

Banquet MENU

Fairmont
OLYMPIC HOTEL

Banquet MENU

BREAKFAST BUFFET

Breakfasts Include:

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

If less than 20 people, a \$250 labor fee will apply

Maximum two-hour service time for displays, buffets, & stations

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.

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Petit Déjeuner | 46 per Guest

Butter croissants **pb**

Pan-style vegetable frittata **pb gf**

Sliced fruit & berries **v gf**

Whole grain porridge | oat milk **v gf**

The Cold One | 44 per Guest

Mini danishes | muffins* | croissants **pb gf***

Ellenos yogurt **pb gf**

Seasonal fruit and berries **v gf**

Hard cooked eggs **pb gf**

Assorted cereals and milk **pb**

Assorted local breads & premium bagels | cream cheese | butter and preserves **pb**

The Sound | 48 per Guest

Ellenos yogurt **pb gf**

Mini danishes | muffins* | croissants **pb gf***

Seasonal fruit and berries **v gf**

Pan-style vegetable-cheese frittata **pb gf**

Bacon and pork sausage or chicken-apple sausage **gf df**

Assorted local breads & premium bagels | cream cheese | butter and preserves **pb**

Olympic Breakfast | 61 per Guest

Ellenos yogurt **pb gf**

Mini danishes | muffins* | croissants **pb gf***

Seasonal fruit and berries **v gf**

Scrambled eggs **pb gf**

Bacon and pork sausage or chicken-apple sausage **gf df**

Herbed breakfast potatoes **gf df**

Steel cut oatmeal with brown sugar | oregon hazelnuts | blueberries **v gf**

Assorted local breads & premium bagels | cream cheese | butter and preserves **pb**

A La Carte Vegan Option | 15 per Guest

Veggie breakfast wrap or Olympic breakfast with veggie sausage and scrambled tofu **v**

**when muffins are served, gluten-free option will be available*

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

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A LA CARTE ADDITIONS

Must be combined with buffet package, not available individually

Minimum order one dozen

Individual Greek Fruit Yogurt Parfait pb gf | 14 per Guest

Overnight Bircher Muesli v gf | 13 per Guest

Spiced Oatmeal v* gf | 16 per Guest

Apple chips | oregon hazelnuts | brown sugar
| *milk on the side

Macrina Bakery Sourdough Bagels pb | 26 per Guest

Cold-smoked salmon | cream cheese | red onion
| capers

Vanilla Pearl Sugar Waffles pb | 16 per Guest

Huckleberry-thyme conserva

Buttermilk French Toast pb | 16 per Guest

Peach compote | toasted almond

EGGS BENEDICT QUICHE

**Minimum order one dozen per type*

Crab-Avocado | 45 per Guest

Creole Ham and Gruyere | 18 per Guest

Truffle Mushroom pb | 16 per Guest

CHEF ATTENDED OMELET STATION | 29 per Guest

Minimum 20 guests, (1) attendant required per every (50) guests.

Full guest count per guarantee required.

Labor charge for attended stations is \$250 each up to (2) hours.

Each additional hour at \$85 per hour.

Includes: farm fresh free-range eggs | egg whites | just egg plant-based egg substitute.

Served your way with choice: cheddar cheese | gruyere | bacon | chicken-apple sausage | tomato | spinach | woodland mushrooms | sweet peppers | herbs

BREAKFAST SANDWICHES

**Minimum order ½ dozen per type*

Sausage with Cheddar Cheese | 18 Each

Fried egg | spicy aioli | english muffin

Crispy Potato-Chicken-Apple Sausage Wrap | 18 Each

Farm fresh eggs | tillamook cheddar cheese
| mama lil's peppers

Smoked Salmon | 26 Each

Sourdough bagel | boursin cheese
| pickled onion

Tofu Scramble v | 18 Each

Red peppers | arugula | avocado wrap

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PLATED BREAKFAST | 57 per Guest

TO START:

Choice of one:

Seasonal Fruit Yogurt Parfait **pb gf**

Individual Bircher Muesli **pb gf**

Choice of one:

Olympic Breakfast

Two farm fresh scrambled eggs | choice of bacon or chicken-apple sausage | herbed breakfast potatoes | whole-grain sourdough toast

Cocoa Pancakes

fresh berries | whipped butter

Tasso Ham Denver Scramble

Roasted mushrooms | Beecher's cheddar cheese | sweet peppers | whole grain sourdough toast

Smoked Salmon Eggs Benedict

Pimenton hollandaise | shaved red onion | herbed breakfast potatoes

Peanut Butter Berry Smoothie Bowl **pb gf**

Bee pollen | toasted coconut | blossoms

ADD FAMILY-STYLE

ENHANCEMENTS | 10 per Guest

Choice of one:

