

*Fairmont*  
CHÂTEAU LAURIER  
OTTAWA



# *Banquet Menu*

*It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.*



## TERMS & CONDITIONS

### **FOOD AND BEVERAGE:**

**Food and Beverage Supplier:** Fairmont Château Laurier reserves the right to be the sole supplier of all Food and Beverage requirements on property. The only exceptions to this are wedding cakes.

The Hotel specifically prohibits the removal of food and beverage from any catered function by the client.

**Liquor Service:** Alcoholic beverages will be served in accordance with the regulations of the Ontario Liquor Board. No liquor service is permitted after 1:00am. All entertainment must cease at that time in order to vacate all function rooms by 1:30am.

**Function Guarantees:** A minimum guarantee of anticipated attendance is to be supplied to the Hotel by 12:00 noon, three business days prior to the event date. You will be charged for this number or the number served, whichever is greater, not subject to reduction. If not received, guaranteed numbers will be based on original numbers provided at time of booking. The Hotel will prepare food for and set 5% above the guaranteed number to a maximum of twenty people. If the count exceeds the guarantee by more than 5%, we will do our best to provide similar meals for the additional number at an additional charge of \$2.50 per person plus the pre-arranged per person price.

**Menu Planning:** We request that menu selections for plated meals (starter, entree and dessert) be the same for all guests in attendance. All split menus (more than one entree) are subject to a \$8.00 per person surcharge in addition to menu prices. Starter and dessert are limited to one. Entree splits are limited to two. The client must provide a guarantee of each entree 72-hours in advance as well as entree designating place cards

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**Dietary Constraints:** Fairmont Château Laurier Hotel is pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made 48 hours prior to your event.

**Food Allergies:** In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

**Price Guarantee:** All menu prices and rack room rental charges are subject to change without notice. All prices will be honoured sixty days prior to any event.

### **Taxes and Gratuities:**

Our current provincial taxes are 8% on food and 10% on alcoholic beverages. The 5% goods and services tax will be applied to both food and alcoholic beverages before provincial sales tax, as well as to the gratuity. All taxes and service charges are subject to change.

**Reduction in Estimated Attendance:** Any reduction to the original estimated number of attendances at each meal function must be provided to the Hotel Convention Services & Catering Department 30 days prior to the start date of your event, after which time you may reduce the number of Food & Beverage attendants up to 10% without a penalty. For any additional reduction over and above 10% you will be responsible for the anticipated food and beverage revenues based on the actual menu prices for the items selected for the event in question.

**Surcharges:** A labour charge will be assessed for meal functions of less than 20 persons. Should a minimum consumption on a cash or host bar be less than \$400.00 in sales, a labour charge of \$ 100.00 per bar will apply.

### **FUNCTION SPACE:**

**Function Requirements:** All requirements and details pertaining to functions/meetings are required a minimum of thirty days prior to arrival. Should this deadline not be observed the Hotel cannot guarantee menu contents and or other necessary arrangements. To ensure the accuracy of all information, signed and approved copies of Banquet Event Orders and program notes are required from the convenor prior to group arrival.

**Rental of Space:** The Hotel reserves the right to assign appropriate function space based on in-house requirements and to reallocate function space should the final number of guests either exceed the maximum capacity or not meet the minimum number of guests required. Space for the event is booked only for the time indicated. The setup and dismantle times, if required, are not included and should be specified at time of booking. Should an event extend past the allocated amount of time, the Hotel may assess extensive labour and damage fees including, but not limited to, charges affecting inconveniences to other groups committed to the Hotel.

**Meeting Room Set Up:** Meeting room rental includes set up of room. Any changes to the original room set-up on the day of the function will result in additional labour charges.

**Audio Visual Equipment:** Equipment can be arranged on your behalf via our in-house supplier, TelAv, and will be billed at current rates directly from the supplier.

**Delivery of Materials:** Delivery of materials will only be accepted 48 hours prior to the function. All deliveries must be clearly labeled with the name and date of the function, name of the meeting room and Convention Services Representative. All items must be removed from the Hotel within 48 hours of the ending time of the event. The Hotel will not be responsible for items left on the premises after 48 hours. Daily cartage and storage fees will apply.

**Exhibits:** Arrangements for exhibits, displays and/or products, arrival, unloading and shipping must be made with your Convention Services Representative. Exhibits, displays and/or products are the responsibility of the exhibitor. The Hotel will not be responsible for the exhibits, display or products locked in the function room. Dedicated hotel personnel must be arranged to oversee any move-in and / or move-outs for major events and Trade Show set-ups and tear downs at a rate of \$25.00 per hour (minimum 4 hours). Hotel will arrange for the staffing of this required service.

**OUTSIDE CONTRACTORS:**

We offer all services necessary for a successful meeting, however, if you find it necessary to use outside services, any companies, firms, agencies, individuals and groups hired by or on behalf of your group shall be subject to our prior approval. Upon prior reasonable notice to us from you, we shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the our premises by other guests and members of the Hotel.

We must be notified in advance of any proposed vendor. We reserve the right to pre-approve all specifications, including electrical requirements, from all outside contractors, and to charge a fee for outside services brought into the Hotel. Your outside contractors must comply with all other similar requirements we deem appropriate, in our sole discretion, regarding use of function space, facilities and use of Hotel services.

Should you, or any contractor hired by you, be required to deliver or set-up exhibit supplies and/or equipment to or within the Hotel, a minimum charge of \$100.00 per delivery each way (move in/move out) will be applied to your master account.

**STORAGE & MATERIALS HANDLING:**

We are not responsible for storage or materials handling. Please ensure that prior arrangements for storage or materials handling have been made before any shipment of materials to the Hotel.

If materials are delivered for a Meeting/Conference to the Hotel, the materials will be subject to a handling fee that will be applied to your Master Account. This is a one-time fee for all transportation within the Hotel.

1 - 5 lbs	\$5.00	6 - 20 lbs	\$10.00	21 - 50 lbs	\$15.00
51 lbs and up	\$35.00	Pallet	\$100.00		

Any materials received or left at the Hotel longer than three days prior to or after a Meeting/Conference would be subject to a \$25.00 per day storage fee.

Arrangements must be made with our Conference Services/Catering office and your Group's Customs Broker. Materials being delivered to us must not be delivered prior to the set-up date. All materials should be clearly labelled with the function name, function date, function room, and our Conference Services/Catering representative's name. On the set-up date, materials must be delivered directly to the meeting floor or assigned storage area and not left in the loading areas. Such displays (i.e. tabletop displays) or products must be removed from the function room daily, unless the room is reserved on a 24-hour basis. In such cases, we will arrange to have the function room locked. We will not be responsible for the exhibit, displays and products locked in the function room. You must provide your own security for this protection if needed.

