

THE *Fairmont*
EMPRESS
VICTORIA



Lunch

Working Lunch Buffet

Served 11:30am-2:30pm. Minimum of 20 guests or \$3.00 per person surcharge will apply. Menu served on corresponding day of the week; if an alternate menu is selected, a \$3 per person surcharge will apply.

Monday \$30

Tuscany

Caprese Salad

Green Salad, Balsamic Dressing

Grilled Chicken, Mushroom & Pearl Onion Ragoût

Penne Alfredo

Focaccia Bread

Espresso Panna Cotta

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Tuesday \$30

European Delight

Mixed Greens, Balsamic Vinaigrette

Cold Cut Deli Meats & Sliced Cheeses

Beef Bourguignon with Butter Noodles

Seafood Paella

French Pastries

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Wednesday \$30

Greek Islands

Orzo Pasta & Pine Nut Salad, Sundried Tomato Vinaigrette

Spinach Salad, Feta Cheese, Sliced Almonds, Herb Garlic Lemon Dressing

Roasted Leg of Lamb

Spanakopita

Pita Bread, Tzatziki Sauce

Baklava

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Thursday \$30

Pacific Rim

Hot and Sour Soup

Mixed Greens, Soy Ginger Dressing

Soba Noodle Salad, Cilantro Hoi Sin Vinaigrette

Sesame Chicken with Stir Fry Baby Bok Choy

Shrimp Fried Rice

Ginger Crème Brûlée

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

Working Lunch Buffet continued

(minimum of 20 guests or a \$3.00 per person surcharge will apply)

Friday \$30

Vancouver Island

Seafood Chowder

Saanich Greens, Raspberry Dressing

Poached Halibut & Local Mussels, Victoria Gin Cream Sauce

Local Steamed Potato tossed with Fresh Herbs and Butter

Fresh Seasonal Vegetables

Bread Pudding, Sauce Anglaise

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Saturday \$30

Bengal

Spiced Lentil Dahl Soup

Green Salad, Raspberry Vinaigrette

Butter Chicken, Mango Chutney, Cucumber Raita

Vegetable Samosas

Turmeric Rice

Naan Bread, Pompadoms

Rice Pudding

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Sunday \$30

Mexican Buffet

Chili Bean Soup

Spanish Rice & Corn Salad

Tomato Tortilla Wrapped Beef & Chicken

Spinach Tortilla Wrapped Grilled Vegetables

Tortilla Chips, Fresh Salsa & Sour Cream

Mexican Custard Flan

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

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Sandwich Buffets

Lunch Buffets include Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas.

Wrap It Up Buffet \$30

Soup of the Day

Caesar Salad

Cobb Salad Wrap

Roasted Chicken, Bacon Bits, Greens, Avocado Spread, Balsamic Mayonnaise

Vegetarian Wrap

Basil Artichoke, Fresh Mozzarella and Tomato

Grand Marnier Raspberry Trifle

Windjammer Sandwich Bar \$31

Soup of the Day

Potato Salad

Grilled Chicken, Sundried Tomato Aioli, Potato Rosemary Bread

Roast Beef Sandwich, Roasted Garlic Mayo, Focaccia Bread

Maple Glazed Ham & Swiss Cheese, Sourdough Baguette

Baby Shrimp & Watercress Salad, Buttered Croissant

Grilled Vegetable & Bocconcini, Olive Bread

Assorted Squares

Québécois Deli \$31

Soup of the Day

Green Salad, Balsamic Dressing

Coleslaw

Montreal Smoked Meat, Dijon Mustard & Sauerkraut on Rye Bread

Monte Cristo, Egg dipped Multigrain, Maple Ham & Swiss Cheese

Strawberry Shortcake

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Lunch Buffet \$40.00

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

Assorted Breads, Rolls & Butter

Fresh Market Greens, Balsamic Vinaigrette

Spinach Salad, Raspberry Vinaigrette

Primavera Pasta Salad

Marinated Mushroom Cap Salad

Vegetable Crudités, Dip

Wild Rice & Roasted Corn Salad

Poached Salmon, Herb Cream Cheese

Herb Marinated Chicken, Tarragon Cream

Halibut & Mussels, Meunière Sauce

Vegetarian Lasagne

Seasonal Vegetables

Roasted Baby Potatoes

Assorted Cakes and Pastries

Seasonal Fresh Fruit & Berries

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas

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Served Lunch

(Please see below for pricing)

