

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 (1st) members of the group.

CITY OF OTTAWA SMOKING BY LAW:

Effective August 1st, 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.

Coffee Breaks

Coffee Breaks

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Coffee Breaks are served between 9:30 and 16:00

Executive Cookie Break

Oatmeal & Raisin, Double Chocolate Chunk,
White Chocolate Macadamia Nut,
Chocolate Chunk
Pitcher of 2% Milk
Assorted Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas
\$10 / person

Canadian Maple

Maple Pecans, Maple Cookies
Chef Ernst's Famous Maple Fudge
Maple Sugar Tarts
Assorted Soft Drinks & Juice
Freshly Brewed Regular & Decaffeinated Coffee
Fairmont Maple Tea
\$14 / person

Healthy Living Break

Assorted Low-Fat Muffins
Individual Flavoured Yogurt on Ice
Organic Granola Bars, Assorted Bottled Juice
Fruit Skewers with Honey Yogurt Dip
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas
\$15 / person

Basics & Breads

Banana Bread, Chocolate Almond Bread
Carrot & Raisin Bread
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas
\$8.50 / person

Afternoon Castle Tea

Freshly Baked Homemade Cranberry & Plain Scones
Strawberry Jam
Thick Devonshire Cream
Fruit Tartlets
Chef Ernst's Fabulous French Pastries
Selection of Fairmont Teas
\$16 / person


The Organic Fruit Stand

(Minimum 7 days notice is required to ensure we can source the finest quality of seasonal organic ingredients. Minimum 50 people.)

Seasonal Organic Whole Fruit
Assorted bowls of Organic Dried Fruit
Organic Granola Bars
Organic Power Fruit Smoothies
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas
\$22 / person

(PRICES EFFECTIVE AS OF JANUARY 2010. SUBJECT TO CHANGE WITHOUT NOTICE. PRICES DO NOT INCLUDE TAXES & GRATUITIES.)

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.

Coffee Breaks

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Coffee Breaks are served between 9:30 and 16:00

Redemption by Chocolate

Chocolate-Dipped Strawberries
Chocolate Chunk Cookies
Chocolate Fondue with Fresh Fruit
Chocolate Bark
Assorted Soft Drinks & Juice

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$16 / person

Coffee, Coffee, Coffee

Assorted Donuts
Coffee Cakes, Coffee Muffins
Chocolate Covered Espresso Beans
Chilled Coffee

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$16 / person

The Lanark County Apple Orchard



Apple & Goat Cheese Muffins
Mini Apple Crumble Tart
Bushels of
Delicious, McIntosh & Granny Smith Apples
Warm Apple Beignets
Baskets of Dried Apple Slices

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$17 / person

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À La Carte Breakfast Items

(Prices Per Dozen.)

Baked Goods & Pastries



Assorted Nature Valley Granola Bars	\$36
Assorted Nutrigrain Granola Bars	\$36
Assorted Croissants, Danish Pastries, or Muffins	\$42
Chocolatines	\$45
Banana, Lemon Poppy Seed Bread or Cranberry-Orange Bread	\$24
Carrot-Raisin or Chocolate Almond Bread	\$22
Assorted Donuts	\$28
Warm Apple Beignets	\$28
Bagels with Cream Cheese (2oz serving)	\$48
With Addition of Smoked Salmon	\$72
Assorted Homemade Cookies	\$24
Rice Krispie Squares	\$24
Coffee Mocha Cake	\$26
Lemon Squares	\$26
Chocolate Chunk Brownies and Nanaimo Bars	\$26
Caramel Pecan Bars	\$26
Our Pastry Shop Specialty: Almond Biscotti and Chocolate Praline Crunch	\$28
Scones with Devonshire Cream and Strawberry Preserves	\$30
Chocolate Dipped Strawberries (Seasonal)	\$30
French Pastries	\$36