**SECURITY:**

Fairmont Château Laurier cannot assume responsibility for damage to, or loss of, any merchandise or articles left in the Hotel prior to, during or following the event. If valuable items must be left in any banquet area, it is recommended that a security firm be retained at the clients expense.

**MISCELLANEOUS:**

Fairmont Château Laurier reserves the right to inspect and control all private functions.

The convenor for any function is held responsible for any damage to the premise by their guests or any independent contractors working on their behalf. Liability for damages to the premises will be charged accordingly.

Due to the historical nature of the property, extra care must be taken to preserve the restored walls and ceilings, therefore nails, tacks and tape are strictly forbidden. Easels and cork boards are available upon prior request.

Only pre-authorized signage, promotional materials, etc. will be allowed in the Hotel. Promotional materials and signage must be of a professional nature and are restricted to certain areas of the Hotel.

There will be additional charges for SOCAN applied for the copyright of music played both live and recorded. The following charges are: Function rooms between (1 – 100 guests) \$20.56 without dancing and \$41.13 with dancing, (101 – 300 guest): \$29.56 without dancing and \$59.17 with dancing, ( 301 -500 guests) \$61.69 without dancing and \$123.38 with dancing, (Over 500 guests) \$87.40 without dancing and \$174.79 with dancing.

In accordance with provincial fire regulations, no fire exits are to be blocked and they must remain clearly visible and accessible.

If confetti, sparkles or glitter are used on the premises, a \$125.00 cleaning charge will be applied.

**INSURANCE:**

Each of us agrees to carry, and upon demand to provide evidence of, a sufficient amount of insurance to provide coverage for any liabilities arising out of or resulting from our respective obligations pursuant to this Contract. The requirement for an insurance certificate will be communicated if necessary.

**CANCELLATIONS:**

Should it become necessary for you to cancel any and or all of the functions as listed in the agreement, the Hotel will be entitled to liquidated damages based on the estimated Food and Beverage Revenue and applicable room rental. Estimated Food and Beverage Revenue is calculated by referencing the agreed attendance for the event(s) listed on the agreement. This numeric value is then multiplied by the lowest retail price in that meal period. The meal periods are as follows: Continental Breakfast, Hot Breakfast, Lunch, Dinner and Reception. The following scale will determine the cancellation fee to apply:

1. If a function cancellation is made anytime after the contract is signed, a cancellation fee equivalent to the full rack room rental will apply.
2. If a function cancellation is made within 30 days prior to a pending event, a cancellation fee equivalent to 50% of the actual Food and Beverage Revenue and the Rack Room Rental will be levied as liquidated revenue damages less any revenue recouped by the Hotel through the resale of this space.
3. If a function cancellation is made within 3 business days prior to a pending event, a cancellation fee equivalent to 100% of the actual Food and Beverage Revenue and the actual Room Rental will be levied as liquidated revenue damages less any revenue recouped by the Hotel through the resale of this space.

Please note all cancellations must be received in writing.

Should the fee resulting from the cancellation of a Food & Beverage function be re-invested partially or in its entirety back into the meeting/conference/program, the Hotel will revise the final amount of the liquidated damages accordingly.

**FORCE MAJEURE:**

The execution of this Contract by either party is subject to acts of God, war, government regulations, disaster, strike, civil disorder, curtailment of transportation facilities (which prohibit 25% or more of the meeting delegates from attending your conference), or other emergencies making it illegal or impossible to provide the facilities or to hold the meeting/program/conference. It is provided that this Contract may be terminated for any one or more of such reasons by written notice from one party to the other provided that the reason for said termination is in effect thirty (30) days prior to the arrival of the first (1<sup>st</sup>) members of the group.

**CITY OF OTTAWA SMOKING BY LAW:**

Effective August 1<sup>st</sup>, 2001, in accordance with the City of Ottawa's Public Spaces and Workplaces by-laws, all public spaces are smoke-free. As such, the restaurant, lounge and meeting spaces at the hotel are smoke-free. The only areas in the hotel where smoking is permitted is in guest bedrooms designated as smoking rooms.

# *Dinners*

## Served Dinners

(Minimum of 20 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

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### I

Baby Ontario Spinach Salad  
Caramelized Bosc Pears  
Crumbled Feta & Aged Balsamic Vinaigrette

Champagne Ice

#### **Roast Prime Rib of Alberta Beef**

Horseradish & Garlic Chive Mash  
"Mission Hill Merlot" Jus

Maple Pecan Pie  
White Chocolate Vanilla Bean Anglaise

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$62 / person**

### II

Trio of Chilled Atlantic Seafood:  
Lemongrass Shrimp, Seared Sea Scallop  
& Smoked Nova Scotia Salmon

Lemon Thyme Sorbet

#### **Peppercorn Crusted Beef Tenderloin**

Truffled Mash Potatoes  
"Pelham Estate Merlot" Jus

Flourless Double Chocolate Espresso Cake  
Raspberry & Mango Sunburst

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$74 / person**

### III

Smoked Chicken & Leek Broth  
Trumpet Mushrooms

Quintet of Seasonal Greens  
Sun Dried Fruit, Spicy Pumpkin Seeds &  
Raspberry Lime Emulsion

#### **Sesame Citrus Atlantic Salmon**

Essence of Teriyaki & Seville Orange  
Jewel Blend & Sweet Peas

Sour Cherries & Mascarpone Tulip,  
Seasonal Berry Tartlet, Passion Fruit Coulis

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$62 / person**

### IV

Sweet Green Pea & Lentil Velour  
with Lemon Thyme Cream

#### **Rosemary Roasted Pork Loin Chop**

Roasted Garlic & Chive Mash  
Calvados Jus

Amaretto Cheese Cake,  
Homemade Espresso Ice Cream, Chocolate Orange Sauce



Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$58 / person**

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Fairmont is committed to your health and well-being by preparing all cuisine without artificial *trans-fat*.

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. 

