

Fairmont
OLYMPIC HOTEL

100
YEARS
iconic since 1924

BANQUET *Menu*





BREAKFAST BUFFET

BREAKFASTS INCLUDE:

Choice of one: Orange Juice or Grapefruit Juice

Choice of one: Mango Smoothie or Carrot Ginger Turmeric Juice

Freshly Brewed Coffee, Lot 35 Assorted Teas

If Less Than 20 People, a \$5 per Guest Fee Will Apply

Maximum Two-Hour Service Time for Displays, Buffets, & Stations

PETIT DÉJEUNER | 44 per Guest

Croissants **VG**

Pan-Style Vegetable Frittata **GF VG**

Sliced Fruit & Berries **GF V**

Whole Grain Porridge, Oat Milk, Brown Sugar, Toasted Coconut **GF V**

THE COLD ONE | 42 per Guest

Mini Danish, Muffin and Croissants **GF VG**

Original Greek Yogurt **GF VG**

Fruit and Berries **GF V**

Hard Cooked Eggs **GF VG**

Assorted Cereals and Milk **VG**

Assorted Sliced Breads and Bagels; Cream Cheese, Butter and Preserves **VG**

THE SOUND | 46 per Guest

Original Greek Yogurt **GF VG**

Danish, Muffins* and Croissants **GF* VG**

Fruit and Berries **GF V**

Pan-Style Vegetable-Cheese Frittata **GF VG**

Bacon and Chicken Apple Sausage or Pork Sausage **GF DF**

Assorted Sliced Breads, Assorted Bagels; Cream Cheese, Butter and Preserves **VG**

OLYMPIC BREAKFAST | 59 per Guest

Original Greek Yogurt **GF VG**

Mini Danish, Muffins* and Croissants **GF* VG**

Fruit and Berries **GF V**

Scrambled Eggs **GF VG**

Bacon and Pork Sausage or Chicken Apple Sausage **GF DF**

Herbed Breakfast Potatoes **GF DF**

Assorted Sliced Breads and Bagels; Cream Cheese, Butter and Preserves **VG**

Steel Cut Oatmeal with Brown Sugar, Toasted Coconut, Blueberries **GF V**

Add Vegan Option | Additional 15 per person

Veggie Breakfast Wrap or Olympic Breakfast with Veggie Sausage and Scrambled Tofu

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

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A LA CARTE ADDITIONS

Minimum Order One Dozen

Individual Greek Fruit Yogurt Parfait GF VG | 14 per Guest

Overnight Bircher Muesli GF V | 13 per Guest

Chai Spiced Oatmeal GF V* | 16 per Guest

Apple Chips, Toasted Hazelnuts and Brown Sugar, *Milk

Bagel and Lox | 26 per Guest

Applewood Smoked Salmon, Cream Cheese, Red Onion, Capers, Lemon

Vanilla-Almond Pancakes VG | 16 per Guest

Huckleberry-Thyme Compote, Warm Maple Syrup

Buttermilk French Toast VG | 16 per Guest

Whipped Espresso and Cocoa Streusel, Warm Maple Syrup

EGGS BENEDICT QUICHE*

*minimum order ½ dozen per type

Served with Herbed Breakfast Potatoes (Individual)

Crab-Avocado | 35 per Guest

Paris Ham and Gruyere | 15 per Guest

Truffle Mushroom VG | 15 per Guest

CHEF ATTENDED OMELET STATION | 25 per Guest

Minimum 20 Guests, (1) Attendant Required for every (50) Guests.

Labor Charge for Attended Stations Is \$250.00 Each Up To (2) Hours. Each Additional Hour At \$85 Per Hour.

Served With Aged Cheddar Cheese, Gruyere, Bacon, Ham, Tomato, Spinach, Woodland Mushrooms, Sweet Peppers, Herbs

BREAKFAST SANDWICHES*

*minimum order ½ dozen per type

Sausage with Cheddar Cheese, Fried Egg and Spicy Aioli, English Muffin | 18 each

Plant-Based Sausage with Cheddar Cheese, Fried Egg and Spicy Aioli, English Muffin VG | 18 each

Fried Chicken with Pickles and Remoulade on Honey Buttered Biscuit | 25 each

Smoked Salmon, Boursin Cheese, Pickled Onion, and Bagel | 22 each

Shaved Vegetables, Red Pepper Hummus, Sprouts, Avocado Wrap V | 18 each



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BREAKFAST

PLATED BREAKFAST | 52 per Guest

BREAKFASTS INCLUDE:

Orange Juice and Grapefruit Juice, Freshly Brewed Coffee, Lot 35 Assorted Teas

If Less Than 20 People, A \$5.00 Per Guest Fee Will Apply

To Start:

Choice of One:

Seasonal Fruit Yogurt Parfait GF VG

Individual Bircher Muesli GF VG

Choice of One:

Olympic Breakfast

Two Farm Fresh Scrambled Eggs, Choice of Bacon or Chicken-Apple Sausage
Herbed Breakfast Potatoes and Whole Grain Sourdough Toast

Cocoa Waffles GF

With Berries and Whipped Ricotta

Tasso Ham Denver Scramble

Roasted Mushrooms, Beecher's Cheddar Cheese, Sweet Peppers
with Whole Grain Sourdough Toast

Smoked Salmon Eggs Benedict

Caper-Dill Hollandaise, Shaved Red Onion and Herbed Breakfast Potatoes

Peanut Butter Mocha Smoothie Bowl GF V

Fresh Banana, Cocoa Nib and Sea Salted Pecan

ADD FAMILY STYLE ENHANCEMENTS | +7 per Guest

Choice of One:

