



# 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

\$10.00 for 3 pieces per person

\$20.00 for 6 pieces per person

### **Deluxe**

Grilled Vegetable & Truffle Goat Cheese Tart  
Lemon, Garlic & Cilantro Prawn Fork  
Fried Vegetarian Chinese Pot Stickers  
Grilled Black Bean Beef Skewers

\$11.00 for 3 pieces per person

\$22.00 for 6 pieces per person

### **Superior**

Spiced Olives Tartar, Endive  
Assorted Nigiri Sushi  
Rice Noodle Wrapped Prawn  
Lamb Kafta, Cucumber Dip

\$13.00 for 3 pieces per person

\$26.00 for 6 pieces per person

### **Signature**

Basil Marinated Bocconcini & Cherry Tomato Skewer  
Seared Scallop Tomato Jam, Multigrain Crostini  
Lobster Corn Dog, Lemon Mustard  
Dijon Mustard Roasted Lamb Loin Chop

\$14.00 for 3 pieces per person

\$28.00 for 6 pieces per person

## **Hors d'oeuvre**

### **Per dozen**

#### **Cold**

California Rolls, Pickled Ginger & Wasabi  
Assorted Nigiri Sushi  
Lemon, Garlic & Cilantro Prawn Fork  
Tomato Water Prawn Sip  
Spiced Olives Tartar, Endive  
Grilled Vegetable & Truffle Goat Cheese Tart  
Basil Marinated Bocconcini & Cherry Tomato Skewer  
Sea Salted Torchon of Foie Gras, Candied Peach, Toast Point  
Tuna Tartar Cucumber Salad  
Cold Smoked Salmon Rosette, Horseradish Cream Cheese, Pumpernickel  
Seared Scallop Tomato Jam, Multigrain Crostini  
Duck Confit, Sour Cherry Relish  
Salt Spring Island Mussel, Curried Fondant  
Local Oyster on the Half Shell, Champagne Vinaigrette  
Dungeness Crab Salad on Brioche

#### **Hot**

Lamb Kafta, Cucumber Dip  
Dijon Mustard Roasted Lamb Loin Chop  
Butter Chicken Skewer, Sweet Mango Yogurt  
Sesame & Panko Crusted Chicken Satay  
Mini Vegetarian Samosa, Fruit Chutney  
Fried Vegetarian Chinese Pot Stickers  
Shaved Almond Coated Mini Crab Cakes, Tartar Sauce  
Lobster Corn Dog, Lemon Mustard  
Rosemary & Caramelized Shallot Marinated Pork Skewer  
Grilled Black Bean Beef Skewers  
Wild Mushroom & Leek Flan  
Mini Stuffed Baby Baked Potatoes  
Scallop & Baby Shrimp Fritter, Ancho Chili Aioli  
Cilantro Shrimp Purses, Sweet Chili Mayonnaise  
Rice Noodle Wrapped Prawn  
Mini Spanakopita, Tatziki Sauce

## Hors d'oeuvre Cold Items

|                           |         |
|---------------------------|---------|
| California Rolls          | \$36.00 |
| Nigiri Sushi              | \$48.00 |
| Prawn Fork                | \$36.00 |
| Prawn Sip                 | \$36.00 |
| Olives Tartar             | \$35.00 |
| Vegetable & Cheese Tart   | \$35.00 |
| Boconcini & Tomato Skewer | \$34.00 |
| Fois Gras                 | \$42.00 |
| Tuna Tartar               | \$38.00 |
| Salmon Rosette            | \$34.00 |
| Seared Scallop            | \$38.00 |
| Duck Confit               | \$34.00 |
| Mussel                    | \$30.00 |
| Oyster                    | \$38.00 |
| Crab Salad                | \$38.00 |