## Served Dinners

(Minimum of 20 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

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### V

Celeriac & Ontario Apple Orchard Velour

Pastrami Spiced Atlantic Smoked Salmon  
Horseradish & Ginger Basmati  
Organic Watercress

#### **Pommery Mustard & Herb Crusted Striploin of Beef**

Barley Mushroom Risotto  
Madagascar Peppercorn Jus

White Chocolate & Praline Tepee  
Poached Pear Streusel Tart

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$74 / person**

### VI

Roasted Corn & Sweet Pimento Chowder  
with Chive Cream

Panache of Seasonal Baby Greens  
Shaved Fennel & Citrus Segments  
Yogurt & Honey Dressing

#### **Poblano and Tangerine Grilled Chicken Suprême**

Seven Grain & Apricot Risotto, Natural Pan Jus

Ontario Maple Crème Brûlée

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$58 / person**

### VII

 Tomato & Fennel Bisque 

Micro Greens & Organic Seedlings  
Pesto Roasted Cherry Tomatoes  
House Buttermilk Dressing

#### **Candied Ginger & Coriander Crusted Halibut Filet**

Baby Leek & New Potato Fricassée  
with Butternut Squash & Essence of Watercress

Mango Passion Fruit Mousseline Flute  
Coconut Lemongrass Ice Cream

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$66 / person**

### VIII

Smoked Quebec Duck Breast  
Sweet Potato Salpicon & BBQ Mango Glaze

Vodka-Cranberry Sorbet

#### **Duo of Alberta Beef Tenderloin and Maple Glazed Atlantic Salmon**

Black Trumpet & Roasted Shallot Roesti  
Arctic Cranberry Jus

Amaretto Cheese Cake  
Homemade Espresso Ice Cream  
& Chocolate Orange Sauce



Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$72 / person**

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## *À la Carte Dinners - Appetizers*

*Minimum 20 people. Minimum Four Courses.*



*(Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number Indicated on Chosen Menu.)*

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### *Cold Appetizers*

Wild Mushroom and Roasted Red Pepper Terrine, Black Olive & Sun Dried Tomato Tapenade, Basil Emulsion	\$12
Smoked Quebec Duck Breast, Sweet Potato Salpicon & BBQ Mango Glaze.....	\$12
East Coast Smoked Salmon, Rye Bread, Traditional Garnishes.....	\$14
Pastrami Spiced Atlantic Smoked Salmon, Scallion & Ginger Basmati, Organic Watercress.....	\$16
Salmon Three Ways: Smoked, Cured & Poached, Prairie Grain-Cranberry Tower.....	\$16
Grilled Eggplant & Couscous Salad Roulade, Artichoke Mushroom Salad .....	\$18
Smoked Bison Carpaccio, Tête de Moine Flower, Truffled Vinaigrette .....	\$18
Trio of Chilled Atlantic Seafood: Shrimp, Sea Scallop & Smoked Salmon .....	\$18



### *Hot Appetizers*

 Whiskey and Sour Cherry Glazed Salmon, Sweet Pea and Watercress Purée.....	\$14
Warm Twice-Baked Goat Cheese Soufflé, Baby Greens, Apple-Cranberry Compote.....	\$14
Wild Mushroom Vol-au-Vent with Garlic Shallot Cream Sauce.....	\$14
Escargot Bourguignon encased in Puff Pastry, Red Wine Shallot Jus .....	\$16
Pink Peppercorn Crusted Sea Scallops, Butternut Squash Purée and Essence of Watercress.....	\$17
 Coriander and Ginger Crusted Artic Char, Candied Parsnip Puree, Citrus Emulsion .....	\$18
Garlic Prawn and Herb Crusted Jumbo Scallop, Jewel Blend, Passion Fruit Essence .....	\$18

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## À la Carte Dinners – Soups & Salads

Minimum 20 people. Minimum four courses.

(Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number Indicated on Chosen Menu.)

### Soups

Red Pepper and Tomato Bisque .....	\$9
Sweet Green Pea and Lentil Velour, Lemon-Thyme Cream .....	\$9
Roasted Butternut Squash and Banana Velour, Grated Nutmeg Crème .....	\$9
 Forest Mushroom and Scallion Broth .....	\$9
Gatineau Hills Mushroom Chowder, Local Honey and Manitoba Wild Rice .....	\$9
Smoked Chicken and Leek Broth, Black Trumpet Mushrooms .....	\$9
Asparagus and Artichoke Velour, Opal Basil Cream .....	\$9
Pheasant and Partridge Consommé, Vegetable Pearls .....	\$10
Lobster Bisque, Butter Poached Prawns, Fennel Crème .....	\$14

### Salads

Quintet of Seasonal Greens, Sun Dried Fruit, Spicy Pumpkin Seeds, Raspberry Lime Emulsion .....	\$8
Seasonal Panache of Baby Greens, Shaved Fennel, Citrus Segments, House Buttermilk Dressing .....	\$8
Baby Ontario Spinach Salad, Caramelized Bosc Pears, Crumbled Feta, Aged Balsamic Vinaigrette .....	\$10
Tomato & Bocconcini Salad with Basil Pesto Emulsion, Balsamic Reduction .....	\$10
Heart of Romaine Salad, Asiago Cheese, Crisp Cappicola Ham, Maple Roasted Garlic, House Dressing .....	\$10
Asparagus Spears with Assorted Mushroom Salad & Extra Virgin Olive Oil .....	\$12



### Palette Cleansers

Maltese Orange Sorbet .....	\$6
Mango Raspberry Sorbet .....	\$6
Earl Grey & Tarragon Sorbet .....	\$6
Champagne & Grapefruit Sorbet .....	\$8
Niagara Ice Wine & Strawberry Sorbet .....	\$10

Palette Cleansers Presented in an Ice Globe ..... add \$5 pp

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## *Served Dinners – Main Courses*

*(Minimum Four Courses. Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number Indicated on Chosen Menu.)*

### *Fish & Shellfish*

Citrus and Chervil Glazed Salmon Filet, Béarnaise Sauce, Asparagus Tips .....	\$29
Sesame Citrus Atlantic Salmon, Essence of Teriyaki and Seville Orange .....	\$29
Basil Pesto Crusted Tilapia Filet, Smoked Bell Pepper Sauce .....	\$29
 Candied Ginger and Coriander Crusted Halibut Filet, Essence of Watercress.....	\$32
Herb Crusted Halibut Filet, Creamed Baby Spinach, Smoky Tomato Cream .....	\$32
North Pacific Black Cod, Pistou Rub, Quebec Caviar Beurre Blanc.....	\$35
Citrus Grilled Shrimp and Scallop Skewers, Mango-Basil Beurre Blanc (2 skewers per person) .....	\$42

### *Poultry*



Poblano and Tangerine Grilled Chicken Suprême, Natural Pan Jus .....	\$28
Fireweed Honey Roasted Chicken Suprême, Poire Williams Pan Jus .....	\$28
Pimento and Roasted Garlic Stuffed Chicken Suprême, Olive Oregano Jus .....	\$30
Ontario Balderson Cheddar and Spinach Stuffed Chicken Breast, Riesling Pan Jus .....	\$32
Red Currant Roasted Organic Chicken Breast, Chokecherry Rhubarb Chutney and Sweet Basil Jus .....	\$35
Ontario Honey Roasted Duck Breast, Citrus-Cranberry Marmalade, Inniskillin Riesling Pan Jus .....	\$36
Lemon-Thyme Roasted Cornish Game Hen with Canadian Wild Rice, Apricot Scented Jus .....	\$37

