

THE *Fairmont*  
EMPRESS  
VICTORIA



# *Receptions*

## Receptions

### ***Premium***

California Rolls, Pickled Ginger & Wasabi  
Cold Smoked Salmon Rosette, Horseradish Cream Cheese, Pumpernickel  
Butter Chicken Skewer, Sweet Mango Yogurt  
Mini Vegetarian Samosa, Fruit Chutney  
*\$10.50 for 3 pieces per person*  
*\$21.00 for 6 pieces per person*

### ***Deluxe***

Grilled Vegetable & Truffle Goat Cheese Tart  
Lemon, Garlic & Cilantro Prawn Fork  
Mini Spanakopita, Tzatziki Sauce  
Grilled Black Bean Beef Skewers  
*\$11.50 for 3 pieces per person*  
*\$23.00 for 6 pieces per person*

### ***Superior***

Spiced Olive Tartar, Endive  
Assorted Nigiri Sushi  
Rice Noodle Wrapped Prawn  
Lamb Kafta, Cucumber Dip  
*\$13.50 for 3 pieces per person*  
*\$27.00 for 6 pieces per person*

### ***Signature***

Basil Marinated Bocconcini & Cherry Tomato Skewer  
Seared Scallop Tomato Jam, Multi-grain Crostini  
Lobster Corn Dog, Lemon Mustard  
Dijon Mustard Roasted Lamb Loin Chop  
*\$14.50 for 3 pieces per person*  
*\$29.00 for 6 pieces per person*

## Hors d'oeuvres

### Cold

California Rolls, Pickled Ginger & Wasabi	\$36/dozen
Assorted Nigiri Sushi	\$48/dozen
Lemon, Garlic & Cilantro Prawn Fork	\$38/dozen
Tomato Water Prawn Sip	\$34/dozen
Spiced Olives Tartar, Endive	\$35/dozen
Grilled Vegetable & Truffle Goat Cheese Tart	\$36/dozen
Basil Marinated Bocconcini & Cherry Tomato Skewer	\$35/dozen
Sea Salted Torchon of Foie Gras, Candied Peach, Toast Point	\$44/dozen
Prosciutto Wrapped Melon Spears	\$35/dozen
Tuna Tartar Cucumber Slice	\$38/dozen
Cold Smoked Salmon Rosette, Horseradish Cream Cheese, Pumpernickel	\$34/dozen
Seared Scallop Tomato Jam, Multigrain Crostini	\$36/dozen
Dungeness Crab Salad on Brioche	\$38/dozen

## Hors d'oeuvres

### Hot

Lamb Kafta, Cucumber Dip	\$37/dozen
Butter Chicken Skewer, Sweet Mango Yogurt	\$37/dozen
Mini Vegetarian Samosa, Fruit Chutney	\$34/dozen
Cilantro Shrimp Purses, Sweet Chili Mayonnaise	\$38/dozen
Dijon Mustard Roasted Lamb Loin Chop	\$46/dozen
Sesame & Panko Crusted Chicken Satay	\$37/dozen
Shaved Almond Coated Mini Crab Cakes, Tartar Sauce	\$43/dozen
Rosemary & Caramelized Shallot Marinated Pork Skewer	\$38/dozen
Lobster Corn Dog, Lemon Mustard Aioli	\$44/dozen
Grilled Black Bean Beef Skewers	\$38/dozen
Rice Noodle Wrapped Prawn	\$38/dozen
Mini Stuffed Baby Baked Potatoes	\$34/dozen
Scallop & Baby Shrimp Fritter, Ancho Chili Aioli	\$37/dozen
Mini Spanakopita, Tzatziki Sauce	\$35/dozen

**Receptions ...Ideal for groups looking for a pre-dinner meet and greet.**  
(2 Hour maximum; Minimum of 40 people)

***Victoria Reception \$38***

***9 pieces per person***

Lemon, Garlic & Cilantro Prawn Fork  
Basil Marinated Bocconcini & Cherry Tomato Skewer  
Butter Chicken Satays  
Mini Vegetable Samosas, Fruit Chutney  
Balsamic Grilled Vegetable Platter  
Assorted Tea Sandwiches  
Mashed Potato Martini Bar  
Brandy Flambéed Shrimp, Chicken Curry, Pepper Steak, Mushroom Ragoût  
Assorted French Pastries  
Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

***Pub Reception \$42***

Spinach Dip, Pita Breads  
Artichoke Dip, Olive Bread  
Crab Dip, Naan Bread  
Seasonal Vegetable Crudités, Dip  
Assorted Mixed Nuts  
Spiced Olives  
Tortilla Chips, Salsa, Sour Cream, Guacamole

***(8 pieces per person)***

Breaded Mozzarella Sticks  
Cheese Stuffed Jalapeño Peppers  
Brown Ale, Maple Glazed Chicken Wings  
Onion Rings  
Mini Lamb Burgers, Focaccia Kaiser  
Popcorn Fish & Chips

***100 Mile Reception \$50***

***10 pieces per person***

Seared Vancouver Island Scallops, Tomato Chutney  
Fraser Valley Duck Confit, Apple Compote, Spoon  
Almond Coated Dungeness Crab, Wasabi Mayo  
Lamb Loin Chop, Roasted Garlic  
Island Oyster Tray, Champagne Vinaigrette  
Spot Prawn Platter, Cocktail Sauce  
Artisan Breads  
Hummus, Artichoke Dip  
Comox Valley Baked Brie  
Dried Fruits, Apple Compote  
Quark Cheese Berry Tarts  
Local Artisan Cheeses  
Freshly Brewed Salt Spring Island Coffee  
Empress Tea