Mini danishes, muffins* | croissants **pb gf***

Seasonal fruit and berries **v gf**

Blini with smoked salmon | crème fraiche | crisp capers

BOXED BREAKFAST | 46 per Guest

If less than 20 people, a \$250 labor fee will apply

Hard cooked eggs **pb gf**

Overnight oats with berries **pb gf**

Ellenos yogurt **pb gf**

Whole fruit **v gf**

Preserves and croissant **pb**

Green goddess juice or orange juice **v**

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REFRESHMENT BREAKS

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Good Morning | 35 per Guest

Build-your-own trail mix with seasonal selections **pb**

Melon slices **v**

Peanut butter mocha banana smoothie **pb gf**

Made in Washington | 37 per Guest

Seneca apple chips **v gf**

Chukar cherries ellenos parfait **pb**

Beecher's cheese | Coro Meats antipasti cones

Crunch & Munch | 32 per Guest

Buttered popcorn **pb gf**

Roasted thyme cashews **pb gf**

Fresh berries **v gf**

Snack Attack | 37 per Guest

Pimento cheese dip **pb gf**

Red pepper hummus **v gf**

Avocado dip **pb gf**

Sea salt potato chips **v gf**

Baby carrots | radish | kirby cucumber crudites with key lime | guajillo **v gf**

Break Your Way | 30 per Guest

Choice of Three:

Assorted kind bars **pb**

Whole seasonal fruit **v**

Bagged: chips | pretzels | popcorn **pb**

Yellow corn tortilla chips guacamole | salsa | sour cream **pb gf**

Seasoned cashews (85 grams per person) **v gf**

Roasted almonds (85 grams per person) **v gf**

Timeless Teatime | 60 per Guest

Selection of seasonal tea sandwiches and delicate pastries

Variety of Loose-Leaf Teas (choose four):

Earl Grey

Imperial Breakfast

Japan Sencha

Jasmin Gold

Oregon Mint (decaf)

Egyptian Chamomile (decaf)

Bella Coola Punch (decaf)

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

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COMMUNITY ENGAGEMENT OPTIONS

Looking to make a meaningful impact at your meeting or conference?

Check out these easy ways to give back. Choose an option, have your guests donate, provide, or pack the items, and we'll handle the drop-off!

If someone is unable to bring an item, we can also provide a QR code to collect donations.

Fairmont
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BUILD A HYGIENE KIT

We will provide the items, your guests pack!

- Small box or bag
- Bar soap
- Deodorant
- Disposable razor
- Feminine hygiene products
- Toothbrush
- Toothpaste

Donated to **YWCA** or **Community Lunch**.

*Starting at \$10 per person (*based on items included*), includes 30-minute coffee and tea service.

AIRLINE MILE DRIVE

Make-A-Wish Alaska and Washington - Wishes in Flight

With 75% of wishes requiring flight, airline tickets are the organization's single largest wish expense. Your guests can help keep the cost of wishes down by donating their airline miles. It's a great way to ensure miles never expire and go to good use! Make wishes take flight with your donation of miles or cash.

We will provide a poster and QR code for your registration table or break area for guests to easily donate!

ITEM DRIVE

Prior to guest arrival, start a drive for a chosen item(s)! We suggest choosing smaller items so guests can easily purchase at home and pack with them! We will facilitate the collecting and donating.

CHARITIES AND ITEMS:

TREEHOUSE FOR KIDS

Items to consider: Books for all ages; clothing for infants, children 0-12, and teens 12-22; blankets and stuffed animals; school supplies
Shopping links can be provided!

SEATTLE ANIMAL SHELTER

Items to consider: Collars of all sizes; cat and dog treats; cat and dog toys
Shopping links can be provided!

**Ask your Events Manager for other options in
volunteering and fundraising!**

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BREAK ENHANCEMENTS

Minimum order one dozen per type

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Antipasti Cups | 14 Each

Marinated beecher's cheese curds **pb gf**
Olympic provisions landjaeger meatsick **df**
Marinated olives **v gf**
Grissini breadsticks **pb**
Fresh grapes **v**

Cookies | 76 per Dozen

Chocolate chip **pb**
White chocolate macadamia **pb**
Double chocolate **pb**
Oatmeal raisin **pb**
Peanut butter **pb**

Squares | 76 per Dozen

Espresso brownies **pb**
Raspberry squares **pb**
Nanaimo bars **pb**

Pastries | 86 per Dozen

Assorted french macarons **pb**
Lemon meringue tarts **pb**
Assorted choux **pb**
Chocolate dipped cheesecake lollipops **pb**

SWEET BUNDTS AND BREADS

Minimum order one dozen per type, excluding bagels:

Macrina Bakery Organic Sourdough Bagels
| 15 per Guest **pb**

Cream cheese | assorted preserves

Baked Daily | 84 per Dozen **pb**
Assorted danishes | muffins | croissants | butter
| preserves

Chocolate Walnut & Pecan Banana Bread
| 6 per Piece **pb**

Assorted Doughnuts | 84 per Dozen **pb**

Assorted Scones | 84 per Dozen **pb**
Clotted cream | preserves

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BEVERAGES

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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
Fever Tree sodas | 8 Each
Bottled energy drinks: Red Bull, Red Bull sugar free
Stumptown cold brew | 9 Each
Individual bottled juices | 9 Each

Freshly Brewed Coffee & Lot 35 Specialty Tea

All Day, 8 Hours | 30 per Guest
Half Day, 4 Hours | 19 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 Additional per Guest
Half Day, 4 Hours | 9 Additional per Guest
30-Minute Break | 5 Additional per Guest

Beverages by the Gallon

Freshly squeezed orange or grapefruit juice | 60 per Gallon
Apple juice or cranberry juice | 60 per Gallon
Iced tea | 60 per Gallon
2% Milk, skim milk | 40 per Gallon
2% Chocolate milk | 40 per Gallon

Smoothie and Juice Bar | 80 per Gallon

Mango coconut smoothie **v gf**
Peanut butter banana mocha **pb gf**
Triple berry blossom **v gf**

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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.