### *Meat & Grill*

Cumin and Rosemary Roasted Pork Loin, Calvados Jus .....	\$34
Roast Prime Rib of Alberta Beef, Mission Hill Merlot Jus .....	\$36
Pommery Mustard and Herb Crusted Striploin of Beef, Madagascar Peppercorn Jus .....	\$38
Muskoka Mushroom Crusted Manhattan Striploin, Pinot Noir Reduction .....	\$38
Pommery Mustard Roasted Rack of Lamb, Roasted Garlic and Rosemary Jus .....	\$39
Duo of Beef Tenderloin and Atlantic Salmon, Black Trumpet & Roasted Shallot Roesti, Arctic Cranberry Jus... ..	\$44
Peppercorn Crusted Beef Tenderloin, Pelham Estate Merlot Jus.....	\$45
Cumin Spiced Beef Tenderloin, Fennel and Artichoke Ragoût and Madagascar Jus.....	\$46
Peppercorn Venison Loin, Wild Berry Chutney and Cassis Jus.....	\$49
Pommery Mustard Crusted Beef Tenderloin with Sweet Chili Roasted Lemon Grass Shrimp Skewer .....	\$52
Grilled Filet Mignon with Pan-Seared Foie Gras, Cabernet Merlot Jus and Porcini Drizzle .....	\$58

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## À la Carte Dinners – Main Courses

(Minimum Four Courses. Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number Indicated on Chosen Menu.)

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### Vegetarian and Alternatives

 Balsamic Grilled Vegetable and Crisp Tofu Tower, Sun Dried Tomato Jus  
Roasted Vegetable and Couscous Roulade with Roasted Tomato Coulis  
Gatineau Hills Mushroom Gnocchi, Warm Asparagus & Shiitake Mushroom Salad, Roasted Red Pepper Emulsion  
Roasted Baby Eggplant with Hot House Tomato Concasse, Sautéed Baby Arugula, Ginger Carrot Jus

### Add a Skewer



Lemon & Garlic Seared Scallop Skewer (3)..... add \$5 pp  
Sweet Chili Grilled Prawn Skewer (3)..... add \$5 pp

All Main Courses are served with Chef's selection of potatoes or rice dish and seasonal vegetables.

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## *À la Carte Dinners – Perfect Endings*

*(Minimum Four Courses. Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number Indicated on Chosen Menu.)*

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Vanilla Cheesecake, Fruit Compote & Whipped Cream .....	\$9
White Chocolate and Praline Teepee, Poached Pear Streusel Tart.....	\$9
Maple Pecan Pie, White Chocolate Vanilla Bean Anglaise.....	\$9
Ontario Maple Crème Brûlée.....	\$10
Thousand Islands Meringue, “Bailey’s” Chocolate Ganache, “Frangelico” Ice Cream.....	\$10
Sour Cherries and Mascarpone Tulip, Seasonal Berry Tartlet, Passion Fruit Coulis.....	\$12
Amaretto Cheese Cake, Homemade Espresso Ice Cream, Chocolate Orange Sauce.....	\$12
Flourless Double Chocolate Espresso Cake, Raspberry & Mango Sunburst.....	\$12
Mango Passion Fruit Mousseline Flute, Coconut-Lemongrass Ice Cream.....	\$12
Mocha Chocolate Ganache, Chocolate Praline & Vodka Maltese Orange Sorbet .....	\$12
Quebec Maple Mousse, Sugar Tartlet, Apple Caramel Ice Cream.....	\$13
Tia Maria and Caramel Praline Tulip, Cinnamon Poached Baby Pear with Mission Fig Ice Cream .....	\$14

***Perfect Ending Enhancement: “Chef Ernst’s Showstopper Delight Table” (minimum 50 people)***  
*(Served as a Dessert Following Dinner and Based On The Guarantee)*



A stand-alone buffet table featuring all the desserts that Pastry Chef Ernst is famous for:

Chocolate Bark Tower, Croquembouche, French Pastries, Florentine Squares, Mini Maple Crème Brûlée,  
Fruit Tartlets, Apple Fritter with Cinnamon Sugar Crème Anglaise,  
Warm French Crêpes with Grand Marnier Orange Sauce ..... \$18 (pp)

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## *Fairmont Signature à la Carte Dining*

*Guests May Choose Their Own Entrée at the Event*

*(Minimum of 20 People – Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)*

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### *The Premier*

Amuse-Bouche

#### **Soup**

Asparagus & Artichoke Velour  
Opal Basil Cream

#### **Appetizer**

Warm Twice-Baked Goat Cheese Soufflé  
Baby Arugula & Apple Cranberry Compote



### **Main Course Options**

Citrus & Chervil Glazed Salmon Filet  
Guava Coulis

Fireweed Honey Roasted Chicken Suprême  
Poire Williams Liquor Pan Jus

Roast Prime Rib of Alberta Beef  
“Mission Hill” Merlot Jus



#### **Dessert**

Thousand Islands Meringue  
“Bailey’s” Chocolate Ganache, “Frangelico” Ice Cream





Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$77 / person**

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*(Minimum of 20 People – Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)*

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### *The Minister*

Amuse-Bouche

#### **Soup**

Roasted Butternut Squash & Banana Velour  
Grated Nutmeg Crème

#### **Appetizer**

Whiskey & Sour Cherry Glazed Salmon  
Sweet Pea & Watercress Purée



### **Main Course Options**

Muskoka Mushroom Crusted Manhattan Striploin  
Pinot Noir Reduction

Pimento & Roasted Garlic Stuffed Chicken Suprême  
Olive Oregano Jus

Herb Crusted Halibut Filet, Creamed Baby Spinach  
Smokey Tomato Cream



#### **Dessert**

Mocha Chocolate Ganache  
Chocolate Praline & Vodka Maltese Orange Sorbet





Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$79 / person**

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## *Fairmont Signature à la Carte Dining*

*Guests May Choose Their Own Entrée at the Event*

*(Minimum of 20 People – Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)*

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### *The Prime Minister*

Amuse-Bouche

#### **Soup**

Gatineau Hills Mushroom Chowder  
Local Honey & Manitoba Wild Rice

#### **Appetizer**

Baby Ontario Spinach Salad, Caramelized Bosc Pears, Crumbled Feta, Aged Balsamic Vinaigrette

#### **Palette Cleanser**

Maltese Orange Sorbet  
Chocolate Mint Gelée



#### **Main Course Options**

Cumin Spiced Beef Tenderloin  
Fennel & Artichoke Ragoût with Madagascar Jus

 Red Currant Roasted Organic Chicken Breast   
Chokecherry Rhubarb Chutney & Sweet Basil Jus

