



Wedding Packages 2012

Simple Elegance

Fairwinds' basic wedding planning package offers on-going assistance from our event planners and includes:

- Ceremony site rental and on-site rehearsal (*for on-site ceremonies only*)
- Reception site rental, including dance floor and a private section of the outside deck
- Set up of all tables, chairs and place settings
- Skirted table set up for gifts, cake, guest book, and head tables
- Choice of Fairwinds' linen selection
- Full serving staff, including bartender *
- Wine pouring service
- Cutting and serving of wedding cake
- Clean up and take down

<i>Ceremony & Reception</i>	<i>\$2399</i>
<i>Reception Only</i>	<i>\$1599</i>

Classic Indulgence

Fairwinds' complete wedding planning package offers on-going assistance from our event planners and includes:

- All of the features of the Simple Elegance package
- Personalized placement of place cards, guest book, and custom decorations
- Choice of Fairwinds' chair covers and table runners
- Room decorations including fabric and mini lights
- Decorated cake table arbour
- Choice of Fairwinds' centrepieces including mirror tiles, candle holders, and tea lights
- Decorated gift, cake, guest book, and head tables
- Lighted backdrop for the head table *
- Cake knife and server

<i>Ceremony & Reception</i>	<i>\$3499</i>
<i>Reception Only</i>	<i>\$2699</i>

** Some conditions apply*

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All prices are subject to applicable taxes and service charge, and subject to change.
Prices in effect January 1 - December 31, 2012.

For safety reasons, photographs are permitted only in designated areas and must be coordinated through your Group Sales contact. (Applicable to both packages.)



Wedding Menu

The Fairwinds Classic Buffet

Artisan Breads & Whipped Butter

Choice of Three Salads

- Organic Baby Greens with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Mediterranean Salad with Feta Oregano Dressing
- Citrus Couscous Salad with Sun Dried Tomatoes, Almonds, & Orange Segments
- Home Style Potato Salad with Dijon Vinaigrette
- Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives, & Feta Cheese

Choice of Two Accompaniments

- Yukon Gold Garlic Mashed Potatoes
- Wild Rice Pilaf
- Steamed & Buttered Seasonal Vegetables
- Yukon Gold Oven Roasted Potatoes

Choice of One Entrée

- Braised Chicken with Tomatoes, Feta Cheese, & Kalamata Olives in White Wine Cream Sauce
- West Coast Mussels & Clams with White Wine, Fresh Garlic, & Savory Herb Broth
- Chorizo & Chicken Penne Pasta with Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna

Choice of One Carved

- Slow Roasted Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with Fruit Chutney & Dijon Jus

Home Style Dessert Selections

Premium Guatemalan Coffee & Loose Leaf Tea

\$33.95 per person

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The Fairwinds Ultimate Buffet

Artisan Breads & Whipped Butter

Choice of Four Salads

- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Eggs, & Grainy Dijon Dressing
- Vine Tomato & Bocconcini Salad with Fresh Basil & Aged Balsamic Olive Oil Reduction
- Baby Potato & Green Bean Salad with Goat Cheese Dressing & Fresh Herbs
- Arugula Salad with Sun Dried Fruits, Prosciutto, Asiago Cheese, & Lemon Garlic Vinaigrette
- Organic Mixed Baby Greens, Fresh Cucumber, & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Chipotle Rice, Bean, & Corn Salad with Vine Tomatoes & Cilantro Lime Vinaigrette

Choice of Three Accompaniments

- Yukon Gold Garlic Mashed Potatoes
- Saffron Rice Pilaf
- Steamed & Buttered Seasonal Vegetables OR Green Beans
- Yukon Gold Oven Roasted Potatoes
- Penne Pasta Primavera in Rosé Cream Sauce

Choice of Two Entrées

- Marinated Wild Cedar Plank Salmon
- Grilled Chicken Breast with Wild Mushroom Ragu & Truffle Oil
- West Coast Mussels & Clams braised with Red Thai Curry Sauce
- Chorizo & Chicken Penne Pasta with Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna
- Indian Butter Chicken with Fresh Vegetables & Coconut Curry Sauce

Choice of One Carved

- Slow Roasted AAA Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with Fruit Chutney & Dijon Jus
- Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly

Home Style Dessert Selections including Seasonal Fresh Fruit Display

Premium Guatemalan Coffee & Loose Leaf Tea

\$39.95 per person

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The Fairwinds Luxury Buffet

Artisan Breads & Whipped Butter

Choice of Five Salads

- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Eggs, & Grainy Dijon Dressing
- Vine Tomato & Bocconcini Salad with Fresh Basil & Balsamic Olive Oil Reduction
- Baby Potato & Green Bean Salad with Goat Cheese Dressing & Fresh Herbs
- Arugula Salad with Sun Dried Fruits, Prosciutto, Asiago Cheese, & Lemon Garlic Vinaigrette
- Roasted Beet Salad with Orange Segments, Goat Cheese, & Citrus Reduction
- Marinated Mushroom Salad with White Wine Vinegar & Herbed Olive Oil
- Antipasto Salad with Roasted Peppers, Eggplant, Zucchini, Sun Dried Tomatoes, & Fresh Herbs
- Soba Noodle Salad with Enoki Mushrooms, Green Onions, & Peanut Dressing
- Shaved Fennel Salad with Grapefruit Segments, Radishes, & Apple Cider Vinaigrette