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Queen Anne | 65 per Guest Plated / 69 per Guest Buffet

Bread rolls **v**

Seasonal vegetable ravioli | spinach | chablis-butter **pb**
NY cheesecake **pb**

Magnolia | 70 per Guest Plated / 75 per Guest Buffet

Bread rolls **v**

Caesar wedge salad

Flat iron steak | herb potatoes | tender asparagus **df**
Nanaimo bar **pb**

Fremont | 68 per Guest Plated / 73 per Guest Buffet

Bread rolls **v**

Baby mizuna | baby tomatoes | crispy alliums | lime fish sauce vinaigrette **gf**
Chili-garlic marinated chicken breast | burnt orange | roasted squash | chili drop sarde pasta **df**
Chocolate crunch cake | coulis **pb**

Ballard | 74 per Guest Plated / 79 per Guest Buffet

Bread rolls **v**

Tender greens | fresh green beans | tomato | 6 minute egg | warm herbed potatoes **pb gf**
Blackened salmon | herb rice | tomato confit **gf df**
Chocolate mousse cake **pb**

ICED BEVERAGE

Choice of one included with express lunch

Green iced tea

Cucumber spiked water

Berry water

ENHANCEMENTS

Harvest Platter **pb gf** | 16 per Guest

In-season vegetables | red pepper hummus | pimento cheese dip

Soup of the Moment | 12 per Guest

Salad Your Way **pb gf** | 18 per Guest

Tender greens | seasonal vinaigrette | creamy dressing | cherry tomatoes | cucumber | garbanzo beans | broccolini | shaved radish | carrot | parmesan cheese | chevre | dried cherries | croutons | sunflower seeds | puffed quinoa

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

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 12 per guest.

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OLYMPIC DELI | 75 per Guest

TO START:

House Kettle Chips **v gf**

Pickles **v gf**

Salads - choice of two:

Grilled Potato Salad **pb gf**

Cornichon | fresh dill

Caesar Pasta Salad **pb**

Asparagus | cherry tomatoes | artichoke | parmesan dressing

Lemon Grilled Broccoli Salad **v gf**

Harissa **pb** | chickpeas

Assorted Hand Cut Greens **pb gf**

Cherry tomatoes | cucumber | puffed quinoa | green goddess dressing

Sandwiches - choice of three:

To add gluten free selections, an additional \$4 per guest will be applied

Grilled Vegetable Wrap **v**

Red pepper hummus | smashed avocado | arugula salad

Turkey Club

Whole grain sourdough | lettuce | tomato | onion | bacon jam

Lemongrass-Grilled Chicken Banh Mi

Daikon & carrot pickle | fresh cilantro | jalapeno | kewpie

Meatball Marinara with Plant Based Meatballs **pb**

Local vegan cheese | torn basil

Mortadella & Salami with Pepperoncini **df**

Giardiniera | tomato | ciabatta

Warm Roast Beef Grinder with Provolone

Grilled onions & mushrooms | herb roll

Albacore Tuna Salad with Peppercorn

Remoulade

Pickled red onion | mama li's peppers | toasted milk bread

Desserts - choice of two:

Lemon Bars **pb**

Assorted Cookies **pb**

Whole Fruits **v**

BOXED LUNCH | 72 per Guest

The Olympic Deli is also available as a boxed lunch with the following:

Local Potato Chips **v gf**

Choice Of One Salad & Two Sandwiches

Whole Fruit **v gf**

Assorted Cookies **pb**

Fairmont Olympic is proud to offer luncheons for guests on the go which include no single use plastics.