Pommery Mustard Roasted Rack of Lamb  
Roasted Garlic & Rosemary Jus



#### **Dessert**

“Tia Maria” & Caramel Praline Tulip  
Cinnamon Poached Baby Pear with Mission Fig Ice Cream





Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$90 / person**

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### *The Governor General*

Amuse-Bouche

#### **Soup**

Pheasant & Partridge Consommé  
Vegetable Pearls

#### **Appetizer**

Trio of Chilled Atlantic Seafood

#### **Palette Cleanser**

Niagara Ice Wine & Strawberry Sorbet  
Lemon Balm Gelée



#### **Main Course Options**

Grilled Filet Mignon with Pan-Seared Foie Gras  
Cabernet Merlot Jus & Porcini Drizzle

Ontario Honey Roasted Duck Breast  
Citrus Cranberry Marmalade & “Inniskillin” Riesling Pan Jus

Peppercorn Venison Loin  
Wild Berry Chutney & Cassis Jus



#### **Dessert**

Quebec Maple Mousse, Sugar Tartlet  
& Apple Caramel Ice Cream





Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$110 / person**

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## Dinner Buffets

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### City of Festivals

Homemade Soup from the Chef's Kettle with Assorted Fresh Rolls & Butter

Mixed Greens, Cherry Tomatoes, Cucumbers, Vegetable Wisps, Toasted Pumpkin & Sunflower Seeds  
Assorted Homemade Vinaigrettes & Dressings  
Caesar Salad with Traditional Garnish & Classic Dressing

Marinated Mushroom and Artichoke Salad with Roasted Garlic & Balsamic Vinaigrette  
Cucumber & Red Onion Salad with Lemon Dill Vinaigrette  
Tuscany Vegetable Pasta Salad with Sun Dried Tomato Dressing  
Double Smoked Bacon & Yukon Gold Potato Salad  
Seasonal Vegetable Crudités with Château Dip

Prince Edward Island Marinated Mussels & Smoked Salmon with Classic Garnish

Imported & Canadian Cheese Display with French Baguette & Crackers



### Choice of Three Main Courses

Herb Roasted Chicken Breast on Gatineau Mushroom & Pearl Onion Fricassée  
Butternut Squash Ravioli, Roasted Pine Nuts & Fire Roasted Red Pepper Sauce  
Veal Cassoulet with Marinated Artichokes, Asparagus Tips & White Beans  
Cumin & Garlic Roasted Pork Shoulder, Calvados Pan Jus  
Lemon Pepper Grilled Atlantic Salmon Filet, Butternut Squash & New Potato Succotash  
Rosemary Roasted Leg of Lamb, Pommery Mustard Cabernet Jus

Served with

Roasted Red Jacket Potatoes & Lemon Thyme,  
Ginger & Scallion Basmati Rice with Sun Dried Fruits & Almonds  
Steamed Local Vegetables



Quebec Maple Sugar Pie, Pecan Pie, Opera Cake, Vanilla Cheese Cake with Fruit Compote & Whipped Cream  
Assorted French Pastries & Sliced Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$65 / person**



Include A Fourth Main Course

(add \$4 pp)

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## *Dinner Buffets*

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### *A Taste of India*

Vegetable Samosas with Tamarind Sauce  
Spinach & Onion Pakoras with Tamarind Sauce  
Platter of Chopped Green Chiles, Sliced Onions, Tomatoes & Coriander  
Onion, Cucumber & Tomato Salad with Coriander  
Gujia Alloo (Battered Paneer)



#### **Choice of Two Main Courses**

Butter Chicken with Tandoori Spices  
Chicken Masala  
Chicken Tikka  
Pudina Murgi (Lamb Curry)



#### **Choice of Two Side Dishes**

Cauliflower Potato  
Spinach Paneer  
Dahl Makni (Curried Lentils)  
Chickpea Curry  
Shahi Paneer with Cashew Sauce

#### **Served with**

Indian Style Stir-Fried Vegetables  
Green Pea Rice Flavoured with Cardamom, Cloves & Cinnamon  
Indian Pickles  
Naan Bread with Butter  
Poppadom



Gulab Jamoon  
Carrot Halwa with Raisin  
Pistachio Kheer Rice Pudding



Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Fairmont Teas

**\$60 / person**

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## *Dinner Buffets*

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### *Truly Canadian*

Mixed Greens, Cherry Tomatoes, Cucumbers, Vegetable Wisps, Toasted Pumpkin & Sunflower Seeds

Assorted Homemade Vinaigrettes & Dressings

Caesar Salad with Traditional Garnish & Classic Dressing

Hot House Tomato & Fennel Salad with Basil Pesto

Honey Roasted Baby Beet Salad with Niagara Ice Wine Vinaigrette

Prince Edward Island Mussels with Tomato Vinaigrette

Poached Peel & Eat Shrimp, Crab Claws, Spicy Cocktail Sauce, Rémoulade, Tabasco & Fresh Lemon Crowns



Labrador Smoked Salmon with Traditional Garnishes, Peppered Salmon, Smoked Haddock & Cured Trout

Charcuterie of Assorted Cold Cuts, Herb Roasted Chicken Farmhouse Sausages, Mustards & Chutneys

Canadian Farmhouse Cheese Board



### **Choice of Three Main Courses**

 West Coast Blackened Halibut Filet, Sautéed Baby Spinach & Roasted Peppernota 

Muskoka Mushroom Crusted Alberta Beef Striploin, Pinot Noir Reduction

“Upper Canada Ale” Glazed Roast Pork Loin, Maple Jus

Spinach & Ricotta Cannelloni, Smoked Tomato & Basil Cream Sauce

Citrus Crusted Medallion of Atlantic Salmon, Lemon Balm Cream Sauce

 Niagara Pear Glazed Chicken Breast, Black Currant Jus 

Served with Yukon Gold & Sweet Potato Delmonico, Prairie’s Seven-Grain & Cranberry Pilaf & Market Fresh Vegetables



Warm Vancouver Island Cranberry Bread Pudding with Vanilla Bean Custard Sauce,  
Rocky Mountain Carrot Cake, Northern Spy Apple-Walnut Spice Cake with Cinnamon Icing,

Quebec Maple Sugar Pie, Nanaimo Bar Cheesecake,

Lac St-Jean Blueberry Pudding & Homemade Maple Fudge

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fairmont Teas

**\$72 / person**

### **Menu Enhancement From the Carving Board (Add \$7 pp)**



Sea Salt Crusted Prime Rib of Beef au Jus, Yorkshire Puddings,

Creamy Horseradish & Grainy Mustards

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# *Receptions*

## Reception Stations

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### *Pecanord East Coast Oyster Bar* *(Seasonal Availability)*