Mini Danish, Muffins* and Croissants **GF* VG**

Sliced Fruit and Berries **GF V**

Spinach Egg Strata

Poblano Pepper, Jack Cheese, Chicken Sausage and Sourdough Egg Bake

Blini With Smoked Salmon and Crème Fraiche, Crisp Capers

BOXED BREAKFAST | 44 Per Guest

If Less Than 20 People, A \$5.00 Per Guest Fee Will Apply

Hard Cooked Eggs **GF VG**

Overnight Oats with Berries **GF VG**

Original Greek Yogurt **GF VG**

Whole Fruit **GF V**

Preserves, Butter and French Baguette **VG**

Green Goddess Juice or Orange Juice **V**

Upgrade your Boxed Breakfast by Adding a Breakfast Sandwich

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

REFRESHMENT BREAKS

Maximum Two-Hour Service Time for Displays, Buffets & Stations

Minimum 10 guests

GOOD MORNING | 32 per Guest

Yogurt Parfait **GF VG**

Melon Slices **V**

Blueberry Acai Smoothie **GF V**

FONDUE DUET | 35 per Guest

Minimum 20 guests

Gouda and Gruyere **GF VG**

Rosemary Bread* **V**, Smoked Ham and Broccolini* **DF***

Fresh Grapes and Northwest Apples **V**

Warm Apple Cider **V**

CRUNCH & MUNCH | 30 per Guest

Warm Buttered Popcorn **GF VG**

Roasted Thyme Cashews **GF VG**

Fresh Berries **GF V**

SNACK ATTACK | 35 per Guest

Caramelized Onion Dip **GF VG**

Sundried Tomato Hummus **GF V**

Avocado Dip **GF V**

Sea Salt Potato Chips **GF V**

Jicama, Radish and Kirby Cucumber Crudites with Key Lime and Guajillo **GF V**

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BREAK ENHANCEMENTS

Minimum Order One Dozen per Type

ANTIPASTI CUPS | 144 per Dozen

Marinated Beecher's Cheese Curds **GF VG**

Chimney Stick **DF**

Marinated Olives **GF V**

Grissini Breadsticks **V**

COOKIES | 72 per Dozen

Chocolate Chip **VG**

White Chocolate Macadamia **VG**

Double Chocolate **VG**

Oatmeal Raisin **VG**

SQUARES | 72 per Dozen

Linzer Squares **VG**

Raspberry Squares **VG**

Nanaimo Bars **VG**

PASTRIES | 84 per Dozen

Assorted French Macarons **VG**

Lemon Meringue Tarts **VG**

Chocolate Brownies **VG**

Chocolate Dipped Cheesecake Lollipops **VG**

SWEET BUNDT'S AND BREADS

Minimum Order One Dozen Per Type

Baked Daily **VG** | 84 per Dozen

Assorted Danish, Muffins, Croissants, Butter, Preserves

Banana Bread **VG** | 6 per Piece

Sour Cherry Orange Bundt **VG** | 72 each - Serves 12

Assorted Scones **VG** | 84 per Dozen

Clotted Cream, Preserves

Assorted Bagels **VG** | 14 per Guest

Cream Cheese, Assorted Preserves

OTHER

Assorted Kind Bars **VG** | 7 each

Fruit Kebabs **GF V** | 10 each

Whole Seasonal Fruit **V** | 7 each

Bagged: Chips, Pretzels, Popcorn **VG V** | 6 each

Vegetable Crudités with Hummus
and Cucumber Dill Yogurt **GF VG** | 16 per Guest

Yellow Corn Tortilla Chips **GF VG** | 14 per Guest

Guacamole, Salsa, Sour Cream

Seasoned Cashews (Per 300 Gram Bowl) **GF V** | 26 each

Roasted Almonds (Per 300 Gram Bowl) **GF V** | 24 each

Biscotti **VG** | 84 per Dozen

BEVERAGES

ASSORTED BOTTLED BEVERAGES

Assorted Coke Soft Drinks | 7 each

Evian Bottled Mineral Water | 7 each

San Pellegrino Sparkling Mineral Water | 7 each

Flavored Sparkling Mineral Water | 7 each

Assorted Fever Tree Sodas | 8 each

Bottled Energy Drinks:

Red Bull, Red Bull Sugar Free, Stumptown Cold Brew | 9 each

Individual Bottled Juices | 8 each

FRESHLY BREWED COFFEE & LOT 35 SPECIALTY TEA

All Day, 8 Hours | 29 per Guest

Half Day, 4 Hours | 18 per Guest

30-Minute Break | 10 per Guest

DELUXE COFFEE STATION ENHANCEMENTS

Including Assorted Syrups, Chocolate Powder, Cinnamon, Honey, Biscotti

All Day, 8 Hours | +15 per Guest

Half Day, 4 Hours | +9 per Guest

30-Minute Break | +5 per Guest

BEVERAGES BY THE GALLON

Freshly Squeezed Orange or Grapefruit Juice | 60 per gallon

Apple Juice or Cranberry Juice | 60 per gallon

2% Milk, Skim Milk | 40 per gallon

2% Chocolate Milk | 40 per gallon

Iced Tea | 60 per gallon

SMOOTHIE AND JUICE BAR | 80 per gallon

Smoothies

Mango Coconut **GF V** | Peanut Butter Banana Mocha **GF VG** | Triple Berry Blossom **GF V**

Local, Cold-Pressed Juices **GF V**

Carrot Ginger Turmeric **GF V** | Watermelon Glow **GF V** | Citrus Cayenne **GF V**



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EXPRESS LUNCH: PLATED OR BUFFET

Events Booking or Determining Menus Within (5) Business Days and/or less than (20) Guests Must Choose from the Express Menus. Maximum Two-Hour Service Time for Displays, Buffets & Stations.