## Hot Items

|                           |         |
|---------------------------|---------|
| Lamb Kafta                | \$37.00 |
| Lamb Loin Chop            | \$46.00 |
| Chicken Satay             | \$36.00 |
| Sesame Satay              | \$36.00 |
| Vegetarian Samosa         | \$32.00 |
| Pot Stickers              | \$33.00 |
| Crab Cakes                | \$42.00 |
| Lobster Corn Dog          | \$44.00 |
| Pork Skewer               | \$32.00 |
| Beef Skewer               | \$38.00 |
| Mushroom & Leek Flan      | \$34.00 |
| Baby Baked Potatoes       | \$33.00 |
| Scallop & Shrimp Fritter  | \$36.00 |
| Shrimp Purses             | \$38.00 |
| Rice Noodle Wrapped Prawn | \$38.00 |
| Mini Spanakopita          | \$34.00 |

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

## **Receptions**

**2 Hours, Maximum**

*(Ideal for Groups looking for a pre-dinner meet and greet)*

### **Victoria Reception**

Minimum 40 people

*9 pieces per person*

Lemon, Garlic & Cilantro Prawn Fork  
Basil Marinated Bocconcini & Cherry Tomato Skewer  
Fried Vegetarian Pot Stickers  
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

\$38.00 per person

### **Pub Reception**

Minimum 40 people

Spinach Dip, Pita Breads  
Artichoke Dip, Olive Bread  
Crap Dip, Nan 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

\$42.00 per person

## **100 Mile Reception**

Minimum 40 people

*10 pieces per person*

Searched Vancouver Island Scallops, Tomato Chutney  
Fraser Valley Duck Confit, Apple Compote, Spoon  
Almond Coated Dungeness Crab, Wasabi Mayo  
Salt Spring Island Lamb Chops, 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

\$50.00 per person

## Reception

|   |                             |                |
|---|-----------------------------|----------------|
| Jumbo Tiger Prawns ( <i>100 pieces</i> )<br>Herbed Mayonnaise   |                             | \$380.00       |
| Sliced Pacific Smoked Salmon ( <i>serves 30</i> )<br>Pumpernickel, Onion, Capers, Cream Cheese  |                             | \$200.00/side  |
| Assorted Domestic & Imported Cheese<br>Crackers, Baguette & Fruit Garnish   | Small ( <i>serves 10</i> )  | \$85.00        |
|   | Medium ( <i>serves 30</i> ) | \$255.00       |
|   | Large ( <i>serves 60</i> )  | \$510.00       |
| Assorted Sliced Fresh Fruit & Berries   | Small ( <i>serves 10</i> )  | \$60.00        |
|   | Medium ( <i>serves 20</i> ) | \$120.00       |
|   | Large ( <i>serves 30</i> )  | \$180.00       |
| Crisp Seasonal Vegetable Crudités, Dip  | Small ( <i>serves 15</i> )  | \$60.00        |
|   | Medium ( <i>serves 30</i> ) | \$120.00       |
|   | Large ( <i>serves 45</i> )  | \$180.00       |
| Assortment of Deluxe Open-Face Sandwiches   |                             | \$44.00/dozen  |
| Assortment of Quartered Sandwiches (dozen is 48 quarters)   |                             | \$74.00/dozen  |
| Fairmont Empress Tea Sandwiches   |                             | \$24.00/dozen  |
| Antipasto Platter ( <i>serves 30</i> )<br>Grilled Vegetables, Cured Meats, Cheese & Olives  |                             | \$240.00/tray  |
| Seafood Platter ( <i>90 pieces</i> )<br>Mussels, Clams, Shrimp, Calamari  |                             | \$360.00/tray  |
| Shucked Fanny Bay Oyster on Ice ( <i>100 pieces</i> )<br>Traditional Garnish of Lemons, Cocktail Sauce & Tabasco  |                             | \$320.00       |
| Warm, Soft Bavarian Pretzel<br>Assorted Mustard   |                             | \$38.00/dozen  |
| Party Snacks:   |                             |                |
| Potato Chips or Warm Nuts ( <i>454 gr</i> )   |                             | \$14.00        |
| Tortilla Chips with Tomato Salsa & Sour Cream ( <i>450 gr</i> )   |                             | \$25.00        |
| Cocktail Mixed Nuts ( <i>450 gr</i> )   |                             | \$32.00        |
| Trail Mix ( <i>450 gr</i> )   |                             | \$25.00        |
| Chocolate Fountain ( <i>minimum 100 guests</i> )<br>Assorted Fresh Fruit & Banana Bread<br>Dipped in Flowing Rich Chocolate                                     |                             | \$12.00/person |
| French Pastries<br>Lemon Coconut Macaroon<br>Cream Puff Raspberry Chantilly<br>Seasonal Fruit Tartlets<br>Strawberry Chocolate Slices<br>Espresso Chocolate Cup |                             | \$40.00/dozen  |
| White & Dark Chocolate Truffles   |                             | \$30.00/dozen  |

