

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 Chateau 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

"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."

Dietary Constraints: Fairmont Chateau 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.

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

(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.



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

(PRICES EFFECTIVE 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.

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

(PRICES EFFECTIVE 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. 



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	

(PRICES EFFECTIVE 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. 

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

(PRICES EFFECTIVE 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. 

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

(PRICES EFFECTIVE 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. 

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

(PRICES EFFECTIVE 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. 

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.

* LIST IS SUBJECT TO CHANGE WITHOUT NOTICE.

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, 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

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 ****

The Wilfrid's wine list is available upon request.

PRICES DO NOT INCLUDE TAXES AND GRATUITIES.

* LIST IS SUBJECT TO CHANGE WITHOUT NOTICE.

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

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.

PRICES DO NOT INCLUDE TAXES AND GRATUITIES.

* LIST IS SUBJECT TO CHANGE WITHOUT NOTICE.

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