Three Types of Cocktail Oysters

Accompaniments: Lemon, Tabasco, Cocktail Sauce, Shallots, Red Wine Vinegar, Black Pepper

**\$36 per dozen (minimum 5 dozens)**

**Add Chef Attendant, Additional Charge of \$150**



### *Sushi Bar*

Selection of Vegetarian & Seafood Nigiri, and Maki Rolls

Pickled Ginger, Soya Sauce and Wasabi

Chop Sticks

**\$44 per dozen**



### *Chef Action Stations - Additional Charge of \$150 per station*

#### *Sautéed Jumbo Sea Scallops*

Sautéed with Pink Peppercorns, White Wine, Lemon Zest, Garlic  
and Candied Ginger, Served with Garlic Herb Crostini and Lemon Aioli

**\$35 per dozen**

#### *Sautéed Tiger Prawns*

Sautéed with a Mango Chili Glaze, White Wine and Bell Peppers

Served with Garlic Herb Crostini and Lemon Aioli

**\$44 per dozen**

#### *Medallions of Alberta Beef Tenderloin (2 oz)*


Sautéed in Green Peppercorn-Brandy Sauce, Basket of Crusty Rolls

**\$12 per medallion**

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## Reception Stations

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### *Chef Action Stations - Additional Charge of \$150 per station*

#### *Pasta Station*

#### **Your Choice of One of the Following Pasta Dishes**

Butternut Squash Ravioli or Wild Mushroom Ravioli or Penne or Tri Colour Fusilli  
With Marinara Sauce, White Wine Cream Sauce & Herb Vinaigrette  
Assorted Mushrooms, Peppers, Tomatoes, Olives, Artichokes, Garlic, Sun Dried Tomatoes,  
Olive Oil & Freshly Grated Parmesan Cheese

**\$9.50 per person**



#### *Sautéed Wild Seasonal Fresh Mushrooms (market availability)*

with Garlic, Shallots, Fresh Herbs, Artichokes & Asparagus Tips  
Served with Garlic Herb Crostini & Lemon Aioli

**\$9.50 per person**

#### *Vegetarian Oriental Stir Fry*

Lo Mein Noodles, Fresh Vegetables, Garlic, Water Chestnuts, Bean Sprouts  
Ginger Soya Glaze

**\$9.50 per person**

**Add Chicken - \$3 pp**

**Add Shrimp - \$5 pp**

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## *Carving Stations*

*(Prices As Indicated.)*

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### *Chef Carving Stations - Additional Charge of \$150 per station*

#### **Carved Hip of Alberta Beef**

Crusty Rolls, Pan Jus, Creamy Horseradish & Assorted Mustards  
**\$850 each** - serves approximately 120 people

#### **Roasted Leg of Ontario Lamb Stuffed with Dried Fruit & Fresh Herbs**

Mint Jelly, Whiskey-Mint Sauce, Pear & Apricot Chutney  
**\$150 each** - serves approximately 20 people

#### **Sea Salt Crusted Prime Rib of Beef**

Crusty Rolls, Pan Jus, Creamy Horseradish & Assorted Mustards  
**\$650 each** - serves approximately 40

#### **Pommery Mustard Roasted Striploin of Beef**

Crusty Rolls, Pan Jus, Creamy Horseradish & Assorted Mustards  
**\$350 each** - serves approximately 30

#### **Peppercorn Crusted Beef Tenderloin**

Crusty Rolls, Pan Jus, Creamy Horseradish & Assorted Mustards  
**\$350 each** - serves approximately 20

#### **Cumin Roasted Ontario Pork Loin**

Crusty Rolls, Calvados Jus, Apple and Golden Sultana Chutney  
**\$250 each** - serves approximately 30

#### **Herb Crusted Racks of Lamb**

Mint Jelly, Whiskey-Mint Sauce, Pear & Apricot Chutney  
**\$35 per rack**

#### **Whole Roast Turkey**

Cranberry Sauce & Port Wine Jus  
**\$300 each** - serves approximately 40

#### **Filet of Salmon in Puff Pastry**

Herb & Wild Mushroom Rice  
Light Lemon Dill Sauce  
**\$150 each** - serves approximately 20



#### **Maple Glazed Baked Country Ham (Bone in)**

With Pineapple Sultana Sauce  
**\$250 each** - serves approximately 25

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## *Canapés and Hors D'oeuvres*



*(Prices are Per Dozen. Minimum Order of Three Dozen per Selection.)*

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### *Cold Canapés*

 Vine Ripened Tomato, Mini Bocconcini Pearls, Spicy Olive Tapenade .....	\$32
Venison and Blueberry Medallions on Cranberry Scones with Merlot Gelée .....	\$32
Smoked Duck Breast, Fig Compote on Sourdough Crostini .....	\$34
East Coast Salmon on Pumpernickel with Caper Cream .....	\$34
Baby Shrimp and Lemon Dill Salad in a Phyllo Crown .....	\$34
 Asparagus and Marinated Wild Mushroom Tulip .....	\$36
Asian Mandarin and Chicken Salad in Phyllo Basket.....	\$36
 Port Wine Poached Pear and Herb Goat Cheese.....	\$36

### *Deluxe Cold Canapés*

Assorted Sushi Rolls with Wasabi and Soya Drizzle.....	\$44
Peppered Striploin and Blistered Asparagus Spears with Creamy Horseradish.....	\$44
 Lemon Pepper Seared Ahi Tuna with Mango Avocado Salsa.....	\$44
Duck Confit Rillette on Brioche Baguette with Lingonberry Preserve.....	\$44
 Nut Free Pesto stuffed Cherry Tomato on Cucumber Medallion .....	\$46
Hoisin BBQ Duck Rice Paper Wraps with Cilantro, Mint and Crisp Vegetables, Asian Dip .....	\$46



### *Hot Hors D'oeuvres*

Muskoka Cottage Sausage Rolls with Pommery Mustard Sauce .....	\$30
Roasted Red Pepper, Cheddar and Ricotta Trellis .....	\$30
Thai Spiced Vegetarian Monsoon Roll with Plum Sauce .....	\$32
Vegetarian Samosa with Tamarind Sauce .....	\$32
Chicken Samosa with Tamarind Sauce.....	\$34
Miniature Gatineau Hills Wild Mushroom Vol-au-Vents .....	\$36
Moroccan Chicken Filo Roll .....	\$36
Malaysian Beef Satay, Sweet Chili dip .....	\$38
Satay of Chicken with Spicy Peanut Sauce .....	\$38
Miniature Crab Cakes with Apple Mango Salsa .....	\$38
Atlantic Salmon Wellington with Mustard Dill Aioli .....	

