



# 2012 Tour Menus

The Empress Room  
Bengal Lounge  
Kiplings  
Private Banquet Rooms

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January 1, 2012 – April 30, 2013\*

\*Special Event & Holiday dates excluded.



## 2012 Tour Menus

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## 2012 Tour Menus

### DINING LOCATIONS



#### The Empress Room

Experience the finest in personal service and outstanding cuisine in the award winning Empress Room. The Empress Room showcases the finest ingredients that British Columbia and Vancouver Island have to offer – fresh seafood, artisan cheeses, farm fresh produce. Sumptuous desserts prepared by award winning Pastry Chef D'Oyen Christie complete your culinary experience. The Empress Room has received a four diamond rating for five consecutive years and was recently bestowed with the Wine Spectator's "Best Award of Excellence."

#### Afternoon Tea

Afternoon Tea at The Fairmont Empress is served in the opulent Tea Lobby, where guests are invited to sip tea surrounded by over a century of history, art and character. Afternoon Tea is truly a memorable experience, which begins with a serving of fresh seasonal fruit. Then as guests sip a cup of our signature Empress Blend Tea, a Royal Doulton China serving tier is presented. The service features tea sandwiches, melt in your mouth scones, and a selection of pastries from our award winning pastry shop. Afternoon Tea is a time for socializing and relaxing while live music plays softly in the background as an accompaniment to the sound of conversation.



#### Bengal Lounge

Drawing inspiration from Queen Victoria's role as the Empress of India, this celebrated lounge is known through Victoria for its authentic curry cuisine. Overlooking our stately gardens, the richly appointed Bengal Lounge offers a vast selection of signature drinks such as the Bengal Tiger, Ivory Hunter and Mango Lhassi to name just a few! Live jazz is featured on Friday and Saturday from 8:30pm to 11:30pm.

#### Kiplings

During the summer season, tour group buffet breakfast is served in Kiplings which overlooks a beautiful courtyard garden. Kiplings is a wonderful spot for your tour guests to begin or end their day.





## **2012 Tour Menus**

### **PLATED BREAKFAST**

#### **Deluxe Continental**

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Orange Juice

Fresh Seasonal Fruit Cup

European Deli Meats & Cheese  
Toast, English Muffin, or Bagel

Coffee or Tea

#### **Eggs Benedict**

• • •

Orange Juice

Fresh Seasonal Fruit Cup

Two poached Eggs on an  
English Muffin, Back Bacon and  
Hollandaise

Grilled Herb Tomato

Breakfast Potatoes

Coffee or Tea

#### **The Canadian**

• • •

Orange Juice

Fresh Seasonal Fruit Cup

Scrambled Eggs

Pork Sausage

Crispy Bacon

Grilled Herb Tomato

Breakfast Potatoes

Coffee or Tea

#### **Vegetarian Eggs Benedict**

• • •

Orange Juice

Fresh Seasonal Fruit Cup

Two poached eggs on a English Muffin,  
Grilled Vegetables and Hollandaise

Grilled Herb Tomato

Breakfast Potatoes

Coffee or Tea



## **2012 Tour Menus**

### **BUFFET BREAKFAST**

#### **Fresh Juice**

Orange, Grapefruit, Apple and Cranberry

#### **Old Fashioned Oatmeal**

Streusel Topping

#### **Selection of Breakfast Breads**

Muffins, Danish, Pastries

Croissants & Banana bread

#### **Sliced Seasonal Fruit**

#### **Cold Cereals & Milk**

Raisins, Apricots, Cranberries and Figs

#### **Granola & Bircher Muesli**

#### **International & Local Cheese Platter**

Cream Cheese, Fruit Yogurts & Cottage Cheese

#### **European Deli Meats**

Vegetable and Jack Cheese Broken Omelet

#### **Pork Sausages, Bacon**

#### **Maple Butter Pancakes**

Roasted Tomatoes, Breakfast Potatoes

#### **Eggs Benedict**

#### **Whole Fresh Fruit Display**

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas



## 2012 Tour Menus

### ON THE GO...

#### Boxed Breakfast

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Orange or Apple Juice  
Country Ham & Cheese Croissant Sandwich  
Raisin Scone with Strawberry Preserve & Butter  
Whole Fresh Fruit  
Fruit Yogurt  
Granola Bar

