

# *Fairmont* CHÂTEAU LAURIER

Celebrate your Storybook Wedding in our Castle!

*Fairmont Château Laurier has played host to thousands of special events since its opening in 1912. Some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime. Our award - winning chefs and dedicated banquet team will attend to the bride's and groom's every need, going out of their way to ensure the success of this special day. If there is a wedding in your future, let us take care of you, your guests and the hundreds of details that go into this joyous occasion. We invite you to contact us and meet with our knowledgeable Social Events Catering Manager.*

Fairmont Château Laurier Wedding Packages include the following unique touches...

- *One hour of Host (open) Bar during cocktail hour*
- *Three consecutive hours of Host Bar after dinner*
- *Butler service of assorted Canapés and Hors d' Oeuvres at cocktail reception (based on four pieces per person)*
- *Non Alcoholic Fruit Punch Station during cocktail hour*
- *Domestic House Wine at dinner (based on half a bottle per person)*
- *Sparkling Toast ( one glass per person)*
- *A selection of elegant, artistic and sumptuous menus to please your palate*
- *Late Night Delicacies*

***And Also....***

- *Lavish French Renaissance inspired ballrooms*
- *Access to Fairmont Château Laurier' s historic venues for your wedding photography*
- *Lavish table settings with floor length white linen, silver flatware and classic china*
- *Vintage Antique Table for your guestbook and wedding cake*
- *Complimentary accommodation with Chocolate Truffles and a Split of Champagne for the Bride and Groom*
- *Discounted Guestroom Rates for out-of-town guests (some restrictions apply)*
- *White-glove Service throughout cocktails and dinner*
- *Enticing alternate menus for guests with dietary, religious and cultural requirements*

Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests.

All Wedding Packages may be customized to meet your specific requirements.

Prices are subject to change without notice. Prices do not include taxes and service.

For further information, please call us to make an appointment for a first meeting with our Social Events Catering Manager, (613) 241-1425, Extension 4358

*Fairmont*  
CHÂTEAU LAURIER

**HOST BAR SERVICE**

Premium Brand Liquor  
Domestic Beer  
Fairmont Château Laurier Cellar Wines  
Aperitif  
Assorted Soft Drinks  
Perrier

*\*\*Additional hours at a cost of \$6.00 per person may be added*



**NON-ALCOHOLIC FRUIT PUNCH**



**COCKTAIL CANAPES & HORS D'OEUVRES**

A choice of four, from the selection of canapés and hors d'oeuvres below, will be passed butler style during the first hour of the cocktail reception.

**Canapés**

*Smoked Salmon on Pumpernickel*  
*Port Wine Poached Pear and Herb Goat Cheese*  
*Assorted Sushi Rolls with Wasabi and Soya Drizzle*  
*Cherry Tomatoes with a Spicy Olive Tapenade*  
*Marinated Asparagus with Braised Leeks on Lemon Chive Blinis*

**Hors d'Oeuvres**

*Thai Spiced Monsoon Roll*  
*Satay of Chicken with Spicy Peanut Sauce*  
*Maple Baked Salmon Skewers*  
*Forest Mushroom Turnovers*  
*Butter Pecan Shrimp with Lemon Cocktail Sauce*

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**CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY**

*\*\*Please note that our culinary team is more than happy to customize your dinner menu – prices may vary\*\**

**“The Monaco”**

*Roasted Butternut Squash and Banana Velour  
Grated Nutmeg Crème*

*Quintet of Seasonal Greens, Sundried Fruits, Toasted Coconut  
Raspberry Lime Emulsion*

*Pimento and Garlic Stuffed Chicken Supreme  
Olive Oregano Jus*

*Steamed Seasonal Vegetable and Chef's Selection of Potatoes*

*White Chocolate Praline Tepee, Poached Pear Streussel Tart*

*Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas*

**\$132.00 per person (\$171.33 including taxes and service)**

**“The Savoy”**

*Whiskey and Sour Cherry Glazed Salmon  
Sweet Pea and Watercress Purée*

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

*Roast Prime Rib of Alberta Beef  
Mission Hill Merlot Jus*

*Steamed Seasonal Vegetable and Chef's Selection of Potatoes*

*Mocha Chocolate Ganache  
Chocolate Praline and Vodka Maltese Orange Sorbet*

*Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas*

**\$142.00 per person (\$184.33 including taxes and service)**

**PRICES DO NOT INCLUDE TAXES AND GRATUITIES. PRICES AND MENUS SUBJECT TO CHANGE WITHOUT NOTICE. DECEMBER 2007.**

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**“The Orchid”**

*Amuse Bouche*

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*Asparagus and Artichoke Velour*

*Opal Basil Cream*

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*Warm Twice Baked Goat Cheese Soufflé  
Baby Arugula and Apple Cranberry Compote*

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**Choice of Entrée’s**

*Citrus and Chervil Glazed Salmon Filet  
Sundried Tomato and Guava Coulis*

- OR -

*Fireweed Honey Roasted Chicken Supreme  
Poire William Pan Jus*

- OR -

*Muskoka Mushroom Crusted Manhattan Striploin  
Pinot Noir Reduction*

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*Thousand Island’s Meringue  
Bailey’s Chocolate Ganache, Frangelico Ice Cream*

*Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas*

***\$152 per person (\$197.32 including taxes and service)***

**« The Scottsdale Princess »**

*Fresh Breads and Italian Rolls with Vinegar and Virgin Oil*

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*Tomato and Boccincini Salad with Basil Pesto Emulsion and Balsamic Reduction*

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*Ricotta Cheese Cannelloni with Vodka Rosé Sauce*

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*Orange Galio Sorbet*

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*Muskoka Mushroom Crusted Manhattan Striploin with two (2) Jumbo Grilled Prawns*

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*Tia Maria and Caramel Praline Tulip, Cinnamon Poached Baby Pear with Mission Fig Ice  
Cream*

***\$162 per person(\$210.32 including taxes and service)***

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**LATE NIGHT DELICACIES**



*Sliced Market Fresh Fruit Tray*

*Chocolate Dipped Strawberries and*

*Maple Fudge*

*Selection of Freshly Brewed Coffee, Decaffeinated Coffee & Teas*

*Your Wedding Cake, sliced and presented on Silver Trays*



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**ADDITIONAL SUGGESTED LATE NIGHT PLATTERS**

**Deluxe Canadian Farmhouse Cheeses**

Water Biscuits, Toasted Baguette, Grape Clusters

**Small Platter \$160.00 (serves 20)**

**Medium Platter \$400.00 (serves 50)**

**Large Platter \$800.00 (serves 100)**

**Bytown Market Vegetables**

Fresh Herb and Roasted Garlic Dip

**Small Platter \$80.00 (serves 20)**

**Medium Platter \$200.00 (serves 50)**

**Large Platter \$400.00 (serves 100)**

**Little Italy Spreads with Crostini**

Tomato and Basil Bruschetta, Black Olive Tapenade, Roasted Pimento Garlic Spread

Garlic Herb Crostini

**Small Platter \$150.00 (serves 50)**

**Large Platter \$300.00 (serves 100)**

**Warm Artichoke and Cheese Pâté**

Assorted Flat Breads, Crackers

**Small Platter \$125.00 (serves 25)**

**Large Platter \$225.00 (serves 50)**

Assorted French Pastries

**\$44.00 per dozen**

Chocolate Fondue with Fresh Fruits

*\*Chocolate fountain available at additional cost*

**\$7.00 per person**

*The above items are not included in our Wedding Packages*