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## Canapés and Hors D'oeuvres

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### Deluxe Hot Hors D'oeuvres

 Chicken Tikka Brochettes, Cucumber Raita.....	\$42
Smoked Bacon Wrapped Digby Scallops.....	\$42
Butter Pecan Breaded Shrimp with Lemon Cocktail Sauce .....	\$44
Wild Mushroom Arancini Fritters with Sweet Tomato Relish .....	\$44
Oka Cheese, Apple and Honey Phyllo Purse .....	\$44
Brome Lake Duck a L'orange with Chokecherry Dipping Sauce .....	\$44
Mission Fig and Goats Cheese Crown .....	\$44
Creamy Butter Chicken Mini Vol Au Vents.....	\$44
Lemon Grass Skewered Jumbo Shrimp.....	\$46
Dijonaise Mini Lamb Chops with Mint Pesto .....	\$68

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## Reception Additions

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*Sliced Market Fresh Fruit Platter*

**Small Platter \$125** (serves 20)

**Medium Platter \$275** (serves 50)

**Large Platter \$525** (serves 100)

*Deluxe Canadian Farmhouse Cheese Platter*

with Assorted Biscuits & Grape Clusters

**Small Platter \$160** (serves 20)

**Medium Platter \$400** (serves 50)

**Large Platter \$775** (serves 100)

*Imported Cheese Presentation*

Brie, Roquefort, Gouda, Swiss Emmental,  
English Cheddar, Boursin, Pont Levesque, Port Salut

Served with an assortment of

Crackers & Crisp Breads

**Small Platter \$225** (serves 20)

**Medium Platter \$525** (serves 50)

**Large Platter \$1000** (serves 100)

*Baked "Triple Crème Chevalier" Brie*

with Pecans and Brown Sugar

Served with Brioche Toasts

**Wheel \$250** (serves 50)

*English Stilton Wheel*

Serves 50 persons

**Wheel \$225**

*Warm Artichoke and Cheese Pâté*

Assorted Flat Breads and Crackers

**Small Platter \$125** (serves 25)

**Large Platter \$200** (serves 50)

*Deluxe Open Faced Sandwiches*

An assortment of Freshly Prepared

Open Faced Sandwiches

Smoked Salmon, Shrimp Salad, Oka & Blackforest Ham,

Roast Beef and Horseradish, Grilled Vegetables

**\$60 per dozen**

*Warm Artichoke and Parmesan Cheese Dip*

*or*

*Warm Crab and Spinach Pâté*

Assorted Flat Breads and Crackers

**Platter \$250** (serves 50)

*Smoked Salmon with Herb Cream Cheese*

Dark Rye Rounds and

Traditional Garnishes

**Platter \$250** (serves 25)

*Chilled Jumbo Prawns*

Spicy Cocktail Sauce

**\$42 per dozen**

*Snow Crab Claws on Ice*



Marie-Rose Sauce and Lemon Wedges

**100 pieces - \$350**

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## *Reception Additions*

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### *Maritime Seafood Display*

*(Minimum 50 people.)*

Jumbo Shrimp with Spicy Cocktail  
Rémoulade Sauce & Lemon

Pre-Shucked Seasonal Oysters on Half Shell  
Hot Sauce, Shallot Vinaigrette, Lemon Salsa  
Snow Crab Claws on Ice, Marie-Rose Sauce  
Smoked Labrador Salmon  
Armenian Flat Breads, Lemon Cream  
Chilled PEI Mussels with Tarragon  
& Shallot Vinaigrette  
(8 pieces per person)  
**\$33 per person**

### *Bytown Market Vegetables*

Fresh Herb & Roasted Garlic Dip  
**Small Platter \$85 (serves 20)**  
**Medium Platter \$200 (serves 50)**  
**Large Platter \$375 (serves 100)**

### *China Town on Somerset*

Soya Glazed Chicken Satays  
Vegetable Spring Rolls  
Selection of Steamed Dumplings  
in Bamboo Steaming Baskets & Woks  
(Harkow, Siu Mai, Pot Stickers)  
(8 pieces per person)  
**\$23 per person**

### *Mediterranean Display*

Spanikopita, Dolmades, Hummus,  
Baba Ghanoush, Tabouleh, Selection of Olives,  
Mini Pitas  
**\$12 per person**

### *Little Italy Crostini & Spreads*

Tomato & Basil Bruschetta, Black Olive Tapenade,  
Roasted Pimento Garlic Spread  
Garlic Herb Crostini  
**Small Platter \$150 (serves 35)**  
**Large Platter \$275 (serves 75)**

### *Antipasto Display*

Provolone, Fontina and Mozzarella, Prosciutto and  
Fresh Melon, Mortadella, Smoked Sausage, Genoa  
Salami & Pepperoncini, Marinated Vegetables & Olives

Sliced Baguette & Grissini Stick  
**\$13 per person**



### *Afternoon Tea Sandwiches*

Smoked Salmon & Red Onion Marmalade Cream Cheese,  
Turkey with Cranberry Mayo, Cucumber & Dill  
**\$24 per dozen**

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# Fairmont

## CHÂTEAU LAURIER

### White Wine List

#### Canadian Wines

Chardonnay, Jackson-Triggs "Black Label", VQA, Niagara **	\$33
Château des Charmes, Reserve 44 White, VQA, Niagara **	\$34
Chardonnay Un-Oaked, Pillitteri Estates, VQA, Niagara **	\$35
Sauvignon Blanc, Pelee Island, VQA, Ontario **	\$36
Pinot Grigio, Inniskillin, VQA, Niagara	\$38
Riesling, Niagara Series, Inniskillin, VQA, Niagara **	\$38
Dry Riesling, Cave Springs, VQA, Niagara	\$40
Chardonnay, Mission Hill, Sonora Ranch, Okanagan	\$40
Chardonnay, 'Fairmont Cuvée Royale', Château Des Charmes, Estate Bottled, VQA, Niagara **	\$40
Gewurztraminer, Vineland Estates, VQA, Ontario	\$40

#### International Wines

Sauvignon Blanc, Obikwa, South Africa	\$33
Pinot Grigio, Dragani, Italy **	\$34
Muscadet, Remy Pannier, Loire, France	\$36
Chardonnay, Santa Rita Reserva, Chile **	\$36
Semillon Chardonnay, Lindemans Cawarra, Australia	\$38
Sauvignon Blanc, Remy Pannier, France	\$42
Chardonnay, Fortant de France, <b>Kosher</b>	\$42
Mouton-Cadet, Rothschild, Bordeaux, France **	\$42
Chardonnay, Mondavi "Woodbridge", California, USA	\$44
Chardonnay, Koonunga Hills, Australia **	\$46
Fumé Blanc, Fetzer Valley Oaks, California	\$46
Sauvignon Blanc, Monkey Bay, New Zealand	\$54
Macon Lugny St-Pierre, France	\$58
Chardonnay, Bonterra Vineyards, <b>Organic Certified</b> , California, USA	\$59