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Teas	\$3.50 per person
Hot Apple Cider with Cinnamon Sticks	\$4 per person
Hot Chocolate, Whipped Cream, Mini Marshmallows & Chocolate Shavings	\$4 per person
Apple, Cranberry, V-8 or Tomato Juice (1.8 litre)	\$24 per pitcher
Fresh Orange or Grapefruit Juice (1.8 litre)	\$28 per pitcher
Mango-Orange-Passion Fruit Juice (1.8 litre)	\$30 per pitcher
Skim Milk, 2% Milk, or Chocolate Milk (1.8 litre)	\$22 per pitcher
Assorted Soft Drinks	\$3.50 each
Assorted Juice	\$3.50 each
Iced Tea or Lemonade	\$3.50 each
Bottled Sparkling or Still Water	\$3.50 each








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Additional Coffee Break Items

(Prices as Indicated.)

 Fruit-Flavoured Yogurt (individual serving).....	\$3.50 each
 Sliced Fresh Fruit.....	\$5.50 per person
 Whole Fresh Fruit	\$24 per dozen
 Fresh Fruit Kebobs with Yogurt Dip.....	\$44 per dozen
 Organic Hard Boiled Eggs	\$18 per dozen
Assorted Cold Cereals.....	\$3.50 per person
Cheddar Cheese Slices	\$3.50 per person
Assorted Potato Chips (individual serving)	\$3.25 each
Potato Chips with Homemade Herb Cream Dip	\$15 per (10 oz) bowl
Salted Pretzels	\$12 per (10 oz) bowl
Cajun Party Mix	\$18 per (10 oz) bowl
Mixed Nuts	\$18 per (10 oz) bowl
Assorted Finger Sandwiches with Olives, Cornichons and Pickled Onions	\$24 per dozen
Assorted Pre-Made Sandwiches with Olives, Cornichons and Pickled Onions	\$48 per dozen
Individual Organic Power Smoothies.....	\$7 each
 Organic Granola Bars	\$4 each
 Organic Whole Fruit.....	\$30 per dozen

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Breakfast

Buffet Breakfast

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

The Continental Breakfast

Fresh Orange & Grapefruit Juices
Croissants, Chocolatines, Danish Pastries & Muffins
Butter, Preserves & Honey
Seasonal Sliced Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$18 / person

with Bagels,
Plain & Cranberry Cream Cheeses (add \$2 pp)

The Earth Smart Breakfast

(Minimum 7 days notice is required to ensure we can source the finest quality of seasonal, local, and organic ingredients. Minimum 25 people.)

Fresh Orange & Grapefruit Juices
Croissants, Chocolatines, Danish Pastries & Muffins
Sliced Fruit and Organic Fruit Yogurt on Ice
Local Lanark County Stewed Apples and Cinnamon
Poached Pears
Organic Eggs Florentine with Balderson Cheddar
Glaze and Fine Herbs
Home Fried "Bergeron Farms" Potatoes

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$28 / person

The Vitality Breakfast

Fresh Orange, Grapefruit & Strawberry-Orange Juice
Seasonal Fresh Fruit
Low-Fat Muffins

Becel Margarine, Preserves & Honey
Ottawa Valley Granola with Dried Fruit
Plain & Fruit-Flavoured Yogurt on Ice

Hot Oatmeal with Brown Sugar
Assorted Individual-Sized Cereals with Low-Fat Milk

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$20 / person

The Hot Breakfast (minimum of 15 people)

Fresh Orange & Grapefruit Juices
Croissants, Danish Pastries, Muffins & Toast
Butter, Preserves & Honey

Scrambled Eggs
Bacon, Sausage, Ham
Country Style Potatoes



Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$24 / person

with Seasonal Sliced Fresh Fruit (add \$2 pp)

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Buffet Breakfasts

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

The Parliament Hill Dash Breakfast

(Minimum 15 people.)

