



PLATED DINNER

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

All Plated Dinners Include Local Artisan Breads and Sweet Butter, Starbucks Coffee and Lot 35 Assorted Teas. Three Course Dinner Price is Shown by Each Entrée and Consists of your Choice of Soup or Salad, Entrée and Dessert. To Select a Four Course Dinner Add \$20.00 per Person. A Four Course Dinner Allows your Guests to Select Their Entrée Tableside. If Less than 20 People, a \$5.00 per Person Fee Will Apply.

SOUPS

Heirloom Tomato

Gazpacho

Crispy Pancetta

Summer Squash Soup

Cured Tomatoes, Pepitas

Dungeness Crab Bisque

Walla Walla French Onion Soup

Local Corn Veloute

Lobster

Asparagus Veloute

Pumpnickel Croutons, Smoked Trout Roe

SALADS

Caesar Salad

Treviso, Romaine Hearts, Parmesan, Garlic Croutons, Boquerones

Heirloom Tomato

Burrata, Basil Crumble

Little Gem Lettuce

Fresh Herbs, Citrus Dressing, Fried Shallots

Kale Salad

Sultanas, Pecorino, Pine Nuts, Lemon Vinaigrette

Beet Salad

Stracciatella, Sicilian Pistachios, Purple Basil

Heirloom Tomato and Watermelon Salad

Smoked Feta

HOT APPETIZER SELECTION - ADDITIONAL \$15 PER PERSON

Wild Mushroom Ravioli

Goat Cheese Crema, Wild Greens, Sunflower Seeds

Seared Diver Scallops

Roasted Corn, Tomato Confit, Tomato Ponzu

Hot Foie Gras

Strawberry, Marcona Almond, Brioche

64 Degree Poached Egg

Lobster Mushrooms, Lobster, Broth

Slow Cooked King Salmon

Soft Scrambled Egg, Trout Roe, Watercress Sauce

Truffled Corn Risotto

Aged Parmesan, Fresh Herbs

MEAT SELECTIONS

Roasted Wagyu Filet

\$105 Per Person

Marble Potatoes, Broccoli Rabe, Truffle Bordelaise

Slow Roasted Pastured Chicken

\$90 Per Person

Charred Corn, Polenta, Tomato Confit

Lacquered Duck Breast

\$96 Per Person

Toasted Farro Salad, Almonds, Cherry

Red Wine Braised Shortrib

\$94 Per Person

FISH SELECTIONS

Seared Halibut

\$95 Per Person

Corn Broth, Tomato, Basil Oil

Sockeye Salmon

\$93 Per Person

Maitake mushrooms, Parsnip Puree, XO sauce

Miso Glazed Black Cod

\$91.00 per person

Yellow Pepper Puree, King Oyster Mushrooms

King Salmon "Mi Cuit"

\$93 Per Person

Yuzu Marmalade, Sprouted Rice, Grilled Leeks, Chrysanthemum

Bacon Wrapped Trout stuffed with Dungeness Crab "Pontchartrain"

\$90 Per Person

Seared Scallops

\$95.00 per person

Crispy Forbidden Rice Cake, Chinese Spinach, Black Bean Sauce

Tuna Wellington

\$93.00 per person

Foie Gras, Cabernet Sauce

VEGETARIAN SELECTIONS

Summer Vegetable Lasagna

\$80 Per Person

Roasted Tomato Sauce, Parmesan

Quinoa Bowl

\$78 Per Person

Seeds and Sprouts, Vegetables, Foraged Mushrooms, Edible Dirt

Cipollini Onions, Swiss Chard, Cauliflower Puree

Roasted Lamb Rack \$96 per person

Roasted Carrots, Brassicas, Rosemary Jus

Beef Chateaubriand \$99 Per Person

Roasted Leg of Lamb \$94 Per Person

Eggplant Caponata, Sweet Potato, Pomegranate
Chili Molasses



HOT BUTLER PASSED HORS D'OEUVRES

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\$72 Per Dozen

Wagyu Beef Slider

"A1", Ramp Sauce, Sharp Cheddar

Korean Fried Cauliflower

Vegetarian Vietnamese Vegetable Roll

Spicy Plum Sauce

Sweet Corn and Truffle Fritter

Chive Aioli

Chicken Cordon Bleu Meatball

Tandoori Beef Satays Candied Lime

COLD BUTLER PASSED HORS D'OEUVRES

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$70 Per Dozen

Wagyu Beef Tartare
Smoked Egg Yolk Sauce

Watermelon
Feta, 50-Year-Old Balsamic Vinegar

Foie Gras Eclair

Heirloom Tomato Tart
Purple Basil

Dungeness Crab Roll
Finger Lime, Cilantro

Deviled B.L.T. Egg

Tuna Poke
Seaweed Chip

Chilled Corn Soup
Smoked Trout Roe



HOSTED BAR

A 24% service charge on food and beverage will be automatically computed and added to the overall invoice, plus sales tax. Fairmont distributes 65% of the computed service charge to non-managerial service staff.