#### Rosé Wines

White Zinfandel, Beringer, California, USA	\$38
Cabernet Franc Rosé, Jackson Triggs, VQA, Niagara **	\$40

#### Champagnes & Sparkling Wines

Brut Sparkling, Seaview, Australia **	\$40
Château des Charmes, Brut, VQA, Niagara **	\$60
Cava Brut, Pares Balta, <b>Organic Certified</b> , Spain	\$60
Domaine Chandon Brut, California, USA	\$80
Möet & Chandon, Brut Imperial, France	\$125
Veuve Clicquot, France	\$140

**Wine Selections must be MADE at least 2 weeks in advance.**

**If Wine Selection is made Less than 2 weeks in advance,**

**please select from items indicated by 2 stars \*\***

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PLEASE NOTE THAT WINES CAN BE DELISTED BY THE L.C.B.O. AT ANY TIME WITHOUT PRIOR NOTICE. IF THIS DOES OCCUR, WE WILL ENDEAVOR TO CALL YOU AND ASK FOR A SECOND OPTION. WINE SELECTIONS ARE REQUIRED AT LEAST TWO WEEKS IN ADVANCE OF AN EVENT. JANUARY 2010

# *Fairmont* CHÂTEAU LAURIER

## Red Wine List

### Canadian Wines

Cabernet, Jackson-Triggs Vintner's Reserve, VQA, Niagara **	\$33
Château des Charmes, Reserve 44 Red, VQA, Niagara **	\$34
Merlot, Pelee Island, VQA, Ontario **	\$36
Shiraz, Creekside Estate, VQA, Niagara	\$38

Cabernet Merlot, 'Fairmont Cuvée Royale', Château Des Charmes, Estate Bottled, VQA, Niagara **	\$40
Baco Noir, Henry of Pelham, VQA, Niagara	\$40
Pinot Noir, Inniskillin Niagara Series, VQA, Niagara **	\$40
Merlot, Mission Hill Sonora Ranch, British Columbia	\$40
Meritage, Greyhawk, VQA, Niagara	\$40
Pinot Noir, Flat Rock, VQA, Niagara	\$48

### International Wines

Montepulciano D'Abruzzo, Dragani, Italy **	\$33
Cabernet Sauvignon, Santa Rita Reserva, Chile	\$36
Beaujolais-Villages, Duboeuf, Burgundy, France	\$37
Merlot, Carmen Classic, Chile **	\$37
Shiraz Cabernet, Jacob's Creek, Australia	\$38
Malbec, Pascual Toso, Argentina	\$39
Merlot, Fortant de France, <b>Kosher</b>	\$40
Cabernet Sauvignon, Mondavi "Woodbridge", California, USA	\$42
Mouton-Cadet, Rothschild, Bordeaux, France **	\$44
Shiraz, Wolf Blass, Eagle Hawk, Australia **	\$45
Cline Zinfandel, California, USA	\$46
Cabernet Sauvignon, Parducci, <b>Sustainable Winery</b> , California, USA	\$48
Carmenere, Santa Alicia, Chile	\$44
Cabernet Sauvignon, Beaulieu Vineyards, California, USA	\$50
Pinot Noir, Louis Latour, Burgundy, France **	\$55
Cabernet Sauvignon, Bonterra Vineyards, <b>Organic Certified</b> , California, USA	\$56
Merlot, Sterling Vintners Collection, California, USA	\$60

### Ice Wines from Ontario

Inniskillin, Vidal Icewine, VQA Niagara (200ml)	\$45
Cave Spring, Late Harvest Cabernet Franc, VQA, Niagara (375ml)	\$60

**Wine Selections must be MADE at least 2 weeks in advance.**

**If Wine Selection is made Less than 2 weeks in advance,  
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**The Wilfrid's wine list is available upon request.**

PRICES DO NOT INCLUDE TAXES AND GRATUITIES.

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PLEASE NOTE THAT WINES CAN BE DELISTED BY THE L.C.B.O. AT ANY TIME WITHOUT PRIOR NOTICE. IF THIS DOES OCCUR, WE WILL ENDEAVOR TO CALL YOU AND ASK FOR A SECOND OPTION. WINE SELECTIONS ARE REQUIRED AT LEAST TWO WEEKS IN ADVANCE OF AN EVENT. JANUARY 2010

# *Fairmont* CHÂTEAU LAURIER

<b>Punch</b>	Fruit Punch (4.5 Litres 40 glasses)	\$120
	Red Sangria (4.5 Litres 40 glasses)	\$150
	Champagne Punch (4.5 Litres 40 glasses)	\$160
	Vodka or Rum Punch (4.5 Litres 40 glasses)	\$160
	Served in Silver Fountain-additional (Maximum 100 persons)	\$100

## BAR

### *Host Bar*

Regular Liquor	\$6
Deluxe Liquor	\$7
Aperitif	\$6
Domestic Beer	\$5.5
Imported Beer & Coolers	\$6.5
Canadian Wine	See Wine List
Imported Wine	See Wine List
Liqueurs / Cognac	\$7
Soft Drinks	\$3.5
Sparkling / Still Mineral Water	\$3.5

### *Cash Bar*

Regular Liquor	\$7.5
Deluxe Liquor	\$8.5
Aperitif	\$7
Domestic Beer	\$6.5
Imported Beer & Coolers	\$7.5
Canadian Wine	\$7.5
Imported Wine	\$8
Liqueurs / Cognac	\$8.5
Soft Drinks	\$3.5
Sparkling / Still Mineral Water	\$4

**CASH BAR PRICES ABOVE INCLUDE PROVINCIAL AND FEDERAL TAXES. GRATUITIES ARE NOT INCLUDED.**

<b>Regular Liquor</b>	Canadian Club, Plymouth Gin, Absolut Vodka, Bacardi White Rum, Captain Morgan Spiced Rum, Johnny Walker Red, Jack Daniels, Tequila Sauza
<b>Deluxe Liquor</b>	Crown Royal Rye, Tanqueray 10 Gin, Grey Goose Vodka, Johnny Walker Black Label Scotch, Appleton Rum
<b>Domestic Beer</b>	Molson Canadian, Labatt Blue, Rickard's Red, Coors Light, Sleeman's
<b>Imported Beer</b>	Stella Artois, Heineken, Corona
<b>Liqueurs / Cognac</b>	Grand Marnier, Baileys, Drambuie, Kahlua, Hennessy VS

**Note: If less than \$400.00 is consumed per host or cash bar, a labour charge of \$100.00 per bar will apply.**

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