



Catering Information

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

GENERAL INFORMATION

In order to hold space on a definite basis a signed contract and deposit payment is required. Space for the event is booked only for the times indicated. Should set up and dismantle times be required, please specify at time of booking as additional charges may apply. The Hotel reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room set up differ from the original contract.

To ensure that all catering requirements stipulated are confirmed by both parties, we require that the client sign a copy of all Banquet Event Order(s) and return copies to the Conference Services and Catering Department prior to the event.

The Smoking Bylaw of the City of Edmonton prohibits smoking in any public spaces or function rooms within The Fairmont Hotel Macdonald, including the Empire Ballroom and Wedgwood Room Terraces.

FOOD & BEVERAGE

All Food and Beverage served in the Hotel is to be provided by The Fairmont Hotel Macdonald, the only exception being wedding and special occasion cakes. In accordance to Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function, with the exception of wedding and special occasion cakes.

To offer your guests a choice of entrée (up to three choices), an additional charge of \$10.00 per person will apply. The hotel will prepare a customized menu for your event and the server will take your guests' selection prior to meal service.

If you wish to arrange for a choice of entrée (up to three choices) to be made in advance, the surcharge is \$5.00 per person. A final breakdown of the choices must be provided to your Catering Manager 72 hours in advance. Should this final breakdown be deviated from at the time of the event, additional entrees required will automatically be charged to the master account at \$55.00 per entrée. The client is required to prepare place cards indicating each guest's selection.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our **Fairmont Lifestyle Cuisine** and **Fairmont Lifestyle Cuisine Plus+** program. Our Catering Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu.



Menus featuring the green leaf logo denotes **Fairmont Lifestyle Cuisine** dishes, created using fresh, nutritious, nourishing, and wholesome ingredients.



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FOOD & BEVERAGE, CONTINUED

A final guaranteed number of guests for each event is required by 12:00 noon, two working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or the total number of guests attending – whichever is greater.

The Fairmont Hotel Macdonald is responsible for all beverage sales and service in accordance with the Alberta Gaming and Liquor Commission. The Fairmont Hotel Macdonald will supply all alcoholic beverages served in a licensed public area. No liquor service is permitted after 1:00 am.

All menu prices and room rental charges are subject to change without notice to reflect current market conditions. Prices do not include 17% service charge or 5% GST.

LABOUR CHARGES

A labour charge of \$30.00 per hour, per bartender (minimum 3 hours) will be applied if beverage sales are below \$300.00 per bar. A cashier charge of \$30.00 per hour, per cashier (minimum 3 hours) applies to all cash bars.

Additional labour will also be assessed on Canadian statutory holidays at \$5.00 per person.

AUDIO VISUAL

Microphones, sound equipment, videotape units, and a full range of other audio visual equipment are available on order. PSAV (Presentation Services Audio Visual), as the official supplier to the Hotel, maintains a fully staffed office in the Hotel. They provide a complete audio visual planning service, skilled technicians, state of the art equipment, and service which are responsive to your every need. Arrangements can be made through the Conference Services and Catering Department, or directly with PSAV at 780-668-1214. Please note that all AV prices are subject to a 17% Service Charge. All charges are subject to the 5% Goods and Services Tax, including the Service Charge.

Should you choose an alternate third-party AV supplier, the following patch fees will apply per day:

Empire Ballroom	\$550.00
Wedgwood Room	\$300.00
Drawing, Jasper, or Edmonton Rooms	\$150.00

CONNECTIVITY

All meeting rooms are equipped with standard power. A power drop can service additional electrical requirements; a \$200.00 fee applies. Additional costs will be assessed for electrical requirements above and beyond the standard usage.

Wireless and High Speed Internet Access is available in all meeting rooms at a charge of \$300.00 per day. Clients may supply their own computers or your Catering Manager can arrange for rentals.

Direct dial in phone lines are available in each meeting room at a cost of \$100.00 per day. A speakerphone is available at a cost of \$125.00 per day.