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PIKE PLACE | 85 per Guest

Courgette Cream Soup pb gf

Pickled huckleberries and sweet anise

Cranberry, Washington Apple, Frisee & Arugula Salad v gf

Champagne vinaigrette

Baby Kale with Chevre pb gf

Tart cherries | sunflower seeds | honey vinaigrette

Herb Crusted Pacific Salmon gf

Fennel and apple relish | lemon dill sauce

Thyme and Garlic Roasted Chicken Breast gf

Local foraged mushroom fricassee

Garlic Buttered Vegetables gf

Asparagus | haricot vert | cherry tomatoes

Farmer's Market Paella pb gf

Roasted artichoke | squash | zucchini | tomato | olives | green peas

Apple Crumble pb

Vanilla anglaise

Nanaimo Bar pb

INTERNATIONAL DISTRICT

| 78 per Guest

Jamaican Shrimp Salad gf df

Mesclun Greens & Orchids

Sun-dried mango | pimento dressing v gf

Herb Veggie Slaw v gf

Grilled Kalbi Beef Ribs gf

Charred Shishito pepper | scallions | toasted sesame

Thai Red Curry Chicken gf

Thai basil | eggplant | bell pepper | green beans

Seasonal Vegetable Stir-Fry v

Steamed jasmine rice

Passionfruit Mango Mousse Cake pb

Rice Pudding v gf

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DOWNTOWN BISTRO

| 83 per Guest

Minestrone Soup **pb**

Basil pesto | grated parmesan

Sea Vegetable-Palm Cobb Salad **v gf**

Picnic Potato Chips and Crudites **v gf**

Fennel & Jicama **v gf**

Frisee | anori & ginger beer dressing

Fried Dill Pickles **v**

Boeuf Bourguignon **df gf**

Winter root vegetables

Herbed Grilled Chicken Breast **df gf**

Sautéed wild mushrooms | marsala jus

Vegetable Ratatouille **v gf**

Eggplant | squash | peppers | tomato

Dauphinoise Potatoes **gf**

Gruyere | mozzarella | garlic cream

Assorted French Macrons **pb**

Raspberry Squares **pb**

WHEN IN ATHENS | 77 per Guest

Village Salad

Peppers | cucumbers | red onions | feta cheese

| lemon-oregano dressing **v gf**

Greek Couscous Salad **pb**

Greek Soft Pita Bread **pb**

Tzatziki

Oregano Chicken **df gf**

Eggplant Layered with Tomatoes **pb**

Roasted feta

Greek Lemon Potatoes **v gf**

Roasted Mixed Vegetables **v gf**

Baklava **pb**

Berries **pb gf**

Greek yogurt | honey

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PLATED LUNCH

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Three-course lunch price is determined by highest priced entree selection and consists of your choice of soup or salad, pre-selected entrées & dessert.

To select a four-course lunch (pre-selected entrée), add \$10 per guest.

If less than 20 people, please choose from the express plated lunch options.

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SALADS

Bibb Lettuce with Baby Herbs **v gf**

Puffed quinoa | champagne vinaigrette

Baby Kale & Heirloom Tomato **pb**

Grilled red onion | Beecher's flagship cheddar | rye & herb buttermilk dressing

Mixed Greens with Roasted Baby Turnips **pb gf**

Hazelnut conserva | shaved parmesan | red wine vinaigrette

Roasted Butternut Squash and Quinoa Salad **v df**

Tender greens | maple roasted walnuts | blood orange | shallot vinaigrette

Baby Kale Caesar Salad **pb**

Black garlic caesar dressing | porcini croutons | Beecher's reserve cheese

SOUPS

Spiced Butternut Squash Soup **pb gf**

Crispy chickpeas | kale

Potato and Leek Soup **pb**

Herbed croutons | chives

Sweet Potato Soup **pb gf**

Roasted sunflower seeds

Wild Mushroom Bisque **pb gf**

Sautéed shallot | mushroom

Shuckers Clam Chowder **gf** | Add \$6 per Guest

A fine seafood tradition

MAINS

Pan Seared Chicken Breast **gf** | 74 per Guest

Winter vegetable hash | cauliflower mousse | merlot demi

Pacific Salmon **gf** | 75 per Guest

Potato fondant | charred zucchini and squash | tomato eggplant relish | beurre blanc

Grilled Beef Tenderloin **gf** | 84 per Guest

Gruyere potato gratin | garlic thyme roasted tomato | broccolini | sherry sauce

Butternut Squash Risotto **pb gf** | 72 per Guest

Maple roasted butternut squash | shaved parmesan

DESSERT

Hazelnut Dacquoise **pb**

Chocolate ganache | orange liquer mousse | raspberry coulis

Coconut Passion Cake **pb**

Strawberry coulis | pineapple mint salsa

Classic New York Cheesecake **pb**

Macerated strawberries | vanilla whip cream

Lemon Meringue Tart **pb**

Torched meringue | raspberry sauce

Vegan Chocolate Cake **v gf**

Macerated strawberries

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

BUTLER PASSED HORS D'OEUVRES

Minimum three dozen per selection.

Maximum two-hour service time for displays,
buffets & stations.

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COLD CANAPÉS | 82 per Dozen

Caramelized Walla Walla Onion **pb**

Bleu cheese mousse | short crust

Roasted Carrot **pb**

Brioche | whipped ricotta | crispy herb

Tartiflette Bite New Potato **gf**

Reblochon cream | crisp jambon | pickled shallots

Crostini with Green Olive Tapenade **pb**

Whipped goat cheese | marinated artichoke | bruschetta

Stuffed Endive **pb gf**

Washington apple | bleu cheese

DELUXE COLD CANAPÉS

| 90 per Dozen

Dungeness Crab Salad Tart **df**

Olive chimichurri | pimenton

Tuna Poke Spoon **gf**

Crunchy wakame | cucumber relish | dill yogurt

Carrot Crema **v**

Kale chips | herb oil | za'atar

Harissa **df**

Crostini with sundried tomato tapenade | crispy prosciutto

HOT HORS D'OEUVRES

| 82 per Dozen

Herb Falafel **v gf**

Carrot hummus | soft herbs

Potato Samosa **v**

Mint-coriander chutney

Japanese Sesame Chicken **df**

Lemon-shoyu aioli

Mushroom and Chive Triangle **df**

DELUXE HOT HORS D'OEUVRES

| 90 per Dozen

Mini Shuckers Crab Cake **df** | Add 45 per Dozen

Red pepper aioli

Chorizo Stuffed Bacon Wrapped Dates **gf**

Warm roquefort

Firecracker Shrimp Roll **df**

Thai chili glaze

Beef Brochette **df gf**

Cilantro pistou

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

RECEPTION STATIONS

Maximum two-hour service time for displays, buffets & stations.

Guarantee per station must represent 85% of total attendee count.

***Labor charge for chef attended stations - \$250 each up to (2) hours.*

Each additional hour at \$85 per hour.

One chef attendant required per (50) guests.

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**TUSCAN BOUNTY | 65 per Guest

Our attendants will prepare custom-made pasta dishes with a bounty of pasta and toppings.