## Reception Items a la Carte

Jumbo Tiger Prawns ( <i>100 pieces</i> ) Herbed Mayonnaise	\$380
Sliced Pacific Smoked Salmon ( <i>serves 30</i> ) Pumpernickel, Onion, Capers, Cream Cheese	\$200/side
Assorted Domestic & Imported Cheeses Crackers, Baguette & Fruit Garnish	
Small ( <i>serves 10</i> )	\$90
Medium ( <i>serves 30</i> )	\$270
Large ( <i>serves 60</i> )	\$540
Assorted Sliced Fresh Fruit & Berries	
Small ( <i>serves 10</i> )	\$60
Medium ( <i>serves 20</i> )	\$120
Large ( <i>serves 30</i> )	\$180
Crisp Seasonal Vegetable Crudités, Dip	
Small ( <i>serves 15</i> )	\$60
Medium ( <i>serves 30</i> )	\$120
Large ( <i>serves 45</i> )	\$180
Assortment of Deluxe Open-Face Sandwiches	\$44/dozen
Assortment of Quartered Sandwiches (dozen is 48 quarters)	\$74/dozen
Fairmont Empress Tea Sandwiches	\$24/dozen
Antipasto Platter ( <i>serves 30</i> ) Grilled Vegetables, Cured Meats, Cheese & Olives	\$270/tray
Seafood Platter ( <i>90 pieces</i> ) Mussels, Clams, Shrimp, Calamari	\$360/tray
Shucked Fanny Bay Oyster on Ice ( <i>100 pieces</i> ) Traditional Garnish of Lemons, Cocktail Sauce & Tabasco	\$320
Warm, Soft Bavarian Pretzel Assorted Mustard	\$38/dozen
Assorted Party Snacks	
Potato Chips ( <i>454 gr</i> )	\$14
Tortilla Chips with Tomato Salsa & Sour Cream ( <i>450 gr</i> )	\$25
Cocktail Mixed Nuts ( <i>450 gr</i> )	\$32

## Reception Items a la Carte continued

Chocolate Fountain ( <i>minimum 100 guests</i> ) Assorted Fresh Fruit & Banana Bread Dipped in Rich Flowing Chocolate	\$12/person
French Pastries Lemon Coconut Macaroon Cream Puff Raspberry Chantilly Seasonal Fruit Tartlets Strawberry Chocolate Slices Espresso Chocolate Cup	\$40/dozen
White & Dark Chocolate Truffles	\$30/dozen
Chocolate Dipped Strawberries	\$30/dozen
Chocolate Dipped Biscotti	\$30/dozen
Baked Camembert, 1 kg ( <i>serves 70</i> ) Toasted Almonds, Mission Figs with French Baguette	\$150
Pizza Station, 12" (6 slices) Cajun Chicken, Bell Pepper, Jack Cheese Shiitake Mushroom, Salami, Mozzarella Cheese Grilled Vegetable & Pesto, Asiago Cheese	\$26/pizza
Warm Grilled Flat Breads ( <i>serves 40</i> ) Baba Ghanoush, White Bean Dip, Roasted Red Pepper Hummus	\$160
Miniature Fish & Chips with Tartar Sauce ( <i>serves 30</i> )	\$180
Nootka Baked Salmon ( <i>serves 20</i> ) Grilled Native Flat Bread, Currant Vinaigrette	\$180
Dessert Buffet Chocolate Truffle Torte, Apple Spice Cake Assorted Baked Cheesecake, Crème Caramel Chocolate Mousse in Glass, White Chocolate Raspberry Torte Linzer Torte, Swiss Sour Cherry Torte Assorted French Pastries, Paris Brest Bread Pudding, Chocolate Italiano Flourless Cake Rice Pudding, Berry Crisp	\$20/person
Death by Chocolate Buffet Passion Fruit & Mango White Chocolate Cake, Caramel Chocolate Torte Grand Marnier Chocolate Terrine, Swiss Sour Cherry Torte White Chocolate Raspberry Sable Breton Chocolate Italiano Flourless Cake Layered Chocolate Mousse, Chocolate Molten Cake Chocolate Pizza, Chocolate Brownies Chocolate Chip Cookies, Chocolate Dipped Strawberries	\$24/person

## **Flambé & Carving Stations**

### **...to enhance your Reception**

*Attending Chef included for maximum of 2 hours of service. Extended service available for \$40 per hour.*

Roast Strip Loin of Beef au Jus ( <i>serves 30</i> ) Onion Kaisers, Horseradish, Dijon & English Mustard	\$420/piece
Jumbo Shrimp Flambé ( <i>100 pieces</i> ) Pernod, Smoked Tomato Coulis	\$400
Roasted Turkey Breast ( <i>serves 30</i> ) Herb & Sundried Cranberry Mini Kaisers	\$195/piece
Salmon Wellington ( <i>serves 20</i> ) Hollandaise Sauce	\$175/piece
Alberta Beef Tenderloin Flambé ( <i>100 pieces</i> ) Roast Garlic & Green Peppercorn Sauce, Mini Onion Kaiser Buns	\$550
Baked Oyster Bar Lemons, Cocktail Sauce & Tabasco ( <i>100 pieces</i> )	\$350
Pasta Bar ( <i>2 ounces per person</i> ) 3 Pastas with Pesto, Alfredo & Tomato Sauces	\$11/person
Rack of Lamb ( <i>100 pieces</i> ) Dijon Demi-glace	\$480
Crêpe Flambé ( <i>100 pieces</i> ) Honey Quark Cheese, Grand Marnier Sauce	\$350
Mashed Potato Martini Bar ( <i>minimum 40 guests</i> ) Brandy Flambéed Shrimp, Chicken Curry, Pepper Steak, Mushroom Ragoût	\$12/person