QUEEN ANNE | 60 per Guest Plated / 65 per Guest Buffet

Grilled Sourdough Bread **V**

French Green Lentil and Garden Vegetable Soup with Herb Pistou **GF V**

Seasonal Vegetable Ravioli with Spinach & Chablis-Butter **VG**

Preset Cheesecake **VG**

MAGNOLIA | 65 per Guest Plated / 70 per Guest Buffet

Grilled Sourdough Bread **V**

Caesar Wedge Salad

Porcini-Truffle New York Strip with Herb Potatoes & Crispy Maitake Mushroom **DF**

Preset Nanaimo Bar **VG**

BALLARD | 70 per Guest Plated / 75 per Guest Buffet

Grilled Sourdough Bread **V**

Tender Greens, Fresh Green Beans and Tomato With 6 Minute Egg and Warm Herbed Potatoes **VG**

Spicy Jumbo Shrimp with Sweet Peppers & Charred Corn with Crispy Potato Gnocchi

Triple Chocolate Layer Mousse Cake **VG**

ICED BEVERAGE

Choice of One Included With Express Lunch

Black Iced Tea **GF V**

Cucumber Water **GF V**

Berry Water **GF V**

ENHANCEMENTS

Harvest Platter **GF VG** | 16 per Guest

In-Season Vegetables Served with Sun-Dried Tomato Hummus and Walla-Walla Onion Dip

Soup of the Moment | 9 per Guest

Salad Station Your Way | 18 per Guest

Tender Greens with Seasonal Vinaigrette and Creamy Dressing, Cherry Tomatoes, Cucumber, Garbanzo Beans, Broccolini, Shaved Radish and Carrot, Parmesan Cheese and Chevre, Dried Cherries, Croutons, Sunflower Seeds and Puffed Quinoa

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LUNCH BUFFETS

All Lunch Buffets Include Local Artisan Breads & Sweet Butter, Excluding Olympic Deli Buffet.
Freshly Brewed Coffee & Lot 35 Assorted Teas.

If Less than 20 People, Please Select from Express Options.
Maximum Two-Hour Service Time for Displays, Buffets & Stations.
Add our Soup of the Moment to any Buffet for \$9 per Guest.

OLYMPIC DELI | 72 per Guest

Soup of the Moment

Kettle Chips **GF V**

Pickles **GF V**

SALADS - Choice of Two

Grilled Potato Salad, Cornichon, Fresh Dill **GF VG**

Caesar Pasta Salad, Asparagus, Cherry Tomato, Artichoke, Parmesan Dressing

Lemon Grilled Broccoli Salad, Harissa Chickpeas **GF V**

Assorted Hand Cut Greens, Cherry Tomatoes, Cucumber, Puffed Quinoa, Green Goddess Dressing **GF VG**

SANDWICHES - Choice of Three

Smoked Beet & Carrot Sundried Tomato Hummus, Sprouts & Avocado Wrap **V**

Turkey Pastrami Club with Lettuce, Tomato, Onion, Bacon Jam on Jalapeno Pepper-Jack Bagel

Grilled Chicken and Roasted Vegetables with Tomato Jam, Spinach on Herb Focaccia **DF**

Vegan Meatball Marinara with Plant Based Meatballs, Local Vegan Cheese, Torn Basil **V**

Mortadella & Salami with Provolone, Pepperoncini, Giardiniera, Tomato on Ciabatta

Open Faced Roast Beef with Frizzled Onion, Pimento Cheese, Frisee on Herb Roll

Smoked Prosciutto with Grilled Chicory, Roasted Portobello, Onion Jam, Manchego on Focaccia

DESSERTS - Choice of Two

Lemon Bars **VG**

Assorted Cookies **VG**

Macedoine of Fruit **GF V**

BOXED LUNCH | 70 per Guest

The Olympic Deli is also Available as a Boxed Lunch
with the Following Substitutions:

Soup Will Be Replaced with Individual Bags of Potato Chips

Choice Of One Salad

Choice Of Two Sandwiches

Dessert Will Be Replaced with Whole Fruit or Fruit Salad
and Assorted Cookies

NORTHWESTERNER | 80 per Guest

Cranberry, Pepita, Frisee & Arugula Salad with Champagne Vinaigrette
GF V

Apple, Gem Lettuce & Heirloom Potato with Verjus Blanc **GF VG**

Scarlet Poached Pears with Whatcom Blue Cheese **VG**

Fennel Crusted Smoked Salmon, Brown Butter Bearnaise **GF**

Chicken with Stewed Apples and Beurre Rouge **GF**

Hasselback Potato Gratin, Thyme Oil **GF**

Heirloom Lentils and Grains with Cellared Vegetables and Herb Pistou **V**

Apple Crumble with Vanilla Anglaise **VG**

Diced Fruit Salad **GF V**

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LUNCH BUFFETS *continued*

All Lunch Buffets Include Local Artisan Breads & Sweet Butter, Excluding Olympic Deli Buffet.
Freshly Brewed Coffee & Lot 35 Assorted Teas.

If Less than 20 People, Please Select from Express Options.
Maximum Two-Hour Service Time for Displays, Buffets & Stations.
Add Our Soup of The Moment to Any Buffet For \$9 per Guest.