Includes:

Artisan Bread Rolls **v df**

Garden Green Salad **pb gf**

Toppings to include, your choice of five:

Italian Sausage

Cold Water Baby Shrimp **df gf**

Grilled Chicken Breast **df gf**

Roasted Squash **v gf**

Bell Peppers **v gf**

Shaved Parmesan Cheese **pb gf**

Crumbled Goat Cheese **pb gf**

Sautéed Mushrooms **v gf**

Roasted Tomato **v gf**

Sweet Peas **v gf**

Grilled Scallions **v gf**

Pesto **pb**

Tossed with your choice of two types of pasta:

Three Cheese Tortellini **pb**

Potato Gnocchi **pb**

Whole Wheat Penne **v**

Rigatoni Pasta **v**

Complete custom creations with choice of two types of sauce:

Roasted Tomato Sauce **v gf**

Pesto Cream Sauce **pb gf**

Fresh Herbs with Chili Flake and Extra Virgin Olive Oil **v gf**

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

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**SOUTH-SEATTLE ROASTED CORN STAND | 35 per Guest

Classic and Seasonal Preparations of Tableside

Guacamole **v gf**

Tortilla Chips **df gf**

Chicharron **df gf**

Fresh Crudités **v gf**

Marinated Shrimp **df gf**

Classic Elotes Corn on The Cob **pb df**

Esquites Charred Corn Salad Your Way **pb* df***

Toppings include:

Cotija Cheese **pb gf**

Fresh Lime **v gf**

Chili Lime Salt **v gf**

Flamin' Hot Crumbs **v gf**

Crema & Mayonnaise **pb gf**

Mango Mouse Cake **pb**

Mini Mexican Hot Chocolate Tarts **pb**

SEAFOOD CORNER

Ice carving for display; priced separately speak to your event manager.

Jumbo Shrimp **df gf** | 90 per Dozen

Chimichurri aioli | cocktail sauce

Oysters & Classic Mignonette Sauce **df gf** | 90 per Dozen

Snow Crab Cocktail Claws **gf** | 135 per Pound

Drawn butter | cocktail sauce

King Crab Legs **df gf** | 370 per Pound

Drawn butter | cocktail sauce

Oyster shucker for oyster station \$300 for up to (2) hours.

BUILD-YOUR-OWN POKE BOWL STATION | 59 per Guest

Minimum of 20 guests

Raw Tuna **df gf**

Wild Salmon **df gf**

Lobster Salad **df gf**

Marinated Shrimp **df gf**

Sesame-Ginger Tofu **v gf**

Steamed Rice **v gf**

Toppings include:

Seaweed Salad **v**

Pickled Ginger **v gf**

Cucumbers **v gf**

Sliced Radish **v gf**

Sweet Corn **v gf**

Red Onion **v gf**

Cilantro **v gf**

Green Onion **v gf**

Crispy Garlic **v gf**

Spicy Mayo **pb gf**

Sweet Soy Sauce **v**

Ponzu **v df**

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

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SUSHI AND SASHIMI STATION | 82 per Guest

Minimum 20 guests

Six pieces per guest

California Rolls **df gf**

Avocado Rolls **df gf**

Salmon & Tuna Sashimi **gf**

Shrimp Nigiri **gf**

Accoutrements Including:

Wasabi & Soy Sauces **v df**

Ginger **v gf**

Seaweed Salad **v gf**

Cucumber Salad **v df**

STREET TACOS | 45 per Guest

Choice of two:

Ancho Rubbed Grilled Flank Steak **df gf**

Pork Carnitas **df gf**

Chicken Tinga **df gf**

Chipotle Lime Shrimp **df gf**

Sauteed Mushrooms and Peppers **v gf**

Includes:

Flour Tortillas **v df**

Sour Cream **pb gf**

Cilantro **v gf**

Cheese **pb gf**

Pico de Gallo **v gf**

Salsa **v gf**

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

THE MED | 38 per Guest

Herb Falafels **v gf**

Cucumbers and Tomato **v gf**

Mini Naan **v df**

Hummus | Tzatziki | Sambal Oelek **pb gf**

ANTIPASTO PLATTER

| 40 per Guest

Salamini | Smoked Duck | Chorizo | Provolone | Pesto Pearl Mozzarella **gf**

Olives | Marinated Peppers | Artichokes | Sweety Drop Peppers | Cornichons **v gf**

Pepper Hummus | Tapenade **pb gf**

Crisps | Grainy Mustard **v df**

DESSERT STATION | 88 per Dozen

Cake Pops **pb**

Eclairs **pb**

Assorted Macaron **pb**

Dublin Chocolate

Choux Au Craquelin **pb**

Mousse Cake **pb**

Mini Cheesecake Bites **pb**

Butter Madeline **pb**

LOCAL AND REGIONAL PREMIUM CHEESES | 35 per Guest

Chef's Selection of Premium Cheeses

Garnished with Seasonal Preserves, Grapes, Crisps **pb**

Banquet MENU

RECEPTION STATIONS

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CARVING STATIONS

****Whole Roasted Striploin df gf | 1150 Each**

Red wine demi-glace **gf**

Bread rolls **pb**

Priced per striploin, serves approximately 30 guests, 4 oz per guest

****Baked Salmon Filet df gf | 500 Each**

Aji verde sauce **v gf**

Roasted mini peppers | sweet potato **v gf**

Priced per filet, serves approximately 10 guests, 4 oz per guest

****Memphis-Style Beef Brisket df gf**

| 450 Each

Jalapeno-spiked slaw **v gf**

Carolina mustard sauce **v gf**

Bread rolls **pb**

Priced per brisket, serves approximately 30 guests, 4 oz per guest

****Torched Hamachi df gf | 700 Each**

Yuzu kosho | cherry blossom shoyu

| seaweed crisps | ebi meshi prawn fried rice

Serves approximately 30 guests, 4 oz per guest

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

LATE NIGHT

Neapolitan Pizza Campania or Margherita Pizza | 40 per Pizza

Sausage | mushroom | onion | fresh mozzarella | italian tomato | fresh basil | pecorino romano