Fresh Orange & Grapefruit Juices
Croissants, Danish Pastries & Muffins
Butter, Preserves & Honey

Individual Fruit Yogurts on Ice
Individual-Sized Name Brand Cereals
with 2% and Skim Milk

Choice of One of the Following Breakfast Sandwiches

English Muffin with Egg, Sausage,
& Canadian Cheddar Cheese

or

Croissant with Egg, Ham & Canadian Cheddar Cheese

or

South Western Burrito with Egg, Sweet Peppers,
Chicken Sausage & Monterey Jack Cheese

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$23 / person

with Seasonal Sliced Fresh Fruit (add \$2 pp)

The Senators Breakfast

Fresh Orange & Grapefruit Juices
Seasonal Fresh Fruit Salad

Croissants, Danish Pastries & Muffins

Butter, Preserves & Honey

Montreal-Style Bagels

East Coast Smoked Salmon and Traditional Garnish
Plain & Cranberry Cream Cheeses

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fairmont Teas

\$24 / person

Buffet Breakfasts

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Les Voyageurs Breakfast *(minimum of 20 people)*

Fresh Orange & Grapefruit Juices
Seasonal Fresh Fruit

Croissants, Danish Pastries & Muffins
White & Whole Wheat Toast
Butter, Preserves & Honey

Plain & Fruit-Flavoured Yogurts on Ice
Cottage & Cheddar Cheese
Assorted Individual-Sized Cereals with 2% and Skim Milk



Choice of two of the following

Eggs Benedict Florentine

or

Scrambled Eggs with Balderson Cheddar and Herbs

or

Frittata with Mushrooms, Scallions, Tomatoes & Fresh Herbs

or

Buttermilk Pancakes with Warm Maple Syrup

or

Raisin Brioche French Toast with Warm Maple Syrup

or

French Crêpes with Warm Maple Butter

Served with the following:

Bacon, Sausage & Country Style Potatoes





Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$27 / person

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Buffet Breakfasts

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

ENHANCEMENTS

*Specialty Items Added to Your Buffet
(minimum of 20 people)*

Eggs Benedict Florentine

Poached Eggs with Sautéed Baby Spinach,
Toasted English Muffin & Hollandaise Sauce
(add \$3 pp)

Traditional Eggs Benedict

Poached Eggs with Grilled Canadian Back Bacon,
Toasted English Muffin and Hollandaise Sauce
(add \$3 pp)

East Coast Eggs Benedict

Poached Eggs with Labrador Smoked Salmon,
Toasted English Muffin and Hollandaise Sauce
(add \$5 pp)

STATIONS

*Prepared at a Buffet Station by Chef Attendant
(minimum of 20 people)*

Waffle Station

Fresh Berry Compote, Fresh Whipped Cream,
Powdered Sugar, Warm Maple Syrup and Butter
(add \$4 pp)



Farm Fresh Eggs Omelette Station

Cheddar and Swiss Cheese, Wild Mushrooms,
Diced Ham, Green Onions,
Sweet Peppers and Tomatoes
(add \$6 pp)

Includes a Chef Attendant

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Served Breakfast

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Fresh Orange & Grapefruit Juices

Croissants, Danish Pastries & Muffins
Butter, Preserves & Honey

Choice of one of the following



Scrambled Eggs with Bacon & Sausage
\$20 / person

Frittata with Mushrooms, Scallions, Canadian Cheddar Cheese & Fresh Herbs with Bacon & Sausage
\$24 / person

Organic Eggs Benedict with Hollandaise Sauce & Canadian Back Bacon
\$28 / person

Organic Eggs Florentine, with Sautéed Baby Spinach, Toasted English Muffin & Balderson Cheddar Glaze
\$27 / person

Above Served with Country Style Potatoes & Grilled Roma Tomato

Raisin Brioche French Toast with Warm Maple Syrup, Bacon & Sausage
\$23 / person

French Crêpes with Fruit Compote, Whipped Cream & Warm Maple Butter, Bacon & Sausage
\$24 / person





Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

with Seasonal Fresh Fruit in a Martini glass (add \$4 pp)

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Brunch

(Minimum of 50 People, Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number)

Fresh Orange & Grapefruit Juices
Mango-Peach-Orange Juice
Sliced Fresh Fruit Tray