Choice of Three Accompaniments

- Roasted Garlic Potato Gratin
- Saffron Rice Pilaf
- Steamed & Buttered Seasonal Baby Vegetables OR Green Beans
- Roasted Baby Potato Trio with Fresh Herbs
- Penne Pasta Primavera with Fresh Vegetables & Rosé Cream Sauce

Choice of Two Entrées

- Grilled Chicken Breast with Pancetta, Leeks, Roasted Shallots, & White Wine Velouté
- Chorizo & Chicken Penne Pasta with Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna
- Indian Butter Chicken with Fresh Vegetables & Coconut Curry Sauce
- Poached Pear & Pork Loin Chops with Grainy Dijon Cream Sauce

Choice of One Seafood

- Marinated Wild Cedar Plank Salmon
- West Coast Style Bouillabaisse with Prawns, Clams, Mussels, & Swimming Scallops
- Fresh Halibut poached in Saffron Cream with Vine Tomatoes & Flat Leaf Parsley

Choice of One Carved

- Slow Roasted Prime Rib with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with Fruit Chutney & Dijon Jus
- King's Roasted Pork Rack with Green Apple Jus
- Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly

Home Style Dessert Selections including Seasonal Fresh Fruit Display

Premium Guatemalan Coffee & Loose Leaf Tea

\$46.95 per person

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Reception Enhancements

Hot & Cold Hors d'Oeuvres

*Prices per Dozen**

Vegetarian Samosas with Fruit Chutney
Spinach & Mushroom Quiche
Smoked Salmon & Leek Quiche
Tomato & Basil Bruschetta
Duck & Pistachio Pâté on Crackers
Spinach & Grape Tomato Cucumber Bites
\$25 per dozen

Bacon Wrapped Scallops
Tandoori Chicken Skewers with Fruit
Chutney
Caramelized Onion & Brie Cheese
Crostini

Korean Beef Satays with Hoisin Glaze
Strawberry & Camembert Wedges
Smoked Salmon & Cream Cheese
Mini Wraps
Smoked Salmon with Capers &
Dill Cream Cheese on Baguette
Crab & Artichoke Croustades
\$30 per dozen

Crab Cakes with Roasted Red Pepper
Aioli
Lamb Satay with Mint Yogurt
Creole Prawn Skewers
West Coast Mussels with Red Thai Curry
Chilled Tiger Prawns with Cucumber
Lemon Salsa
West Coast Oysters with Lemon Essence
\$35 per dozen

Platter Appetizers

*Prices per platter***

Assorted Deli Meats & Pickles with
Artisan Rolls
\$125

Crudités & Dip
\$75

Assorted ¼ Sandwiches
\$95

Fresh Fruit Platter
\$110

Cheese Board & Crackers
\$145

Hummus, Olive Tapenade, & Tzatziki
with Armenian Flatbread
\$85

Antipasto Platter (Garlic Stuffed Olives,
Roasted Eggplant & Peppers, Genoa Salami,
Prosciutto, & Spiced Almonds)
\$125

Spinach & Artichoke Dip
\$75

California Rolls
\$120

Chef's Dessert Platter
\$110

Smoked Salmon with Crostini, Red
Onion, Capers, & Lemon
\$165

West Coast Seafood Platter (Smoked
Salmon & Tuna, Poached Prawns, Marinated
Mussels, & Raw Oysters)
Market Price

**Please Note: A minimum order of 3 dozen
of any selection is required.*

***Please Note: Each platter is suitable
for approximately 25 guests.*

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Creating Plated & Custom Menus

If you are interested in a customized plated or buffet menu, Fairwinds' culinary team would be pleased to work with you to create the meal of your dreams. From themed and international menus, to adding a little ethnic flair or a traditional family dish to your meal, we will make your reception one to remember. Please contact the Group Sales co-ordinator to arrange a meeting with our culinary team.

Beverage Selection

House Wines	Measure	Host	Cash
Domestic House	Glass	4.91	5.13
	Bottle	24.00	26.00
Import House	Glass	5.13	5.36
	Bottle	26.00	28.00
House Sparkling	Bottle	24.00	26.00

Selections from our regular and reserve wine lists are also available upon request. A 10% discount on the regular wine list applies to host bars only.

Fairwinds Punch Bowls <i>(Each bowl serves approximately 25 guests)</i>	
Alcoholic Fruit Punch	95.00
Non-Alcoholic Fruit Punch	50.00

Beer & Cocktails	Measure	Host	Cash
Domestic Beer	Bottle	4.91	5.13
Import Beer	Bottle	5.36	5.58
Ciders & Coolers	Bottle	5.36	5.58
Bar Brand Liquor	One Ounce	4.91	5.13
Premium Liquor	One Ounce	5.80	6.03
Martinis	Two Ounces	8.26	8.48
Pop	Glass	2.01	2.23
Juice & Non-Alcoholic Cocktails	Glass	3.35	3.57
Bottled Water	Bottle	2.00	2.25

Please Note:

- A complimentary bartender is provided for both cash and host bars with a minimum of \$300 in bar sales, or a charge of \$20.00 an hour for a minimum of 4 hours will be applied.
- All bar prices are subject to applicable taxes. Host bars are subject to a 15% service charge.