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EQUIPMENT AND DECOR

Due to the historical designation of the property, The Fairmont Hotel Macdonald does not permit any article to be fastened onto the walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools, which could mark the floors, walls or ceiling, is prohibited. The Hotel will hold the organization and/or the exhibitor responsible for any and all damage to the Property.

Personal effects, décor items, and other equipment must be removed from the function room at the end of the function, unless the room is reserved on a 24 hours basis. The hotel will apply a labour charge of \$100.00 per hour if these items are not removed past agreed take down time. The hotel will not be held responsible or liable for any missing items.

The Fairmont Hotel Macdonald is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space, we are unable to accept shipments earlier than 2 days prior to the event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises after an event.

The Hotel offers two types of oil lamps that meet our fire safety code (see your Catering Manager regarding style and rental fee). Candles with open flame (e.g. tapers or candelabras) are not permitted. Candles in an enclosed container (e.g. votives), where the tip of the flame is at least one inch below the lip of the container, are acceptable. We request that no confetti (or similar) be used on hotel premises. A clean-up charge of \$300.00 minimum will apply if confetti is used.

Requests to place promotional materials and signage in the hotel should be directed to your Catering Manager. Signage is not permitted in the main lobby. All signage should be of professional quality and are subject to hotel management approval.

If you have any questions or concerns about Equipment and/or Décor, please contact your Catering Manager.

SOCAN MUSIC TARIFF FEE

All live or taped entertainment/music is subject to the SOCAN (Society of Composers, Authors and Music Publishers of Canada) music tariff fee and charged at: \$29.56 + 5% GST (without dancing) and \$59.17 + 5% GST (with dancing) for the Wedgwood or Empire Ballroom. Music tariff fee and charged at: \$20.56 + 5% GST (without dancing) and \$41.13 + 5% GST (with dancing) for the Jasper, Drawing or Edmonton Rooms. This charge will be applied to your bill. Questions regarding SOCAN fees can be directed to 1-800-51-SOCAN (16886).



Breakfast

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

The Executive Continental

(Buffet)

Fresh Chilled Orange, Grapefruit and Apple Juice
Hotel Mac's Signature Mango, Pineapple and Lychee Juice Blend

Selection of Dry Cereals with 2% Milk
Homemade Birchermuesli
Buttery Fresh Croissants
Fruit Danish Pastries, Assorted Muffins, Chocolatines
Creamery Butter and Preserves

Sliced Bread and Bagels for Toasting, Herb Cream Cheese
Sliced Fresh Fruits and Seasonal Berries
Individual Fruit Yogurts
Grapefruit and Orange Segments with Cottage Cheese

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$20.50

Add a Platter of Sliced Smoked Salmon with Capers, Red Onions and Lemon Wedges

\$7.00 per person

Add sliced Cheese Platter

\$4.00 per person

Add Sliced Deli Meat Platter

\$6.00 per person

The Healthy Start

(Buffet)

Fresh Chilled Orange, Grapefruit and Apple Juice
Hotel Mac's Signature Mango, Pineapple and Lychee Juice Blend
Harvest Room Signature Smoothie of the Day

Freshly Baked Low Fat Muffins
Whole Grain Cereal with Skim Milk
Martini Style Berries, Low-Fat Vanilla Yogurt & Sun Dried Cranberry Granola
Whole Wheat Pancakes, Banana Compote
Seasonal Fruit Salad with Lychee and Fresh Mint

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$24.50



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine *Plus*, nutritious meals designed around select dietary needs and diet-dependent requirements.

THE *Fairmont*
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Breakfast

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The Empire Breakfast

(Buffet or Plated)

Fresh Chilled Orange, Grapefruit and Apple Juice
Hotel Mac's Signature Mango, Pineapple and Lychee Juice Blend

Buttery Fresh Croissants
Fruit Danish Pastries, Assorted Muffins, Chocolatines
Creamery Butter and Preserves
Sliced Fresh Fruit and Seasonal Berries
Homemade Birchermuesli

Free Range Scrambled Eggs with Grated Cheddar, Chopped Chives
Crispy Smoked Bacon and Golden Brown Breakfast Sausages
Home Style O'Brian Breakfast Potatoes
Roma Tomato Parmesan Gratin