Assorted Croissants, Danish Pastries & Muffins
Bagels & Cream Cheese, Assorted Alpine Breads (Toaster Provided)
Butter, Preserves & Honey



Scrambled Eggs with
Bacon, Sausage & Country Skillet Potatoes
Maple Butter French Crêpes

East Coast Smoked Salmon & Traditional Garnishes
Mixed Greens, Cherry Tomatoes, Cucumbers, Vegetable Wisps, Toasted Pumpkin & Sunflower Seeds
Assorted Homemade Vinaigrettes & Dressings
Cucumber & Dill Salad with Shaved Fennel
Marinated Mushroom Salad, Tomato & Artichoke Salad and Country Style Potato Salad

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



Honey Mustard Glazed Ottawa Valley Pork Loin, Stewed Lanark County Apples, Pan Jus
Citrus Seared Atlantic Salmon, Cherry Tomato Chutney, Lemon Butter Sauce
Seasonal Vegetable Medley
Herb Roasted Potatoes
Basmati and Wild Rice with Sun Dried Fruit





Mocha Chocolate Torte
Fresh Fruit & Custard Flan
Opera Cake and Maple Mousse Cake
Warm Croissant Bread Pudding with Vanilla Bean Custard Sauce
Assorted Cookies & French Pastries

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

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\$50 / person

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Brunch

(Minimum of 50 People.)

ENHANCEMENTS

*Specialty Items Added to Your Brunch
(minimum of 50 people)*

Traditional “Organic” Eggs Benedict

Poached Organic Eggs
Grilled Canadian Back Bacon
Toasted English Muffin and Hollandaise Sauce
(add \$4 pp)

Seafood Ice Display

Poached Shrimp, Crab Claws & Marinated Mussels
served with Spicy Cocktail Sauce, Rémoûlade,
Tabasco & Fresh Lemon Crowns
(add \$6 pp)

STATIONS

*Prepared at a Station by Chef Attendant
(minimum of 50 people)*

Farm Fresh Eggs Omelette Station



Cheddar and Swiss Cheese, Wild Mushrooms,
Diced Ham, Green Onions,
Sweet Peppers and Tomatoes
(add \$6 pp)

Sea Salt Crusted Prime Rib of Beef au Jus

Freshly Sliced and served with Creamy Horseradish
& Grainy Mustards
(\$8.50 pp)

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Lunches

Working Lunches

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

The Colonel By

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

Market Vegetable Crudités with House Dip

Choice of Three Green Salads with Assorted Homemade Vinaigrettes & Dressings

Garden Greens with Tomato, Cucumber, Carrot & Vegetable Wisps

Spinach Salad with Chopped Egg & Bacon

Greek Salad with Feta Cheese & Oregano Dressing

Caesar Salad with Traditional Garnish

Choice of Two Prepared Salads

Cucumber & Dill Salad with Shaved Fennel, Tomato & Artichoke Salad, Country Style Potato Salad, Marinated Vegetable Salad, Picnic Coleslaw Salad, or Tuscany Penne Pasta Salad



Hearty Deli Sandwich Selection on Country Style Breads and Wraps

Roast Beef with Horseradish Mayo & Dill Pickle

Nicoise Tuna Salad with Kalamata Olives & Green Beans

Chicken Caesar Wrap with Grilled Chicken & Crisp Romaine Lettuce

Vegetarian Wrap with Portobello Mushrooms, Cucumber, Tomato with Basil Pesto Mayo & Feta Cheese

Black Forest Ham with Cheddar and Smoked Onion Mayo



Fresh Fruit Salad

Freshly Baked Cookies, Brownies & Squares

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fairmont Teas

\$29 / person


Build Your Own Cobb Salad Station

Grilled Chicken, Crisp Greens, Avocado, Bacon, Chopped Egg, Red Onions, Scallions, Blue Cheese Crumble & House Dressing

(add \$3 pp)