Soups

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

Option: Add Shrimp

Salads

Fresh Market Greens Salad

Oven Dried Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette

Baby Spinach Salad

Aged Cheddar, Hard Boiled Egg, 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

Baby Shrimp, Green Papaya & Fennel Root Salad, Cucumber,

Grilled Marinated Artichoke, Remoulade Dressing

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Served Lunch continued

Entrées

Parmesan & Herb Crusted Chicken Breast, Merlot Demi

Feta Cheese & Spinach Stuffed Chicken Breast, Shiraz Jus

AAA Beef Tenderloin Port Sauce, Miso Marinated Sablefish

Baked Wild Pacific Salmon, Chive Cream Sauce

Poached Arctic Char, Creamed Leek

Roasted British Columbia Pork Loin, Caramelized Apples, Fig Jus

Star Anise Braised Beef Short Rib, Long Jus

Artisan Ploughman: Chicken Liver Pate, Local Artisan Meats,
Local Cheeses, Fresh French Baguette
Plated or Family Style

Vegetarian Entrées

Grilled Vegetable Wellington

Eggplant, Portabella Mushroom, Zucchini, Bell Pepper, Chick Pea Puree
Tomato Lentil Sauce

Panko Breaded Lentil & Quinoa Cakes

Sautéed Dark Greens, Roasted Red Pepper & Hummus Sauce

Roasted Stuffed Tomatoes Three Ways

Quinoa & Goat Cheese, Spinach & Hummus, Mushroom & Cheese
Bell Pepper Ragout

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

All lunches are served with

Assorted Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Teas

Add a glass of BC
Wine

\$7.50 per person

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Served Lunch continued

Dessert

Raspberry Dark Chocolate Torte, Cherry Compote

Espresso Praline Gateaux, Triple Sec Orange Sauce

White Chocolate Cheese Cake, Berry Compote

Cinnamon Apple Custard Pie, Sauce Anglaise

Chai Crème Brûlée, Lemon Biscotti

Opera Cake, Raspberry Peppercorn Coulis

Three Course Lunch With Soup Starter

(Gazpacho with Shrimp add \$2.00)

Chicken Breast	\$35.00
Stuffed Chicken Breast	\$37.00
Beef & Sablefish	\$41.00
Beef Short Rib	\$38.00
Pork Loin	\$35.00
Wild Salmon	\$38.00
Arctic Char	\$39.00
Ploughman	\$39.00
Vegetable Wellington	\$34.00
Lentil & Quinoa Cake	\$34.00
Stuffed Tomato	\$34.00

Three Course Lunch With Salad Starter

Chicken Breast	\$36.00
Stuffed Chicken Breast	\$38.00
Beef & Sablefish	\$42.00
Beef Short Rib	\$39.00
Pork Loin	\$36.00
Wild Salmon	\$39.00
Arctic Char	\$40.00
Ploughman	\$40.00
Vegetable Wellington	\$35.00
Lentil & Quinoa Cake	\$35.00
Stuffed Tomato	\$35.00

Meeting Full Day Meal Package \$77

Continental Breakfast

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

Willow Stream Spa

Fresh Seasonal Fruit Juice
Whole Fresh Seasonal Fruits & Berries
Quark Cheese Fondue with Strawberries
Fair-trade Saltspring Island Coffee
Assorted Teas



(Health & Wellness Seminar by Willow Stream Spa; \$50 for 30 minutes)

Daily Buffet

Daily Buffet Lunch

Strawberry Break

Strawberry Banana Juice
Chocolate Dipped Strawberries
Strawberry Tarts
Freshly Brewed Regular & Decaffeinated Coffee

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