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

Plated \$25.00

Buffet \$28.00

The Old Strathcona Market

(Buffet)

Fresh Chilled Orange, Grapefruit and Apple Juice
Hotel Mac's Signature Mango, Pineapple and Lychee Juice Blend

Mini Fruit Danishes and Chocolatines
Assorted Breakfast Fruit Loaves
Creamery Butter and Preserves
Homemade Birchermuesli
Seasonal Fruit Salad with Lychee and Fresh Mint

Your Choice of Belgium Waffles OR Pancakes OR French Toast
Served with Berry Compote and Canadian Maple Syrup
Scrambled Morinville Free Range Eggs with Chopped Chives and Cheddar Cheese
Crispy Smoked Bacon and Thick Cut Ham
Home Fried Breakfast Potatoes

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$29.00

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Breakfast

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The Wedgwood

(Buffet)

Fresh Chilled Orange, Grapefruit and Apple Juice
Hotel Mac's Signature Mango, Pineapple and Lychee Juice Blend

Buttery Fresh Croissants
Fruit Danishes and Assorted Muffins
Creamery Butter and Preserves
Platter of Sliced Smoked Salmon with Capers, Red Onions and Lemon Wedges

Traditional Eggs Benedict with Hollandaise Sauce
Golden Brown Turkey Sausages
Home Style Fingerling Potatoes with Fresh Herbs
Roma Tomato with Parmesan Gratin

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$30.00

Enhance Your Traditional Eggs Benedict with
Brie and Asparagus, Red Pepper Hollandaise

\$2.00 per person

Or

Spinach and Lobster Benedict, Lemon Hollandaise

\$8.00 per Person

The Alberta Rancher

(Plated)

Fresh Chilled Orange, Grapefruit and Apple Juice
Individual Homemade Birchermuesli

Grilled Beef Striploin with Hollandaise Sauce
Truffle and Wild Mushroom Scrambled Eggs
Oven Roasted Plum Tomato and Fresh Asparagus Spears
Three Potato Hash with Fine Herbs and Caramelized Onions

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$31.00



Breakfast Enhancements

THE *Fairmont*
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Omelette Station


One of our qualified Chefs will prepare “Made To Order” Omelettes, Scrambled or Pan Fried Eggs for a maximum of 2 Hours

Button Mushrooms, Cheddar Cheese, Maple Ham, Red Onion, Peppers, Tomato, Scallions, Baby Shrimp, and Tomato Salsa

\$13.00 per Person

Complement your Breakfast Buffet with

Selection of Granola and Whole Grain Cereals served with 2% and Skim Milk 	\$4.75 per person
Assorted Plain and Multigrain Bagels with Flavored Cream Cheeses	\$4.75 per person
Traditional Eggs Benedict with Back Bacon and Hollandaise Sauce	\$6.25 each
Eggs Benedict with Spinach, Canadian Back Bacon and Citrus Hollandaise	\$6.25 each
Mini Breakfast Quiche (choice of Traditional Lorraine or Broccoli and Cheddar Cheese)	\$32.00 per dozen
Belgian Waffles with Whipped Cream, Strawberries and Maple Syrup	\$6.00 per person
Vanilla Bean French Toast with Apple Cinnamon Compote and Warm Canadian Maple Syrup	\$6.00 per person
Homemade Bircher muesli Martini	\$4.75 per person
Saskatoon Berry Muesli Yogurt Parfait with Housemade Granola and Dried Fruit 	\$5.50 each
Warm Cinnamon Rolls with Light Glaze	\$5.00 each
Home Made Oatmeal with Caramelized Apples and Brown Sugar	\$4.00 per person
Spolumbo’s Golden Brown Turkey Sausages	\$4.75 per person

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine *Plus*, nutritious meals designed around select dietary needs and diet-dependent requirements.