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



Working Lunches

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

The Great Debate

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

Market Vegetable Crudités with House Dip

Choice of Three Green Salads with Assorted Homemade Vinaigrettes & Dressings

Garden Greens with Tomato, Cucumber, Vegetable Wisps

Spinach Salad with Chopped Egg & Bacon

Greek Salad with Feta Cheese & Oregano Dressing

Caesar Salad with Traditional Garnish

Choice of Two Prepared Salads

Cucumber & Dill Salad with Shaved Fennel, Tomato & Artichoke Salad, Country Style Potato Salad,
Marinated Vegetable Salad, Picnic Coleslaw Salad, or Tuscany Penne Pasta Salad



Build-Your-Own Deli Sandwich on Country Style Bread

Black Forest Ham, Turkey, Roast Beef, Salami, Tuna Salad, Egg Salad

Cheddar Cheese, Swiss Cheese, Green Leaf Lettuce, Cucumber, Tomato, Onions

Prepared Mustard, Dijon Mustard & Mayonnaise



Fresh Fruit Salad

Freshly Baked Cookies, Brownies & Squares

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fairmont Teas



\$28 / person

Niçoise Salad Platter

New Potatoes, French Beans, White Albacore Tuna, Plum Tomatoes, Olives & Oregano Dressing
(add \$3 pp)

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Working Lunches

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

Nation's Capital Lunch (minimum 20 people)

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

Choice of Three Green Salads with Assorted Homemade Vinaigrettes & Dressings

Garden Greens with Tomato, Cucumber, Vegetable Wisps

Spinach Salad with Chopped Egg & Bacon

Greek Salad with Feta Cheese & Oregano Dressing

Caesar Salad with Traditional Garnish

Choice of Two Prepared Salads

Cucumber & Dill Salad with Shaved Fennel, Tomato & Artichoke Salad, Country Style Potato Salad, Marinated Vegetable Salad, Picnic Coleslaw Salad, or Tuscany Penne Pasta Salad



Choice of Two Main Courses

Beef Stroganoff with Braised Sirloin Tips, Pearl Onions, Mushrooms & Buttered Noodles

Slow Roasted Ontario Pork Loin with Macintosh Apple Chutney & Calvados Jus

Oka Glazed Chicken with White Bean, Potato and Double Smoked Bacon Cassoulet

 Citrus Salmon Filet with Braised Leeks & Butternut Squash Fricassée served with Lemongrass Scented Basmati Rice 

Squash Ravioli with Basil Pesto Cream Sauce, Cherry Tomato & Fennel Salad

Spinach Ricotta Manicotti with Bell Pepper Relish, Roasted Tomato Jus & Freshly Grated Parmesan

Market Fresh Seasonal Vegetables



Sliced Fresh Fruit

Individual Squares & Tartlets

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fairmont Teas



\$36 / person

Include Another Main Course

(add \$3 pp)

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Working Lunches

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

Little Italy Luncheon (minimum 20 people)

Vegetarian Minestrone, Parmesan Cheese with Assorted Fresh Rolls & Butter

Mixed Greens, Cherry Tomatoes, Cucumbers, Vegetable Wisps, Toasted Pumpkin & Sunflower Seeds
Assorted Homemade Vinaigrettes & Dressings

Hearts of Romaine with Country Style Garlic Croutons, Pancetta Chips & Parmesan Cheese

Tomato and Bocconcini Salad with Basil Pesto & Red Cabbage Seedlings



Choice of Two Main Courses served with Seasonal Vegetable Medley

Spinach, Ricotta & Mushroom Lasagna with Marinara Sauce & Grated Parmesan Cheese

Grilled Chicken with Saltimbocca Ragoût & Lemon Thyme Mash

Eggplant Parmesan with Sweet Basil Tomato Sauce & Shaved Parmesan Cheese

Veal Picatta with Linguini Puttanesca

Dijon Crusted Salmon Filet with Creamy Saffron Orzo Pasta



Sliced Fresh Fruit

Tiramisu, Assorted European Pastries



Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$39 / person

Include Another Main Course
(add \$4 pp)