\$250.00 Flat Fee will be Applied to your Bill per Bar/Bartender.

THE OLYMPIC BAR

Liquors

\$12 Per Drink

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Silver Rum
- Makers Mark Bourbon
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Bushmills Irish Whiskey
- 1800 Silver Tequila

Olympic Specialty Cocktails

\$14 Per Drink

- Rooftop Honey Lemon Drop
- Olympic Collins

Wine

\$11 Per Glass

- Stimson, Chardonnay, WA
- Stimson, Red Blend, WA

Beer

\$8 Per Bottle

- Elysian Immortal IPA
- Heineken
- Bud Light
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HAND CRAFTED COCKTAILS

Fairmont House Car

\$15 Per Drink

Hennessey, Lemon and Rooftop Honey Martini, Topped with a Bada-Bing Cherry

Raspberry French 75

\$15 Per Drink

Gin, Champagne and Raspberry Puree, Fresh Raspberry Garnish

Cucumber Vodka Gimlet

\$15 Per Drink

Vodka Martini, Muddled Lime and Cucumber, Mint

Blackberry Margarita

\$15 Per Drink

Tequila and Blackberry-Sage Puree, Salted Rim, Over Ice

Cordials

\$13 Per Drink

- Frangelico
- Kahlua
- Grand Marnier
- B&B
- Sambuca Romana
- Amaretto Disaronno
- Drambuie

Sodas

\$6.50 Per Drink

- Mineral Waters
- Juices

ASSORTED BOTTLED BEVERAGES**Authentically Local Dry
Sodas**

\$7.50 Each

HOUSE WINE

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#055 Stimson Chardonnay
Columbia Valley, WA

\$42 per bottle

#056 The Stimson Red Blend \$42 Per Bottle
Columbia Valley, WA

SPARKLING WINE AND CHAMPAGNE

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SPARKLING WINES

#157 Campo Viejo Cava \$48 Per Bottle
Brut
Italy



WEDDING PACKAGES

All Packages Require a Minimum of 100 Guests and Include: Complimentary Bridal Changing Suite for the Entire Wedding Day, Complimentary Overnight Accommodations for the Bride and Groom on the Wedding Night ~ Room, Tax, and Valet Parking, Five Complimentary Valet Parking Passes for the Wedding Party on the Wedding Day, Wedding Night Amenity of Champagne, Strawberries, and Personalized Gift for the Newlyweds, Elegant Banquet Seating and Tables, Floor-Length Upgraded 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 Risers, Spiegelau White and Red Wine Glasses, and Menu Tasting for up to Four Guests.

Love	\$150 Per Person	Honor	\$185 Per Person
Selection of Four Butler Passed Hors D'Oeuvres Four-Hour Deluxe Bar Service to Include Dinner Wine and Sparkling Wine Toast Three-Course Plated Dinner Starbucks Coffee and Specialty Tea Service Cake Cutting and Plating Fee		Selection of Six Butler Passed Hors D'Oeuvres Five-Hour Deluxe Bar Service to Include Dinner Wine and Sparkling Wine Toast Four-Course Plated Dinner with Guest's Choice of Entrée at the Dinner Table Starbucks Coffee and Specialty Tea Service Cake Cutting and Plating Fee	
Cherish	\$210 Per Person		
Selection of Six Butler Passed Hors D'Oeuvres Six-Hour Deluxe Bar Service to Include Dinner with Guest's Choice of Entree at the Dinner Table Starbucks Coffee and Specialty Tea Service Selection of One Butler Passed Late Night Snack Cake Cutting and Plating Fee			

CAKES

WEDDING CAKE FLAVORS

Classic White Cake

Light and Fluffy Vanilla Chiffon Cake Soaked with Simple Syrup and Layered with White Chocolate Mousse

Chocolate Fantasia Cake

Alternating Vanilla Chiffon Cake and Chocolate Chiffon Cake Soaked with Simple Syrup and Layered with Alternating White and Dark Chocolate Mousse

Venetian Lemon Cake

Light Chiffon Cake Soaked with Simple Syrup, a Touch of Fresh Lemon Zest and Spread with Lemon Curd. Layered with Lemon Mousse Made of Pastry Cream, Whipped Cream and a Touch of Cacao Berry White Chocolate

Triple Orange Grand Marnier Cake

Light Orange Chiffon Cake Layers are Soaked with Grand Marnier Syrup. Between the Layers is a White Chocolate Grand Marnier Mousse with Orange Zest.

Southeast Red Velvet Cake

This classic approach to red velvet cake delivers a light cake with a full body texture. The layers are iced with traditional buttercream with a twist of Philadelphia Cream Cheese to create the divine Red Velvet Flavors.