Fresh mozzarella | italian tomato | fresh basil | pecorino romano **pb**

8 Slices per pizza

Loaded Beecher's Cheddar Macaroni and Cheese

BBQ pulled pork & pickled onion | **40 per Guest**

Lobster & charred scallion-pepper ragout | **48 per Guest**

Shuckers Popcorn Shrimp df | 22 per Guest

Marie rose | dill tartar sauce

Plant-Based Chorizo Nachos v gf | 38 per Guest

Vegan queso | guacamole | garden vegetables

Crispy Chicken Slider | 175 per Dozen

Griddled potato bun | spicy aioli | ginger-scallion slaw

Seattle Stadium-Style Garlic Fries pb df | 22 per Guest

Fresh herb | fry sauce | chimichurri aioli | zesty ketchup

Coffee & Cinnamon Churros pb | 25 per Guest

Dulce de leche | chocolate ganache | cold brew coffee

Banquet MENU

PLATED DINNER

All Plated Dinners Include:

Local Artisan Breads & Sweet Butter, Freshly Brewed Coffee, Lot 35 Assorted Teas.

Three-course dinner price is determined by highest priced entree selection and consists of your choice of soup or salad, pre-selected entrées & dessert.

To select a four-course dinner (pre-selected entrée), add \$20 per guest.

To allow guests to select their entrée tableside (only available with four course dinner), add \$30 per guest. Protein and fish accompaniments will be pomme puree, broccolini, mushroom cappuccino.

If less than 20 people, a \$250 labor fee will apply

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SOUPS

Curry Coconut Carrot **gf**

Chilies | crispy alliums | soft herbs

Creamed Tomato Bisque **gf**

Basil citrus dungeness crab | fennel confit

Butternut Squash Soup **gf**

Quinoa | pomegranate

Mushroom Velouté **gf**

Parmesan pangratto

SALAD

Caesar Wedge Salad

Gem lettuce | horseradish-parmesan dressing | garlic-herb panna gratta | Beecher's reserve

Bibb Lettuce with Baby Herbs **gf**

Puffed quinoa | champagne vinaigrette

Baby Kale & Heirloom Tomato **gf**

Grilled red onion | Beecher's flagship cheddar | rye | herb buttermilk dressing

Mixed Greens with Roasted Baby Turnips **gf**

Hazelnut conserve | shaved parmesan | red wine vinaigrette

Beet & Seasonal Stone Fruit **gf**

Mint | honey-rice vinaigrette

MAINS

Grilled Chicken Supreme **gf** | 110 per Guest

Roasted winter vegetables | asparagus | celeriac puree | whole grain mustard dill velouté

Merlot Braised Beef Short Ribs **gf** | 125 per Guest

Maple butternut squash puree | cumin roasted rainbow carrots

Herb Crusted Rack of Lamb **gf** | 133 per Guest

Ratatouille | roasted winter squash | sunchoke puree | red wine jus

Lemon Thyme Roasted King Salmon **gf**

| 115 per Guest

Roasted sweet potato | Washington apple | fennel slaw | champagne butter emulsion

Pan Fried Alaskan Halibut **gf** | 115 per Guest

Roasted fingerling potatoes | confit heirloom cherry tomatoes | haricot vert | tomato beurre blanc

Grilled Beef Tenderloin **gf** | 135 per Guest

Roasted maitake mushroom | asparagus | potato dauphinoise | bordelaise sauce

Confit Fried Artichoke **v** | 98 per Guest

Sunchoke puree | caper walnut agave relish

ADDITIONS

Sorbet with Champagne Float Intermezzo **gf**

| 10 per Guest

Family Style Antipasti | 20 per Guest

Selection of cured meats | premium cheese | fresh and preserved fruits | vegetables | crisps | crackers

SWEET ENDING

Dublin Chocolate Mousse Cake **pb**

Salted caramel | chantilly cream

Citrus Meringue Tart **pb**

Raspberry gel

Classic New York Cheesecake **pb**

Macerated berries | raspberry coulis

Tiramisu **pb**

Espresso anglaise | vanilla chantilly

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

DINNER BUFFETS

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

*If less than 50 people, a \$25 per guest fee will apply.
Maximum two-hour service time for displays, buffets and stations.*

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PNW ROAD TRIP | 110 per Guest