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Coffee Break

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Beverages


Freshly Brewed Regular or Decaffeinated Coffee and Specialty and Herbal Teas	\$ 4.00 per Person
Fairmont Wellness Teas 	\$ 4.00 per Person
House-Made Hot Chocolate	\$ 4.00 per Person
Milk (250mL Cartons)	\$ 3.00 Each
“Coca-Cola” Soft Drinks (Cans)	\$ 3.25 Each
Individual Fruit Juice Bottle	\$ 3.50 Each
Perrier Mineral Water (200ml Bottle)	\$ 4.00 Each
Montclair Bottled Water (500ml)	\$ 3.50 Each
Lemonade	\$25.00 Pitcher
Iced Tea with Lemon Slices	\$25.00 Pitcher
Freshly Squeezed Juice (Orange, Apple or Grapefruit)	\$29.00 Pitcher
Fresh Carrot or Vegetable Juice	\$29.00 Pitcher
Fruit and Yogurt Smoothies  (Vanilla-Banana or Raspberry-Mango)	\$33.00 Pitcher

From Our Bake Shop

Assorted Freshly Baked Muffins	\$ 3.75 Each
Assorted Freshly Baked Low-Fat Muffins	\$ 3.75 Each
Buttery Fresh Croissants	\$ 3.75 Each
Assorted Fruit Danishes	\$ 3.75 Each
Chocolate Filled Croissants	\$ 4.75 Each
Selection of Bagels with Cream Cheese	\$ 4.75 Each
Warm Cinnamon Rolls	\$ 5.00 Each
Fruit and Traditional Scones	\$ 3.75 Each
Banana and Chocolate Chip Bread	\$29.00/12 Slices
Cranberry Lemon Bread	\$29.00/12 Slices
Zucchini Bread	\$29.00/12 Slices
Chocolate Dipped Biscotti	\$ 3.75 Each
Individual Yogurts	\$ 3.75 Each

Afternoon Treats

Freshly Baked Cookies	\$ 3.25 Each
Chef’s Selection of Squares	\$ 3.25 Each
Chocolate Decadence Brownies	\$ 3.25 Each
Chocolate Dipped Strawberries	\$ 3.50 Each
Fresh Strawberries	\$ 1.75 Each
Haagen Dazs Ice Cream Bars	\$ 5.50 Each
Selection of French Macaroons	\$ 4.25 Each
Local Albertan Made Chocolate Truffles	\$ 3.75 Each
Low Fat Granola Bars 	\$ 3.00 Each
Whole Fresh Fruit	\$ 3.25 Each
Callebeaut Chocolate Fondue with Fresh Fruit Skewers	\$14.50 per Person
Assorted Fresh Fruits and Seasonal Berries with Honey Citrus Yogurt Dip	\$ 9.00 per Person
Crispy Vegetables Crudités with Truffle Ranch Dip	\$8.00 per Person
Cheese Platter: Cheddar, Marble, and Havarti Water Biscuits	\$11.50 per Person
Individual Bag of Trail Mix with Dark Chocolate Pieces 	\$ 6.00 Each

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Themed Breaks

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Feature Presentation

Freshly Popped Popcorn
Tri Color Nacho Chips
Tomato Salsa, Sour Cream and Guacamole
Assorted Candy Bars and M&M's
Selection of Kettle Chips
"Coca-Cola" Soft Drinks (Canned)
\$14.50 Per Person

The Marathon Pause

Fresh Fruit Salad
Martinis with Mint and Honey Yogurt
Low Fat Granola and Cliff Bars
Selection of House Made Fruit and Vegetable Juices
Gluten-Free Dried Fruit Crackers
\$13.00 Per Person

The Antioxidant Break


"Inner Gardens" Wheatgrass and Apple Smoothie
Mini Bagels, Cream Cheese and Pomegranate-Rhubarb Compote
Basket of Fresh Seasonal Whole Fruit
Fat Free Vanilla Yogurt with Sun Dried Cranberries
Granola
\$14.00 Per Person

The Prairie Fitness Break

Cranberry and Lemon Loaf
Assorted Mini Scones with Saskatoon Berry Compote
Banana Blueberry Smoothies
Seasonal Fruit Skewers with Minted Low Fat Yogurt Dip
\$14.50 Per Person

