

**BANQUET EVENT ORDER**

<b>Account Name:</b>	Enhanced Education	<b>Block Id:</b>	535761
<b>Contact Name:</b>	Lesley Groff	<b>Represented by:</b>	Julia Cuomo
<b>Address:</b>	6100 Red Hook Quarters Suite B-3 St.Thomas, USVI, 00802	<b>Booking Name:</b>	Enhanced Education
<b>Telephone:</b>	[REDACTED]	<b>Catering Mgr:</b>	Jean-Roger Girard
<b>Fax:</b>	[REDACTED]	<b>Post As:</b>	Enhanced Education
<b>E-mail:</b>	[REDACTED]		

**Thursday, February 18, 2016**

Time	Room	Function	Set-up	Exp/Gtd/Set	BEO #	Event ID	Rental
08:00 - 17:00	Cheakamus Room	Meeting	Boardroom	12 / 0 / 0		436022	\$350.00
09:00 - 09:30	Cheakamus Room	Breakfast Continental	Boardroom	12 / 0 / 0		443842	
12:00 - 13:00	Cheakamus Room	Lunch Buffet	Boardroom	12 / 0 / 0		443847	
17:30 - 18:15	Cheakamus Room	pre dinner reception	Boardroom	12 / 0 / 0		443853	

**Food**

**Serve Time: 09:00 To 09:30** **Cheakamus Room / Event ID - 443842**  
**Continental @ \$31.00 Per Person**  
**Exp 12 / Gtd**

Chilled freshly squeezed orange, grapefruit & Okanagan apple juice

Pastry counter of fruit Danishes, butter croissants, baked muffins & assorted scones

Coffee Cake

Assorted Montreal-style bagels, cream cheese

Seasonal fruit & melons

Individual pro-biotic flavored yogurts

Harvest winter fruit & Waterfront honey granola

Selection of cold cereals with 2% and skim milk

Butter, fruit preserves and honey

Freshly brewed regular & decaffeinated coffee, Fairmont signature teas

**Serve Time: 12:00 To 13:00** **Cheakamus Room / Event ID - 443847**  
**Sandwich Deli @ \$54.00 Per Person**  
**Exp 12 / Gtd**

Organic greens, grapefruit, cucumber, feta, honey vinaigrette

Butternut squash, farro, kale, cranberries, maple mustard dressing

Orzo pasta Kalamata olives, peppers, spinach, lemony dressing

Potato & radish salad, red onion, dill & sour cream dressing

Shaved turkey - Sprouts, tomato, white cheddar, roasted garlic aioli, onion roll

Chilled striploin - Shaved Gouda, caramelized shallot aioli, brioche roll

Tuna - Butter lettuce, egg, caper, feta, red pepper mayo, Kalamata filone

Roasted squashes & portobello - Arugula, pesto mayo, focaccia

Salted caramel & pecan brownies

Lemon tarts