ISLAND VIBES | 76 per Guest

- Jamaican Shrimp Salad **GF DF**
- Mesclun Greens with Mango Dressing **GF V**
- Napa Cabbage, Poppy Seed and Carrot Slaw **GF VG**
- Spiced Jerk Chicken Breast **GF DF**
- Charred Salmon with Fried Plantain **GF**
- Caribbean Style Rice and Peas **GF V**
- Curried Vegetables **GF V**
- Kale Callaloo **GF V**
- Passionfruit Mango Mousse **VG**
- Rice Pudding **GF V**

CHANCE A LA MER | 78 per Guest

- Shuckers Clam Chowder **GF**
- Sea Vegetable-Palm Cobb Salad, Sesame-Ginger Dressing **GF V**
- Smoked Oyster Dip with Potato Chips and Crudites **GF**
- Root Vegetable Slaw with Meyer Lemon Vinaigrette, Crunchy Seeds **GF V**
- Fried Green Beans **DF**
- Shrimp Rolls with Bibb Lettuce, Old Bay Mayo and House Pickles
- Warm Smoked Salmon Tartine with Boursin, Arugula-Red Onion Salad & Caperberries
- Assorted French Macarons **VG**
- Raspberry Squares **VG**

WHEN IN ATHENS | 74 per Guest

- Village Salad of Peppers, Cucumbers, Red Onions, Feta Cheese, Lemon-Oregano Dressing **GF V**
- Greek Couscous Salad **V DF**
- Oregano Chicken **GF DF**
- Greek Soft Pita Bread & Tzatziki **VG**
- Eggplant Layered with Tomatoes & Roasted Feta **VG**
- Greek Lemon Potatoes **GF V**
- Roasted Mixed Vegetables **GF VG**
- Baklava **VG**
- Nanaimo Bar **VG**



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PLATED LUNCH

All Plated Lunches Include: Local Artisan Breads Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas.

Three-Course Lunch Price is Shown by Each Entrée & Consists of Your Choice of Soup or Salad, Entrée & Dessert.

To Select a Four-Course Lunch (pre-selected entrée), Add \$10.00 per Guest.

To Allow Guests to Select Their Entrée Tableside (only available with four course lunch), Add \$22.00 per Guest.

If Less than 20 People, Please Choose from the Express Plated Lunch Options.

SALAD

Bibb Lettuce with Tangerine GF V

Puffed Quinoa, Champagne Vinaigrette

Baby Kale & Heirloom Tomato VG

Grilled Red Onion, Beecher's Flagship Cheddar, Rye, Herb Buttermilk Dressing

Mixed Greens with Icicle Radish GF V

Candy Cane Beet, Hazelnut Conserva and Mint-Meyer Lemon Vinaigrette

Baby Mozzarella and Confit Pearl Onion GF VG

Thyme Balsamic, Lolla Rosa

Kale & Romaine Caesar Salad

Black Garlic Caesar Dressing, Winter-Herb Panna Gratta & Parmesan

SOUP

Black-Eyed Pea & Smoked Pork Shank GF DF

Cauliflower Pesto, Baby Kale

Cellared Vegetable-Tomato Bisque GF V

Smoky Eggplant, Fennel & Orange, Basil Pistou

Beecher's Cheddar-Cauliflower VG

Walla-Walla Onion Agrodolce

Shuckers Clam Chowder GF

A Fine Seafood Tradition

MAINS

Citrus-Crusted Salmon GF | 71 per Guest

Maple-Roasted Butternut Squash and Garlic Kale, Crispy Sunchokes, Blood Orange Beurre Blanc

Herb Roasted Chicken Supreme GF | 69 per Guest

Duck Fat Roasted Fingerling Potatoes, Creamed Leeks, Parmesan-Scented Mushrooms, Red Wine Jus

Grilled Jumbo Shrimp | 72 per Guest

Potato Gnocchi, Blistered Tomatoes with Red Pepper Pesto

Petite Tenderloin GF DF | 79 per Guest

Two-2oz Filet Medallions, Warm Salad of Lyonnaise Potatoes, Roasted Tomatoes, Lemon Rapini, Roasted Shallot and Sherry Dressing

Creamy Polenta GF V | 65 per Guest

Garlic Butter Mushroom Ragout, Grilled Broccolini and Pomodoro

SWEETS

Black Forest Cake, Whipped Cream, Maraschino Cherries **VG**

Carrot Cake, Roasted Pineapple, Maple Pecan **VG**

Opera Cake, Chantilly, Caramelized Cocoa Nibs

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HORS D'OEUVRES

Minimum Two Dozen Per Selection.

Maximum Two-Hour Service Time for Displays, Buffets & Stations.

COLD CANAPÉS | 78 per dozen

Confit Carrot, Red Pepper Hummus, Crispy Alliums, Aleppo **GF V**

Roasted Black Grapes, Blue Cheese, Frisee, Pate Brisee **VG**

Sherry Roasted Beet, Pearl Mozzarella, Rye Crumb, Dill **VG**

Roasted Squash, Whipped Ricotta and Hazelnut Conserva, Focaccia **VG**

DELUXE COLD CANAPÉS | 85 per dozen

Crab and Avocado, Sesame Toast, Pickled Ginger **DF**

Mini Lobster Puff, Bibb, Old Bay Mayo

Mushroom Tartelette, Egg Yolk Jam, Truffle **VG**

Tartiflette Bite- New Potato, Reblochon Cream, Crisp Jambon, Pickled Shallot **GF**

HOT HORS D'OEUVRES | 78 per dozen

Spiced Lamb Meatballs, Eggplant, Pomegranate **GF DF**

Parsnip-Potato Latke, Sultanas, Meyer Lemon Crème Fraiche

Potato Samosa, Apple Cranberry Chutney **V**

Firecracker Shrimp Roll, Nuoc Cham **DF**

DELUXE HOT HORS D'OEUVRES | 85 per dozen

Mini Shuckers Crab Cake, Red Pepper Aioli

Tender Beef Bites in Cajun Cream, Crostini

Japanese Sesame Popcorn Chicken, Tamari Aioli, Lemon, Scallion **DF**

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RECEPTION STATIONS

Maximum Two-Hour Service Time for Displays, Buffets & Stations.