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#### Boxed Lunch

• • •

##### Menu 1 – Beef Sandwich

Slow roasted beef , Caramelized onion Mayonnaise, mustard, Field Greens,  
Tomato & Red Onion on Rye bread  
Apple  
Oatmeal Raisin Cookie  
Juice

##### Menu 2 –Tuna Salad Sandwich

Albacore Tuna, Celery ,Lettuce and Tomato  
on Whole Olive Bread  
Apple  
Oatmeal Raisin Cookie  
Juice

##### Menu 3 – Vegetable Wrap

Grilled Vegetables, Dijon Mustard mayo, Pickles, Guacamole  
Tomato, Leaf Lettuce  
Granola Bar  
Juice



## **2012 Tour Menus**

### **PLATED LUNCH**

#### **Appetizer**

Soup of the day  
or  
Field Greens Salad

#### **Main Course**

Oven Roasted Ling Cod  
New Potato, Tomato salsa

or  
Teriyaki Glazed Chicken Breast  
Steamed Rice, Stirfried Vegetable  
Teriyaki Sauce

or  
Chef's Signature Braised Beef Short Rib  
Chef's Choice Starch and Market Vegetables

#### **Dessert**

Berry Cheese Cake  
or  
Vanilla Crème Brule with Biscotti  
or  
Vanilla Ice Cream and Fresh Fruit

Coffee and Tea



## **2012 Tour Menus**

### **BUFFET LUNCH**

#### **Famous Curry Buffet in The Bengal Lounge**

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##### **Selection of Vegetarian and Meat Curries of the Day**

**Tandoori Chicken**

**Basmati Rice**

**Vegetable Bhajias**

**Fresh Local Greens**

**Naan & Papadom Breads**

**Chutney & Assorted Condiments**

##### **Dessert**

**Chef's Dessert of the Day**

**Coffee, Tea**

*Sample Menu – Subject to Change  
Maximum group size of 25*





## **2012 Tour Menus**

### **AFTERNOON TEA**

Afternoon tea has been a beloved pastime in the hotel since 1908. Our guests are invited to sip history, art and character during this very social event. A “smart casual” dress code is in effect and punctuality is recommended as reservations are held for ten minutes.

### **Sample Tea Menu**

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#### **Selection of Tea**

**Fresh Seasonal Fruit with Chantilly Cream**

**Fresh Raisin Scones with Empress Heavy Cream and Strawberry Preserves**

#### **Sandwich Selection**

**Pacific Smoked Salmon & Cream Cheese Pinwheel**

**Curried Chicken & Mango Carrot**

**Cucumber and Horseradish**

**Free Range Egg Salad**

**Traditional Cognac Pork Pate on Crostini**

#### **Pastries**

**Battenberg Cake**

**Lemon Meringue Tart**

**Rose Petal Shortbread**

**Raspberry Cheesecake**

**Chocolate Tulip with Valrhona Caramel Chocolate**

*Children 6 – 12 years half price*

*5 & under no charge*

**First Seating: 11:30am, 11:45am, 12:00pm, 12:15pm (Year round)**

**Second Seating: 1:00pm, 1:15pm, 1:30pm, 1:45pm (Year round)**

**Third Seating: 2:30pm, 2:45pm, 3:00pm, 3:15pm (Year round)**

**Fourth Seating: 4:00pm, 4:15pm, 4:30pm, 4:45pm (Seasonal)**

*Menu subject to change*



## 2012 Tour Menus

### PLATED DINNER

#### Appetizer

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Local Greens with Balsamic dressing

or

Soup of the Day

or

Seafood Chowder

#### Main Course

• • •

BC Salmon

Seasonal Vegetables, Chef's choice of Rice or Potato

or

Sautéed Chicken Breast

Seasonal Vegetables, Chef's choice of Rice or Potato

or

Braised Short Ribs

Seasonal Vegetables, Chef's choice of Rice or Potato

#### Dessert

• • •

Chocolate Cake

Sauce Anglais

Or

Housemade Ice cream

Fresh Fruit

Or

Seasonal Cheesecake

Fruit Coulis

Includes Coffee and Tea service

*Please select 1 appetizer and one dessert per group.  
Your choice of each Main Course, not limited to one per group*

*All menus are subject to change.*