Dressing

Asian Station

Futomaki Sushi, Shredded Daikon, Wasabi & Pickled Ginger
Thai Style Duck & Rice Noodle Salad
Wrapped Prawn, Sweet Chili Dip
Pork Tonkatsu, Red Curry Sauce
Fried Moo Shoo

Dessert Station

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

\$95.00

Buffet Enhancements

(with attending Chef for maximum of 2 hours or \$50.00/hour)

Roast Prime Rib of Beef, au jus	\$8.00/person
Roast Leg of Lamb with Mint Sauce	\$6.00/person
Roast Turkey Breast with 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