**Labor Charge for Chef Attended Stations ~ \$250.00 Each Up To (2) Hours.

Each Additional Hour At \$85 Per Hour. 1 Chef Attendant Required Per (50) Guests.

**TUSCAN BOUNTY | 58 per Guest

Our Attendants Will Prepare Custom-Made Pasta Dishes with a Bounty of Pasta and Toppings. Includes Artisan Bread Rolls and Garden Green Salad.

Toppings to Include: Choose 7 Toppings

Italian Sausage, Cold Water Baby Shrimp, Grilled Chicken Breast, Roasted Winter Squash, Bell Peppers, Shaved Parmesan Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Roasted Tomato, Red Onion, Charred Romanesco Heirloom Cauliflower, Grilled Scallions, Pesto

Tossed With Your Choice of Two Types Pasta:

Three Cheese Tortellini, Potato Gnocchi, Whole Wheat Penne, Rigatoni Pasta

Complete Custom Creations with Choice of Two Sauces:

Roasted Tomato Sauce, Pesto Cream Sauce, Fresh Herbs with Chili Flake and Extra Virgin Olive Oil

BAKED BRIE VG | 525 each

Baked French Brie in Puff Pastry, Orange Cranberry-Rosemary Confit and Sliced Baguette

Priced Per Brie, Serves Approximately 50 Guests

SEAFOOD CORNER

Ice Carving for Display Priced Separately Speak to Your Events Manager

Jumbo Shrimp, Chimichurri and Cocktail Sauce **GF DF** | 85 per dozen

Oysters, Mignonette Sauce **GF DF** | 85 per dozen

Snow Crab Cocktail Claws, Drawn Butter and Cocktail Sauce **GF DF** | 130 per pound

King Crab Legs, Drawn Butter and Cocktail Sauce **GF DF** | 160 per pound

Served With Lemon Cheeks **GF DF**

Oyster Shucker Needed for Oyster Station \$300.00 For Up To (2) Hours

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BUILD YOUR OWN “POKE” BOWL STATION | 55 per person

Composed Albacore Tuna Ginger, Macadamia Nut, Green Onion, Seaweed, Chili

Composed Salmon Cucumbers, Tomatoes, Garlic Chili Sauce, Sesame Oil

Steamed Rice **GF V**

Toppings:

Seaweed Salad, Pickled Ginger, Cucumbers, Sliced Radish, Sweet Corn, Red Onion, Cilantro, Green Onion, Crispy Garlic, Spicy Mayo, Sweet Soy Sauce, Ponzu

SUSHI AND SASHIMI STATION

| 80 per Guest, Six Pieces per Guest

Accoutrements Including: Wasabi, Soy Sauces, Ginger, Seaweed Salad, Cucumber Salad

California Rolls **GF**

Avocado Rolls **GF V**

Salmon & Tuna Sashimi **GF**

Shrimp Nigiri **GF**

STREET TACOS | 45 per Guest

Choice of Two:

Ancho Rubbed Grilled Flank Steak **GF DF**

Pork Carnitas **GF DF**

Chicken Tinga **GF DF**

Chipotle Lime Shrimp **GF DF**

Sauteed Mushrooms and Peppers **GF V**

Includes:

Flour Tortillas **VG DF**

Cilantro, Pico De Gallo, Sour Cream Cheese, Salsa **VG GF**

INTERNATIONAL AND DOMESTIC PREMIUM CHEESES

| 35 per Guest Based On 4 Oz of Cheese Per Guest

Parmigiano-Reggiano With Red Onions Balsamic Marmalade **GF VG**

Brie With Red Pepper Compote **GF VG**

Gruyere With Anise Infused Wild Honey **GF VG**

Gorgonzola With Mustard **GF VG**

Garnished With Grapes, Artisan Breads and Crisps **VG**

THE MED | 38 per Guest

Herb Falafels **GF V**

Cucumbers and Tomato **GF V**

Mini Naan **VG**

Hummus and Tzatziki, Sambal Oelek **GF V**

ANTIPASTO PLATTER | 40 per Guest

Salami, Prosciutto, Chorizo, Marinated Beecher's Cheese Curds, Pesto Pearl Mozzarella **GF**

Olives, Marinated Peppers, Artichokes, Sweet Drop Peppers and Cornichons **GF V**

Sundried Tomato Hummus, Tapenade **GF V**

Focaccia Bread, Grainy Mustard **V DF**

DESSERT STATION | 85 per Dozen

Cake Pops

Assorted Macarons

Choux Au Craquelin

Mini Cheesecake Bites

Eclairs

Dublin Chocolate Mousse Cake

Butter Madeline

All food and beverage functions and room rental charges are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's non-supervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account.