Chocolate Indulgence

White Chocolate Macadamia Nut and Chocolate Chunk Cookies
Double Dipped Chocolate Strawberries
Decadent Chocolate Brownies
Chocolate Blackout Cake
House-Made Hot Chocolate with Whipped Cream and Chocolate Shavings
\$ 15.00 Per Person

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Afternoon Tea

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The Confederation Lounge Afternoon Tea

Freshly Baked Plain and Fruit Scones
Strawberry Preserves and Devonshire Cream
Individual Fruit Salad with Fresh Seasonal Berries

Chef's Selection of Finger Sandwiches:
Smoked Salmon and Cream Cheese
Cucumber and Dill
Egg Salad with Scallions
Apple and Chicken Salad

Display of French Macaroons, Chocolate Truffles
Cheese Cake Lolly-Pops and Mini Brownies

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$32.00 per Person

Enhance with Special Occasion Beverages

Non-Alcoholic Sparkling Punch	\$ 50.00 per Gallon
Canella Prosecco (Italy)	\$ 49.00 per Bottle
Banrock Station Sparkling Chardonnay (Australia)	\$ 37.00 per Bottle
Asti Spumante (Italy)	\$ 34.00 per Bottle



Fathers of Confederation Brunch

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Selection of Freshly Baked Bread and Rolls
Buttery Fresh Croissants, Fruit Danishes, Breakfast Loaves and Chocolatines
Seasonal Field Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots and
Raspberry Vinaigrette
Plum Tomato, Artichoke and Red Onion Salad with Oregano Vinaigrette
Three Potato Salad with Grainy Mustard Dressing
Marinated Field Mushroom Salad with Lemon Thyme Vinaigrette
Roasted Alberta Beet and Corn Salad with Cilantro Dressing
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette

Selection of Canadian Artisan Cheeses
Grapes, Sliced French Baguette
Platter of Smoked Fish, Smoked Salmon, Lemons, Shaved Red Onions and Capers
Herb Cream Cheese

Scrambled Eggs with Grated Cheddar and Snipped Chives
Crispy Smoked Bacon, Golden Brown Breakfast Sausages
Belgium Waffles with Berry Compote and Maple Syrup

Your Choice of Three:

Lemon Pepper Spiced Atlantic Salmon, Champagne Cream Sauce
Fire Grilled Chicken Breast, Thyme Mushroom Sauce
Spinach and Brie Cannelloni with Creamy Tomato and Parmesan Gratin
Roasted Pork Shoulder with Green Apple Jus
Slow Roasted Alberta Beef Prime Rib with Natural Pan Juices (*add \$5 per person*)

Oven Roasted Mediterranean Vegetables
Herb Roasted Fingerling Potatoes

Selection of Fresh Pies, Cheesecakes, Tortes and Squares
Fresh Sliced Fruit Platter

Fresh Chilled Orange, Grapefruit and Apple Juice
Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$48.00

(An additional charge of \$250.00 will apply for groups of less than 50 guests)

Add Sparkling Wine for Mimosas
\$5.00 per person

Substitute Scrambled Eggs with Traditional Eggs Benedict with Hollandaise Sauce
\$4.00 per person

Enhance Your Traditional Eggs Benedict with:
Brie and Asparagus with Red Pepper Hollandaise
\$2.00 per person

Spinach and Lobster Benedict, Lemon Hollandaise
\$8.00 per person

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Plated Lunch

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Entrée Price Includes your Choice of Appetizer and Dessert

All Luncheons are served with Freshly Baked Rolls, Fresh Seasonal Vegetables
Freshly Brewed Regular or Decaffeinated Coffee, Specialty and Herbal Teas


Soups and Salads


Forest Mushroom Bisque with Sautéed Mushrooms and Green Onions

Oven Roasted Bell Pepper and Tomato Soup with Fine Herbs

Grilled Chicken Soup with Vegetables and Pearl Barley 

Serve your soup "En Croute" add \$2.00 per person

Baby Lettuce Leaves with "Inner Garden" Organic Sprouts 
Grapes, Roasted Cashews, Julienne Carrots and Cherry Tomatoes with Cumin and Maple Vinaigrette