|   |               |
|---|---------------|
| Chocolate Dipped Strawberries   | \$30.00/dozen |
| Chocolate Dipped Biscotti   | \$30.00/dozen |
| Baked Camembert, 1 kg ( <i>serves 70</i> )                              | \$150.00      |
| Toasted Almonds, Mission Figs with French Baguette                      |               |
| Pizza Station, 9" (6 slices)  | \$18.00/pizza |
| Cajun Chicken, Bell Pepper, Jack Cheese                                 |               |
| Shiitake Mushroom, Salami   |               |
| Grilled Vegetable & Pesto, Asiago Cheese                                |               |
| Warm Grilled Flat Breads ( <i>serves 40</i> )                           | \$150.00      |
| Baba Ghanoush, White Bean Dip, Roasted Red Pepper Hummus                |               |
| Assorted Vegetable & Halibut Pakoras, Vindaloo Dip ( <i>serves 30</i> ) | \$175.00      |
| Nootka Baked Salmon & Oysters ( <i>serves 20</i> )                      | \$175.00      |
| Grilled Native Flat Bread, Currant Vinaigrette                          |               |
| Dessert Buffet  | \$20.00       |
| 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   |               |
| Death by Chocolate Buffet   | \$24.00       |
| 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                   |               |

## Flambé & Carving Stations

*with attending Chef*

To enhance your stand up reception, price includes 2 hours of service.

|  |                |
|--|----------------|
| Roast Strip Loin of Beef au Jus ( <i>serves 30</i> )<br>Onion Kaisers, Horseradish, Dijon & English Mustard                                | \$350.00/piece |
| Jumbo Shrimp Flambé ( <i>100 pieces</i> )<br>Pernod, Smoked Tomato Coulis  | \$400.00       |
| Roasted Turkey Breast ( <i>serves 30</i> )<br>Herb & Sun-dried Cranberry Mini Kaisers  | \$195.00/piece |
| Salmon Wellington ( <i>serves 20</i> )<br>Hollandaise Sauce  | \$175.00/piece |
| Alberta Beef Tenderloin Flambé ( <i>100 pieces</i> )<br>Roast Garlic & Green Peppercorn Sauce, Mini Onion Kaiser Buns                      | \$550.00       |
| Native Spiced Rubbed Buffalo Strip Loin ( <i>serves 30</i> )<br>Bannok Bread, Sage Jus   | \$450.00/piece |
| Rockefeller Oyster Bar<br>Lemons, Cocktail Sauce & Tabasco ( <i>100 pieces</i> )   | \$350.00       |
| Pasta Bar ( <i>2 ounces per person</i> )<br>3 Pastas with Pesto, Alfredo & Tomato Sauces   | \$11.00/person |
| Rack of Lamb ( <i>100 pieces</i> )<br>Dijon Demi-glace   | \$480.00       |
| Crêpe Flambé ( <i>100 pieces</i> )<br>Honey Quark Cheese, Grand Marnier Sauce  | \$350.00       |
| Mashed Potato Martini Bar ( <i>per person, minimum 40 guests</i> )<br>Brandy Flambéed Shrimp, Chicken Curry, Pepper Steak, Mushroom Ragoût | \$12.00/person |
| Flambéed Bananas or Cherries ( <i>serves 40 guests</i> )   | \$360.00/order |

Extended service is \$40.00 per hour.