Potato and Leek Soup **gf**

Crisp prosciutto

Shaved Brussel Sprout, Apple, and Pomegranate Salad **v**

Candied pecans | cranberry | parmesan | apple cider | maple vinaigrette

Farro & Kale Salad **pb**

Goat cheese | cherries | toasted almonds

Red Wine Braised Beef Short Ribs **gf**

Buttered vegetable mirepoix | mushroom jus

Lemon Thyme Roasted Chicken **df gf**

Asparagus and artichoke fricassee

Herb Crusted Salmon

Tomato fondue | caper-olive-sundried tomato relish

Roasted Rainbow Baby Carrots Vichy **gf**

Fresh herbs

Potato Lyonnaise **gf**

Buttered onions | parsley

Carrot Cake **pb**

Chocolate Cake **pb**

CASCADES | 130 per Guest

Cream of Sweet Potato Soup **gf**

Toasted walnuts

Caesar Salad

Horseradish-parmesan dressing

Gem Wedge Salad **gf**

Tomato | bacon | blue cheese dressing

Roasted Chicken Breast **df gf**

Tomato | pepper | olive | oregano | basil sauce

Alaskan Halibut **gf**

Grilled asparagus | lemon butter sauce

Rosemary Garlic Grilled Lamb Cutlets **df gf**

Red wine sauce

Sicilian Caponata **v**

Squash | eggplant | peppers | raisins

Olive Oil Roasted Tri-Color Fingerling Potatoes **v**

Lemon garlic vinaigrette

Chocolate Fudge Cake **pb**

Cheese Cake **pb**

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

DINNER BUFFETS

All Dinner Buffets Include:

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THE HEARTH

| 145 per Guest

Maple Pear Parsnip Soup **pb**

Salad Bar **v pb**

Mixed baby greens | artichoke hearts | cherry tomato | cucumber | red onion | olives | carrots | edamame | parmesan cheese | croutons | champagne vinaigrette dressing | asian sesame dressing

Seared New York Strip **gf**

Red onion jam | crumbled gorgonzola | rosemary jus

Roasted Pork Tenderloin **df gf**

Grilled king oyster mushroom | pickled mustard seeds | mustard demi

Chicken Saltimbocca **df gf**

Sage | prosciutto | roasted broccolini | pan sauce

Roasted Winter Root Vegetables **v**

Fried sage

Pan Roasted Brussels Sprouts **gf**

Smoked bacon | balsamic

Apple Crumble **pb**

Lemon Blueberry Crumble Cake **pb**

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

WEDDING PACKAGES

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LOVE | 200 per Guest

Selection of Four Butler Passed Hors D 'Oeuvres
(not including Deluxe Hors D'Oeuvres)
Four-Hour Premium Bar Service
Red and White Tableside Wine during dinner
Sparkling Wine Toast
Three-Course Plated Dinner with Pre-determined Entrée
Coffee and Specialty Tea Service
Custom Wedding Cake*

HONOR | 240 per Guest

Selection of Six Butler Passed Hors D 'Oeuvres
(not including Deluxe Hors D'Oeuvres)
Five-Hour Premium Bar Service
Red and White Tableside Wine during dinner
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 | 275 per Guest

Selection of Six Butler Passed Hors D 'Oeuvres
(not including Deluxe Hors D'Oeuvres)
Four-Hour Super Premium Bar Service
Red and White Tableside Wine during dinner
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*
Selection of One Stationed Late-Night Snack***
- Olympic Beef Sliders or Crispy Chicken Chipotle Sandwiches

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 Day-Use 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 Tealights per Table
- Silver Table Number Holders and Cards
- Personalized Printed Menus
- Fairmont 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. may be subject to a minimum \$500 design fee. Please share your desired cake design with your Event Manager for more details.

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

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

***Late Night Snack menu (page 17) does not apply to Cherish Wedding Package.

v vegan | **pb** plant based / vegetarian | **df** dairy-free | **gf** gluten-free

Banquet MENU

PREMIUM TIER

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Herradura Silver, Old Forester 86 Whiskey, Dewars White Label, Martini & Rossi Vermouth

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, Athletic Brewing Golden

Chardonnay EOS, CA
Sauvignon Blanc, Silver Gate, CA
Pinot Noir, EOS, CA
Cabernet Sauvignon, Silver Gate, CA
Brut Cava, Querena, SP
Soft drinks, Fruit Juice, Sparkling Water

Upgrade to Washington wine options add \$10 per Person

Metier Sauvignon Blanc by DeLille Cellars, Columbia Valley, WA
Metier Cabernet Sauvignon by DeLille Cellars, Columbia Valley, WA

2 Hours | 44
3 Hours | 60
Each Additional Hour | 16
Consumption Price | 16 per Cocktail

BAR PACKAGES & PRICING

Prices are quoted on a per person basis. Each bar package includes mixed drinks, house wine, house beer & non-alcoholic beverages. One Spirit Free Cocktail included with each package.

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.