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Working Lunches

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

The Far East Buffet (minimum 20 people)

Won Ton Soup
Assorted Bread Basket & Pita Bread







Cold

Shredded Curried Carrot Salad
Asian Raw Vegetable Salad
Baskets of Organic Lettuce, Assorted Dressings
Hummus, Baba Ghanoush, Tabouleh Salad



Hot

Turkey Tikka Masala, Crispy Papadum
 Orange-Saffron & Vegetable Couscous 
 Nasi Goreng (Indo-Malay Vegetable Fried Rice) 
Ginger Beef Stir Fry with Bok choy, Young Corn, Water Chestnuts
Teriyaki Glazed Salmon





Fresh Fruit Salad
Mango Mousse, Green Tea Crème Brûlée,
Fortune Cookies & Assorted Cookies

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$40 / person

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Working Lunches

(Minimum of 15 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

The Montrealer *(minimum 15 people)*

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

Picnic Coleslaw Salad
Country Style Potato Salad



Traditional Shaved Montreal Style Smoked Meat on Light Rye & Pumpernickel Breads
Served with Steak Cut Fries
Ketchup, Malt Vinegar, Mayonnaise, and Prepared, Grainy & Dijon Mustards
Dill Pickles





Sliced Fresh Fruit
Apple Cranberry Torte

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$32 / person

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The 100-Mile Lunch Buffet

(Minimum of 50 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number only to 40 people.)

*(Majority of items are sourced from growers and suppliers within 100 miles of the Fairmont Chateau Laurier.
Organic ingredients are utilized wherever possible.)*

Bergeron Farms Potato-Bacon Chowder
Assorted Fresh Rolls & Butter

Mixed Young Greens, Seedlings & Sprouts, Hot House Tomatoes, Cucumbers, Vegetable Wisps,
Toasted Pumpkin & Sunflower Seeds
Assorted Homemade Vinaigrettes & Dressings

Roasted Beet Salad, Tortellini Salad with Sunflower Seed Pesto,
Curried Carrot Salad, Minted Coleslaw & Grainy Mustard Potato Salad



Bacon & Leek Quiche
Pan Fried Rainbow Trout, Caper Tomato Salsa
Homemade Shepherd's Pie
"Mariposa Farms" Duck Confit tossed with Bow Tie Pasta, Veal Jus & Herbs
"Continental Farms" Mushroom Vol-Au-Vent
Steamed Local Vegetables





Sliced Fresh Fruit
Apple Strudel, Vanilla Sauce
Individual Organic Dark Chocolate Mousse
Maple Sugar Tarts

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$42 / person

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Served Lunches

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Hearts of Romaine Salad
Garlic Herb Croutons, Bacon Bits & Caesar Dressing

**Pepperberry Roasted Sirloin of Beef
Cabernet Merlot Jus & Roasted Shallot Mash**

Maple Pecan Pie with Chocolate
Vanilla Bean Sauce

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$39 / person

Traditional Greek Salad
Crisp Romaine, Black Olives, Cucumbers,
Tomatoes, Sweet Peppers & Feta Cheese

**Rosemary Roasted Leg of Lamb
Minted Jus
Garlic & Chive Mash**

White Chocolate & Butterscotch Mousse

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$38 / person

Homemade Soup from the Chef's Kettle

**Sun Dried Tomato Crusted Chicken Breast
Kalamata Olive Risotto & Opal Basil Jus**

Fresh Fruit Flan with Vanilla Custard
& Wild Berry Coulis

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$36 / person

Seasonal Baby Greens, Belgian Endive,
Roma Tomatoes, English Cucumber,
Tarragon Vinaigrette

**Butter Pecan Crusted Salmon Filet
Lemon Chervil Beurre Blanc
Sweet Pea Risotto**

Chocolate Cappuccino Bavarian Gâteau



Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$39 / person

All entrées are served with the Chef's selection of fresh market vegetables.