Organic Arugula and Spring Mix Salad 
Golden Beets, Crumbled Goat Cheese, and Cherry Tomatoes
Honey Vanilla Vinaigrette

Crisp Romaine Hearts, Crispy Pancetta, Asiago Cheese,
Lemon Wedge, Cherry Tomato, Black Olive Croutons, Caesar Vinaigrette


Entrées

Sundried Tomato Crusted Chicken Supreme
Herb Roasted Baby Red Potatoes, Parsley Cream Sauce
\$32.00

Herb Roasted Chicken Breast
Lemon Scented Rice Pilaf, Chicken Jus 
\$32.00

Slow Braised Beef Short Ribs
Mascarpone Mashed Potatoes, Natural Pan Jus
\$33.50

Lemon Infused Salmon Filet
Steamed Fingerling Potatoes, Baby Shrimp Cream Sauce
\$33.50

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Plated Lunch

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Entrées, Continued


“California Cut” Alberta AAA Striploin Steak
Buttermilk Whipped Potatoes, Truffle Jus
\$35.00

Apple Glazed Pork Loin
Garlic Mashed Potatoes, Calvados Jus
\$32.00

Cumin Crusted Baramundi
Basmati Rice, Coconut Curry Sauce
\$32.00

Vegetarian Entrées

Beet Risotto Cake, Sauteed Greens and Carrot Puree 
Tomato, Artichoke and Black Olive Tapenade
\$30.00

Grilled Tofu Tower with Roasted Red Peppers, Portobello Mushroom, Zucchini and Eggplant 
Drizzle of Balsamic Glaze
\$30.00

Dessert

Truffle Chocolate Cake
Raspberry Coulis

Warm Caramelized Apple, Chocolate and Banana Bread Pudding
Cinnamon Anglaise

Home Style Caramel Pecan Pie
Bourbon Anglaise


Triple Chocolate Mousse
Raspberry Coulis

“Bailey’s” Crème Brûlée with Biscotti

Warm Apple Crumble
Vanilla Bean Ice Cream

Mango Sorbet in Tulip Cup
Seasonal Fresh Fruit Salad

Classic Vanilla Cheese Cake 
Whipped Cream and Strawberry Compote

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Hot Working Lunch Buffet

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These menus are designed to allow you to continue your meeting with less interruption
Add Soft Drinks and Individual Fruit Juice Bottles to complement your lunch.
All canned and bottled beverages are billed on consumption.

The Italian Market Place

Assortment of Freshly Baked Bread Rolls
Tuscan Vegetable and White Bean Soup

Crisp Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Lemon Dressing
Roma Tomato and Bocconcini Cheese Salad with Fresh Basil
Antipasto Platter with Marinated Vegetables, Prosciutto, Salami and Shaved Asiago Cheese

Pasta of the Day with Spinach, Black Olives, Parmesan Cheese and a Tomato Sauce
Grilled Chicken Breasts with Oregano and Tomato Pan Sauce
Sour Dough Garlic Bread

Traditional Tiramisu
Chocolate Cappuccino Cake
Fresh Fruit Salad

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$33.00

Minimum 20 people or \$2.50 additional charge per person

*Add a Selection of Artisan Flat Breads for \$6.00 per person
Choice of:*

- Vine Ripe Tomatoes, Bocconcini Cheese, Fresh Basil
- Grilled Pineapple, Prosciutto Ham, Provolone Cheese
 - Salami, Boar Bacon, Smoked Prosciutto



Hot Working Lunch Buffet

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The Alberta Chuck Wagon

Basket of Freshly Baked Crusty Rolls
Campfire Chili with Cheddar Cheese and Green Onions
Three Potato Salad with Grainy Mustard Dressing
Cowboy Coleslaw with Celery Seed Dressing
Crisp Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Lemon Dressing
Apple Glazed Pork Shoulder with Calvados Jus
Fire Roasted Chicken Breasts, Pearl Onion and Mushroom Sauce
Crispy Ukranian Style Perogies, Chive Sour Cream
Grilled Red Bell Pepper Sausages with Caramelized Onions
Seasonal Vegetables Tossed in Extra Virgin Olive Oil
Warm Apple Crumble
Traditional Cheese Cake with Strawberry Compote
Caramel Pecan Pie
Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas
\$35.00