CARVING STATIONS

***Labor Charge for Chef Attended Stations ~ \$250.00 Each, Maximum Two-Hour Service Time for Displays, Buffets & Stations. Each Additional Hour At \$85 Per Hour. 1 Chef Attendant Required Per (50) Guests.*

****Whole Roasted Striploin GF DF | 1150 each**

Grilled Walla Walla Sweet Onions, Cheese Herb Rolls
Priced Per Striploin, Serves Approximately 30 Guests

Pollo a la Brasa GF DF | 95 each

Aji Verde Sauce, Roasted Mini Peppers and Sweet Potato
Serves Approximately 8 Guests

****Memphis-Style Beef Brisket | 450 each**

Jalapeno-Spiked Slaw, Carolina Mustard Sauce, Butter Rolls
Priced Per Brisket, Serves Approximately 30 Guests

****Wellington Whole Roasted Beef Tenderloin | 790 each**

Beef Tenderloin, Truffle Duxelles, Puff Pastry, Red Wine Jus
Priced Per Tenderloin, Serves Approximately 15 Guests

LATE NIGHT

Maximum Two-Hour Service Time for Displays, Buffets & Stations

Olympic Deluxe | 35 per Guest

Potato Bun, ¼ Beef or Veggie Patty, Tillamook Cheese, Battered Onion Ring,
Secret Sauce & Waffle Fries

Loaded Beecher's Cheddar Macaroni and Cheese

BBQ Pulled Pork & Pickled Onion | 40 per Guest
Lobster & Charred Scallion-Pepper Ragout | 48 per Guest

Duck Confit Tater Tot Poutine | 35 per Guest

Peppercorn Gravy, Beecher's White Cheddar

Plant-Based Chorizo-Potato Quesadillas V | 38 per Guest

Vegan Queso and Guacamole

Crispy Chicken Sandwich | 38 per Guest

Griddled Milk Bread, Gochujang Aioli, Kimchi Slaw

Chilled Korean Noodle Box VG | 18 per Guest

Spicy Garlic Noodles, Fresh Cucumber & Cabbage, Sesame

Coffee & Cinnamon Churros VG | 25 per Guest

Dulce De Leche, Chocolate Ganache, Cold Brew Coffee

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free





PLATED DINNER

All Plated Dinners Include: Local Artisan Breads Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas.

Three-Course Dinner Price is Shown by Each Entrée & Consists of Your Choice of Soup or Salad, Entrée & Dessert.

To Select a Four-Course Dinner (pre-selected entrée), Add \$15.00 per Guest.

To Allow Guests to Select Their Entrée Tableside (only available with four course dinner), Add \$33.00 per Guest.

Entrée Selections must be Narrowed to Two Protein Options and One Vegetarian or Vegan Option.

If Less than 20 People, a \$10.00 per Guest Fee Will Apply.

FAMILY STYLE PRE-SET ITEMS

Antipasti

Selection of Cured Meats and Premium Cheese with Fresh and Preserved Fruits and Vegetables, Crisps and Crackers | *Additional 32 per Guest*

Crab Cake & Grilled Shrimp Duet, Celery Remoulade and Apple-Fennel Salad | *Additional 35 per Guest*

Tuna Crudo, Charred Avocado, Nori Rice Crisp and Hearts on Fire **GF DF** | *Additional 28 per Guest*

Chef Shane's Thyme Cheddar Biscuits with Fairmont Honey and Apple Butter **VG** | *Additional 8 per Guest*

SOUPS

Manila Clam Chowder **GF**

Fingerling Potato, Slab Bacon, White Winter Vegetables

Curry Coconut Carrot **GF V**

Chilies, Crispy Alliums, Soft Herbs

Chicken Orzo Soup **DF**

Rosemary Crumb, Scallion Oil

Kuri Squash and Autumn Apple **GF V**

Espelette Delicata and Hazelnut Gremolata **GF V**

Sunchoke Cream **GF**

Parmesan Espuma, Crisp Root Vegetables

SALADS

Sherry-Marinated Beets **VG**

Whipped Triple Cream, Orange-Horseradish Persillade, Arugula and Herb Palmier

Caesar Wedge Salad

Gem Lettuce, Horseradish Parmesan Dressing, Garlic Herb Crostini and Beecher's Reserve

Pear Panzanella **V**

Fresh Pear, Walnut Bread, Chicory and Pomegranate, Saba

Green Garbanzo Bean and Frisee **GF VG**

Smoked Blue Cheese Dressing, Castelvetro Olives

Tender Greens with Roasted Black Grape **GF V**

Heirloom Apple, Sicilian Pistachio and Verjus Rouge

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

PLATED DINNER continued

MAINS

Creamy Celeriac Farro VG | 88 per Guest

Red Pear, Brussels Sprouts, Onion Conserva, Ferndale Farmstead Roundbale Cheese

Hen Of the Woods Mushroom Gnocchi VG | 90 per Guest

Vanilla-Beet, Hazelnut Gremolata, Arugula

Harissa Chickpea & Grilled Broccolini GF V | 88 per Guest

Crispy Chickpea Polenta, Blood Orange, Red Pepper Romesco

Beef Tenderloin GF | 120 per Guest

Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts & Roasted Radish with Red Wine Demi-Glace

10oz New York Strip Steak | 109 per Guest

Battered Walla Walla Onion, Sauce Bordelaise, Beecher's Reserve Hasselback Potato and Garlic-Butter Mushrooms