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Served Lunches

(Minimum of 10 People - Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

Locally Organic

(Majority of items are organic or grown locally. Minimum 7 days notice is required to ensure we can source the finest quality of seasonal organic ingredients.)

“Navan” Honey Roasted Organic Carrot & Parsnip
Velour

 **Mushroom Crusted Grain-Fed Free-Run** 

Chicken Breast Suprême
“Bergeron Farms” Potato Pavé
Organic Roasted Apple Jus

Organic Dark Chocolate Mousse Torte
Summer Berry Coulis
Organic Crème Chantilly

\$42 / person

Homemade Soup from the Chef's Kettle

 **Ginger Lemongrass Chicken Breast** 

Coconut Couscous & Asian Greens

Seasonal Berry Scone Cake
Farmhouse Cream & Strawberry Coulis

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$37 / person

Marinated Mushroom & Artichoke Salad
Watercress & Baby Greens with Balsamic Vinaigrette

Cajun Spiced Tilapia

Sweet Pimento & Fennel Pepernota
Wilted Spinach & Roasted Corn Emulsion

Flourless Chocolate Espresso Cake
Raspberry Coulis

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$42 / person

Vegetarian Minestrone Soup & Parmesan Cheese

Mushroom and Cheese Cannelloni

Sautéed Spinach, Bell Pepper Relish &
Basil Chardonnay Essence

Maple Cheesecake
Summer Berry Compote



Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fairmont Teas

\$38 / person

All entrées are served with the Chef's selection of fresh market vegetables.

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À La Carte Lunch Items

(Minimum Three Courses.)

Soups



Homemade Soup from the Chef's Kettle	\$7
Cream of Carrot & Ginger	\$7
Roasted Tomato & Bell Pepper Bisque.....	\$7
Clear Leek & Potato Soup.....	\$7
Smoked Corn & Pimento Chowder	\$7
Celeriac & Roasted Parsnip.....	\$7
Beef Vegetable Barley	\$8
Butternut Squash & Fennel.....	\$8
Forest Mushroom & Scallion Broth	\$8
Thai Lemongrass & Noodle	\$8

Salads

Seasonal Baby Greens, Belgian Endive, Roma Tomatoes, English Cucumber, Tarragon Vinaigrette.....	\$7
Hearts of Romaine, Garlic Herb Croûtons, Bacon, Classic Caesar Dressing	\$8
Baby Spinach, Egg, Bacon, Red Onions, Dijon Vinaigrette	\$9
Traditional Greek Salad, Romaine, Cucumber, Tomatoes, Sweet Pepper, Black Olives, Feta Cheese	\$10
Tomato & Bocconcini with Basil Pesto & Balsamic Drizzle.....	\$10
Marinated Mushroom & Artichoke, Watercress, Baby Greens with Balsamic Vinaigrette.....	\$10
Grilled Asparagus & Crab Salad with Pomegranate.....	\$12
Ontario Honey Glazed Smoked Duck Breast, Endive, Arugula, Cranberry Dressing	\$12

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Served Lunches - Main Courses

(Served Lunches are Minimum 3 Courses. We request that the menu selection [Starter, Entrée, Dessert] for served lunches be the same for all guests.)

Fish

Tangerine Glazed Atlantic Salmon Filet, Golden Jewel Blend Pilaf, Citrus Essence	\$26
Butter Pecan Crusted Salmon Filet, Sweet Pea Risotto, Lemon Chervil Beurre Blanc	\$26
Soya Glazed Atlantic Salmon, Sticky Sesame Basmati Rice	\$26
Cajun Spiced Tilapia, Sweet Pimento and Fennel Pepernota, Wilted Spinach and Roasted Corn Emulsion	\$27
Lemongrass and Ginger Crusted Halibut Filet, Snow Peas, Soy-Cilantro Vinaigrette	\$29