SUPER PREMIUM TIER

Absolut Elyx Vodka, Citadelle Gin, Planteray 3 Star Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Monkey Shoulder Scotch, Martini & Rossi Vermouth

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, Athletic Brewing Golden

Chardonnay, Kendall- Jackson Vintner's Reserve, CA
Sauvignon Blanc, Decoy, CA
Pinot Noir, Decoy, CA
Cabernet Sauvignon, Camel Road, CA
Brut Cava, Querena, SP
Soft drinks, Fruit Juice, Sparkling Water

Upgrade to Washington wine options add \$10 per Person

Metier Sauvignon Blanc by DeLille Cellars, Columbia Valley, WA
Metier Cabernet Sauvignon by DeLille Cellars, Columbia Valley, WA

2 Hours | 52
3 Hours | 71
Each Additional Hour | 19
Consumption Price | 19 per Cocktail

LUXURY TIER

Belvedere Vodka, The Botanist Gin, Diplomatico Reserva Rum, Patron Tequila, Michter's Bourbon, The Macallan 12-year Scotch, Martini & Rossi Vermouth

Bud Light, Heineken, Elysian IPA, Stoup Mosaic Pale Ale, Athletic Brewing Golden

Chardonnay, City Limits, Columbia Valley, WA
Sauvignon Blanc, Decoy, CA
Pinot Noir, Decoy, CA
Cabernet Sauvignon, City Limits, Columbia Valley, WA

Brut Cava, Querena, SP
Soft drinks, Fruit Juice, Sparkling Water

2 Hours | 58
3 Hours | 79
Each Additional Hour | 21
Consumption Price | 21 per Cocktail

Fairmont
OLYMPIC HOTEL

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.

Banquet MENU

BEVERAGE ENHANCEMENTS

CLASSIC COCKTAILS

16/19/21 per Cocktail

*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

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SPIRIT FREE COCKTAILS

14 Each

In The Garden

Seedlip garden, honey, lemon, mint tea

No No Negroni

Seedlip grove 42, giffard appetif, martini & rosso apertivo

SPECIALTY COCKTAILS

**Pre-Selected quantities must be ordered,
Minimum 50 each per Event.*

**Maximum selections of two signature
cocktails per function.*

17/20/22 per Cocktail

*Based on beverage tier selected

Oprah Lemon Drop

Vodka, Triple Sec, lemon

El Pepino

Tequila, Grand Marnier, lime, pineapple juice

Hemingway Mojito

White rum, lime juice, mint leaves

Painkiller

Dark rum, pineapple, orange juice, coconut cream

Manhattan

Bourbon or rye whiskey, sweet vermouth, angostura bitters

Cherry Mule

Vodka, lime juice, grenadine, ginger beer

SPECIALTY BARS

Signature Coffee Bar | 21 Each

Freshly brewed locally roasted coffee and decaf coffee

-Irish coffee set up

Cordial truffles, hot cocoa, whipped cream and chocolate chips
Baileys, Cointreau, Kahlua and Amaretto

Mimosa or Bellini Bar

Select two - orange juice, grapefruit juice, pineapple juice, peach puree, lavender syrup, cassis kir

Garnish with fresh seasonal berries

Brut Cava, Querena, SP | 15 Each

Sparkling Wine, Treveri, WA | 18 Each

Brut Imperial, Moët & Chandon, Champagne, FR | 26 Each

Bloody Mary Bar | 18 Each

Select one: traditional, smoked or spicy Bloody Mary mix

Served with Tito's Vodka, Beefeater Gin or Hornitos Plata Tequila

Celery, olives, pearl onions, crispy bacon strips, hot sauce, lemon and lime

Whiskey Cocktail Bar | 28 Each

Old Forester 86, Mitchers Bourbon, Makers Mark Bourbon

Boulevardier, Apple Old Fashioned

BEER

HOUSE SELECTION | 8 Each TASTE OF THE PNW | 8 Each

Elysian IPA

Georgetown 9 Pound Porter

Heineken

Holy Mountain, White Lodge Wit

Bud Light

Stoup, Citra IPA

Stoup, Mosaic Pale Ale Stoup

Stoup, Pilsner

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WINE SERVICE

**Priced per bottle. Charged on consumption.
Extended wine selections available. Quantities & price may vary.

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HOUSE WINE

Pinot Noir, EOS, CA | 60
Chardonnay, EOS, CA | 60
Sauvignon Blanc, Silvergate, CA | 55
Cabernet Sauvignon, Silvergate, CA | 55
Brut Cava, Querena, SP | 65
Sparkling Wine, Treveri 'Blanc de Blancs', WA | 75

CHAMPAGNE

Brut Imperial, Moët & Chandon, Champagne, FR | 145
Brut, Veuve Clicquot, Champagne, FR | 165

WHITE WINE

Pinot Gris, Unsanctioned, Willamette Valley, OR | 60
Metier Sauvignon Blanc, Columbia Valley, WA | 65
Chardonnay, Kendall-Jackson Vinter's Reserve, CA | 65
City Limits Chardonnay, Columbia Valley, WA | 75
Chardonnay, Novelty Hill, Columbia Valley, WA | 90
Sauvignon Blanc, Decoy, CA | 65
Macon-Villages Chardonnay, Louis Jadot, FR | 70

RED WINE

Rosé, Dichotomy, Yakima Valley, WA | 60
Metier Cabernet Sauvignon, Columbia Valley, WA | 65
Cabernet Sauvignon, Camel Road, CA | 68
City Limits Cabernet Sauvignon, Columbia Valley, WA | 75
Cabernet Sauvignon, Novelty Hill, Columbia Valley, WA | 90
Pinot Noir, Decoy, CA | 65
Pinot Noir, Horizon de Bicot, Burgundy, FR | 70

Banquet MENU

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 reset fee.

Labor Charge for Attended Stations - \$250 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 5hrs).

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

The logo for the Fairmont Olympic Hotel, featuring the word "Fairmont" in a large, stylized, cursive script font, with "OLYMPIC HOTEL" in a smaller, bold, sans-serif font below it.