Lamb Osso Bucco GF DF | 100 per Guest

Mint Sauce Verge, Sultana Jus with Heirloom Polenta and Maple Roasted Butternut

Seared Black Cod GF | 102 per Guest

Butternut-Leek Pave, Caper Brown Butter, Tender Green Salad

Oven Roasted Salmon GF DF | 110 per Guest

Miso Honey Sweet Potato, Roasted Red Cabbage, Sherry Maple Beurre Blanc

Airline Chicken DF | 95 per Guest

White Bean Ragout, Charred Heirloom Cauliflower, Sage Crumb, Calvados Gastrique

ADDITIONS

Choice of Seasonal Sorbet with Sparkling Float Intermezzo | 10 per Guest

DESSERTS

Spiced Apple Cheesecake VG

Dulce De Leche, Chantilly Whipped Cream

Trio Chocolate Mousse Cake

Salted Caramel Sauce, Madagascar Vanilla Whipped Cream

Apple Tartlet VG

Almond Cream, Spiced Anglaise, Fresh Berries

Red Velvet Cream Cheesecake VG

Raspberry Coulis

GF - Gluten Free | **VG** – Vegetarian | **V** – Vegan | **DF** – Dairy Free





DINNER BUFFET

All Dinner Buffets Include Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas.

If Less Than 50 People, a \$25.00 per Guest Fee Will Apply.

Maximum Two Hour Service Time for Displays, Buffets and Stations.

SONORAN SUNSET | 105 per Guest

Calabacitas Squash and Tomatillo Soup **GF V**

Guacamole with Chips and Crudites **GF V**

Cactus Paddle Salad, Pricky Pear Vinaigrette **GF V**

Duck & Poblano Quesadilla with Seed Salsa Macha, Queso Oaxaca

Rockfish Tacos, Crisp Cabbage and Mango Salsa **GF**

Mushrooms & Kuri Squash Tacos **V**

Coriander Lime Rice **GF V**

Charros Fried Pinto Beans **GF V**

Churros, Chocolate, Dulce de Leche Sauce **VG**

Passionfruit Mango Mousse Cake **VG**

STEAKHOUSE | 125 per Guest

Washington Onion Soup

Caesar Salad with Horseradish-Parmesan Dressing

Steak Tips in Cajun Cream, Herb Crostini

Bacon Wrapped Prawns Casino and Arugula Pistou

Herb Roasted Potato Wedges with Garlic Sour Cream **GF VG**

Garlic-Cheese Rolls **VG**

Beet Tartare with Root Vegetable Chips **GF V**

Tiramisu **VG**

Black Forest Cake **VG**

EAST BY NORTHWEST | 140 per Guest

Shoyu-Mushroom Soup **GF V**

BBQ Duck & Pork Belly with Buns & Pickles, Hoisin **DF**

Kung Pao Chicken with Peppers & Roasted Peanuts with Rice **DF**

Spring Rolls with Chili Crisp **VG**

Salt and Pepper Tofu **V DF**

Dumplings & Shui Mai **DF**

Simmered Black Soy Eggplant **V DF**

Garlic Blistered Green Beans **V**

Mango Mousse Cake **VG**

Coconut Rice Pudding **GF V**

GF - Gluten Free | **VG** - Vegetarian | **V** - Vegan | **DF** - Dairy Free

WEDDING PACKAGES

LOVE | 185 per person

Selection of Four Butler Passed Hors D'Oeuvres
Four-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Three-Course Plated Dinner
Coffee and Specialty Tea Service
Custom Wedding Cake*

HONOR | 220 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Premium Bar Service to Include
Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with Guest's
Choice of Entrée at the Dinner Table**
Coffee and Specialty Tea Service
Custom Wedding Cake*

CHERISH | 250 per person

Selection of Six Butler Passed Hors D'Oeuvres
Five-Hour Super Premium Bar Service
to Include Dinner Wine and Sparkling Wine Toast
Four-Course Plated Dinner with
Guest's Choice of Entrée at the Dinner Table**
Coffee and Specialty Tea Service
Selection of One Stationed Late Night Snack
Olympic Beef Sliders or Crispy Chicken Chipotle Sandwiches
Custom Wedding Cake*

All Packages Require a Minimum of 100 Guests* and Include:

- Complimentary changing rooms for each wedding party for the Entire Wedding Day
- Menu Tasting for up to Four Guests
- Complimentary Overnight Accommodations for the Couple on the Wedding Night ~ Room, Tax, and Valet Parking
- Five Complimentary Valet Parking Passes on the Wedding Day
- Exclusive use of Hotel for wedding photography
- Wedding Night Amenity of Champagne, Strawberries, and Personalized Gift for the Newlyweds
- Elegant Banquet Seating and Tables
- Floor-Length Linens with Coordinated Dinner Napkins
- Five Clear Votive Candle Holders with White Candles per Table
- Silver Table Number Holders and Cards
- Personalized Printed Menus
- Customized Dance Floor

**Our wedding packages include a custom white cake proportionate to your guest count, with design features including piping, textured buttercream, fondant, and other finishing design features. Requested designs featuring sugar flowers, gold leaf, custom shapes, etc. might be subject to a minimum \$500 design fee. Please share your desired cake design with your Event contact for more details.*

***Entree Selections must be Narrowed to Two Protein Options and One Vegetarian or Vegan Option.*

****Four Course Dinner consists of Soup, Salad, Entrees, and Wedding Cake.*

*****Late Night Snack menu (page 13) does not apply to Cherish Wedding Package.*





BAR PACKAGES & PRICING

Prices are quoted on a per person basis. Each bar package includes mixed drinks, house beer & non-alcoholic beverages. (*Zero-Proof Cocktails Not Included). A fee of \$350 per bartender will be applied to package bars for up to four hours. Each additional hour is \$85 per bartender. One bartender is required per 75 guests.