Poultry

Stir-Fried Chicken with Scallions, Peppers and Ginger-Soy Sauce on Rice Pilaf	\$21
Sun Dried Tomato Crusted Chicken Breast, Kalamata Olive Risotto and Opal Basil Jus.....	\$25
Ginger and Lemongrass Glazed Chicken Breast with Coconut Couscous	\$25
Key Lime Roasted Chicken Breast, Creamy Saffron Orzo Pasta, Citrus Pan Jus.....	\$25
Pink Peppercorn Chicken Breast, Lemon Herb Mash Potato, Natural Pan Jus.....	\$25
Five Spiced Chicken Breast, Lemon Balm Basmati Rice and Tamarind Glaze	\$25

Meat & Grill

Pepperberry Roasted Sirloin of Beef, Cabernet Merlot Jus and Roasted Shallot Mash.....	\$24
Rosemary Roasted Leg of Lamb, Smoked Bell Pepper Jus, Herb Roasted New Potatoes	\$24
Cuban Spice Rubbed Ontario Pork Loin, Garlic Chive Mash, Cumin Scented Jus	\$24
Pommery Mustard Crusted Striploin of Alberta “Angus Pride”, Caramelized Onion Mash, Shiraz Reduction	\$30
Grilled Tenderloin of Alberta Beef, Forest Mushroom Risotto, Madeira Pan Reduction	\$34

Pasta & Quiche

Smoked Salmon & Leek Deep Dish Quiche.....	\$18
Wild Mushroom Cannelloni, Sautéed Spinach, Bell Pepper Relish, Basil Chardonnay Essence.....	\$19
Veal Cannelloni with Five Onion Marmalade and Forest Mushroom Jus.....	\$24

Vegetarian

Grilled Marinated Vegetable and Crisp Tofu Tower, Red Pepper Vinaigrette	\$22
Seasonal Mushroom and Artichoke Ragoût in Phyllo Pastry, Roasted Garlic Sauce and Chives	\$23
Grilled Eggplant and Couscous Roulade, Bell Pepper Essence and Sautéed Spinach.....	\$24

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Served Lunches - Desserts

(Served Lunches are Minimum 3 Courses. We request that the menu selection for served lunches [Starter, Entrée, Dessert] be the same for all guests.)

White Chocolate and Butterscotch Mousse	\$7
Mango Passion Fruit Sorbet with Raspberry Coulis	\$7
Chocolate Cappuccino Bavarian Gâteau.....	\$8
Baked Apple Cranberry Streusel with Calvados Anglaise	\$8
Maple Cheese Cake with Summer Berry Compote	\$8.50
Grand Marnier Citrus Crème Caramel	\$8.50
Seasonal Berry Scone Cake, Farmhouse Cream, Strawberry Coulis	\$9
Fresh Fruit Flan with Vanilla Custard and Wild Berry Coulis	\$9
Maple Pecan Pie with Chocolate and Vanilla Bean Sauce.....	\$9
Flourless Chocolate Espresso Cake with Raspberry Coulis.....	\$9

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Dinners

Served Dinners

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

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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Served Dinners

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

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.)

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.)

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.)

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.)

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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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.)

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.)

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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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.)

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

(Minimum of 50 People. – Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

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

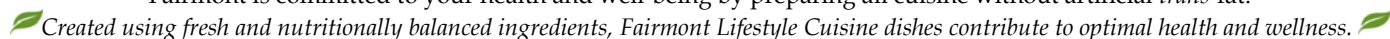

\$65 / person

Include A Fourth Main Course

(add \$4 pp)

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Dinner Buffets

(Minimum of 50 People—Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

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

(Minimum of 50 People – Additional Charge of \$5/Per Person Will Apply for Orders Less Than Requisite Number.)

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

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

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

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

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.)

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.)

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



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

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

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

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, Kosher	\$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, Organic Certified , 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, Organic Certified , 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 **

PRICES DO NOT INCLUDE TAXES AND GRATUITIES.

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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, Kosher	\$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, Sustainable Winery , 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, Organic Certified , 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

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The Wilfrid's wine list is available upon request.

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Fairmont CHÂTEAU LAURIER

Punch	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.

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