PREMIUM TIER:

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Hornitos Plata Silver Tequila, Old Forester Bourbon, The Famous Grouse Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 43
Three Hour | 57
Each Additional Hour | 15
Consumption Price | 15/cocktail

SUPER PREMIUM TIER:

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casamigos Silver Tequila, Maker's Mark Bourbon, Chivas Regal Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 49
Three Hour | 66
Each Additional Hour | 18
Consumption Price | 18/cocktail

LUXURY TIER:

Absolut Elyx Vodka, The Botanist Gin, Bacardi Superior Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon, The Macallan Double Cask 12yr. Scotch, Martini & Rossi Vermouths

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, NA Beer

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA
Chardonnay, Dark Harvest, Columbia Valley, WA
Pinot Noir, Angeline Vineyards, CA
Sauvignon Blanc, Angeline Vineyards, CA
Brut Cava, Querena, SP

Soft Drinks, Fruit Juice, Sparkling Water

Two Hour | 58
Three Hour | 77
Each Additional Hour | 20
Consumption Price | 20/cocktail



BEVERAGE ENHANCEMENTS

CLASSIC COCKTAILS

15/18/20 *Based on Beverage Tier Selected

APEROL SPRITZ

Aperol, Soda, Prosecco, Orange

PALOMA

Blanco Tequila, Grapefruit Juice, Sugar, Soda

OLD FASHIONED

Bourbon, Bitters, Sugar

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Cold Brew

MOSCOW MULE

Vodka, Lime, Ginger Beer

BRUNCH BAR

MIMOSA | 14

Orange or Grapefruit

BLOODY MARY

15/18/20 *Based on Beverage Tier Selected

Vodka or Gin, House-made Bloody Mary Mix, Salt, Garnishes

ZERO-PROOF COCKTAILS

IN THE GARDEN | 12 each

Seedlip Garden, Honey, Lemon, Mint Tea

TEMPERANCE COLLINS | 12 each

Seedlip Spice, Giffard Aperitif, Grapefruit Juice, Soda

CUSTOM COCKTAILS

Our Team of Mixologists Will Curate Tailor-Made Cocktails Exclusive To Your Event.

**Pre-Selected Quantities Must Be Ordered, Minimum 50 each per Event*

Market price

BEER | 8 each

HOUSE SELECTION

Elysian IPA

Heineken

Bud Light

TASTE OF THE PNW | 11 each

Holy Mountain, Black Beer, Dark Ale

Holy Mountain, White Lodge Wit

Stoup, Citra IPA

Stoup, Mosaic Pale Ale

Stoup, Pilsner



WINE SERVICE

WINE

**Priced Per Bottle. Charged on Consumption.*

**Extended Wine Selections Available. Quantities & Price May Vary.*

HOUSE WINE

Cabernet Sauvignon, Dark Harvest, Columbia Valley, WA | 55

Chardonnay, Dark Harvest, Columbia Valley, WA | 55

Pinot Noir, Angeline Vineyards, CA | 55

Sauvignon Blanc, Angeline Vineyards, CA | 55

Brut Cava, Querena, SP | 55

SPARKLING WINE

Brut Imperial, Moët & Chandon, Champagne, FR | 145

Brut, Veuve Clicquot, Champagne, FR | 165

WHITE WINE

Pinot Gris, Kind Stranger, Lawrence Vineyards, WA | 60

Chardonnay, Raeburn Cellar, Russian River Valley, CA | 65

Sauvignon Blanc, Squealing Pig, Marlborough, NZ | 65

RED WINE

Rosé, Dichotomy, Yakima Valley, WA | 60

Cabernet Sauvignon, Kind Stranger, Columbia Valley, WA | 68

Pinot Noir, Jezebel, Willamette Valley, OR | 70

FOOD & BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements.

We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Our menus are subject to change and ingredients may vary based on seasonality or availability. All pricing is guaranteed ninety (90) days prior to your event date. Thereupon prices might change based on commodities market.

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

Due to licensing requirements and quality control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel.

Hotel does not serve shots of liquor at events.

Custom beverage requests will be priced separately.

Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing.

Maximum three options for tableside wine.

Changing bar types will require a pause in service for a minimum of 30 minutes.

See your Event Manager for questions or details.

GUARANTEES

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), five (5) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 5% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability after this time.

If for any reason the notice of the final guaranteed number of attendees is late, then the expected number of attendees for the applicable catered food function will be used for billing purposes. Further, the menu offering for attendees in excess of the expected number of attendees may be based on availability of product and may be different from the selected menu. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food to the final guaranteed number of attendees, and will not guarantee setting the room for more than 5% above the final guaranteed number of attendees.

ADDITIONAL CHARGES

Reset Fee – All changes in space set-up within 3 days of your event will result in a minimum \$500.00 reset fee.

Labor Charge for Attended Stations ~ \$200.00 per Attendant up to (2) Hours. Each Additional Hour at \$85 per Hour.
1 Chef Attendant Required per (50) Guests.

\$350 per Bartender & Cocktail Server Fees (additional fees after 4hrs).

One bartender required per (75) guests.

A 25% surcharge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed surcharge to nonmanagerial service staff. All food and beverage functions are subject to a mandatory 25% surcharge plus current state sales tax, of which 65% is a gratuity that is distributed to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service, and the remaining 35% is an administrative fee that is retained entirely by the Hotel (and not distributed as wages, tips or gratuities to the Hotel's nonsupervisory employees). Event F&B surcharges are subject to change without notice and, depending on the Hotel's location, may be subject to sales or other taxes. If you or your attendees wish to provide an additional tip to the Hotel's staff, please feel free to do so. The mandatory surcharge, and any applicable taxes, will be posted to your Master Account