Minimum 20 people or \$2.50 additional charge per person

Flavours of Olympia

Assortment of Freshly Baked Bread Rolls and Lovach
Roasted Tomato Soup with Fresh Parsley
Greek Salad with Kalamata Olives and Crumbled Feta
Spinach Salad with Goat Cheese and Honey Yogurt Dressing
Oven Roasted Leg of Lamb, Mint Jus
Grilled Chicken with Lemon Oragano Tomato Sauce
Roasted Red Potatoes with Parsley and Garlic
Zucchini Tossed in Extra Virgin Olive Oil
Traditional Baklava
Warm Honey Pear and Cinnamon Crumble
Sliced Fresh Fruit
Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas
\$35.50

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Granville Island Fare

Assorted Freshly Baked Rolls and Hearth Baked Breads
Clam Chowder

Hand Picked Greens with Julienne Vegetables and Balsamic Vinaigrette

Marinated Forest Mushroom Salad

Sweet Corn, Asparagus and Tomato Salad

Three Potato Salad with Grainy Mustard Dressing

Crisp Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Creamy Lemon Dressing

Jumbo Prawn and Rice Noodle Salad with Citrus Vinaigrette

Baked Salmon Fillet with Baby Red Potatoes, Asparagus, Lemon, Garlic and Olive Oil

Braised Bison Short Ribs with Pan Jus

Rice Pilaf with Red Peppers and Green Peas

Seasonal Vegetables Tossed With Fresh Herbs

Chocolate Cheese Cake

Warm Okanagan Peach Crumble

Assorted Squares, Brownies and Freshly Baked Cookies

Fresh Seasonal Fruit Salad

Freshly Brewed Regular or Decaffeinated Coffee

Specialty and Herbal Teas

\$37.00

Minimum 20 people or \$2.50 additional charge per person



Cold Working Lunch Buffet

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Whyte Avenue Sandwich Stall

Freshly Baked Rolls, Kaisers, Sliced Artisan Loaves and Jumbo Croissants
Chef's Daily Soup Kettle Creation

Relish Tray with Banana Peppers, Baby Pickles, Cocktail Onions and Olives
Build Your Own Caesar Salad with Crisp Romaine, Croutons and Parmesan Cheese
Mixed Greens with Julienne Vegetables and Honey Raspberry Vinaigrette
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette

Build Your Own Sandwich:

Freshly Baked Rolls, Kaisers, Sliced Artisan Loaves and Jumbo Croissants
Platter of Sliced Roast Beef, Black Forest Ham and Smoked Turkey
Shaved Prosciutto, Sliced Salami
Sliced Havarti, Provolone and Emmental Cheeses
Albacore Tuna Salad with Spring Onions
Sliced Tomatoes, Red Onions and Green Leaf Lettuce
Grainy and Dijon Mustards, Mayonnaise and Horseradish Cream

Chocolate Cheese Cake, Caramel Pecan Pie
Seasonal Sliced Fresh Fruit

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$31.50

Minimum 20 people or \$2.50 additional charge per person



Cold Working Lunch Buffet

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

The Macdonald Working Lunch

(No Minimum)

Freshly Baked Crusty Rolls
Chef's Daily Soup Kettle Creation

Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette
Crisp Vegetable Basket with Sundried Tomato Dip
Relish Tray with Banana Peppers, Baby Pickles, Cocktail Onions and Olives

Selection of Pre Made Sandwiches:

Pastrami on Rye with Grainy Mustard
Black Forest Ham, Smoked Cheddar with Honey Mustard on Multigrain
Grilled Vegetables, Goat Cheese and Hummus in a Tortilla Wrap
Grilled Chicken Breast and Red Onion Confit on French Baguette
Creamy Egg Salad on Fresh Baked Croissant
Smoked Salmon and Cream Cheese Pita


Assorted Squares, Brownies and Freshly Baked Cookies

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$28.00

Ask about our Drop and Go Lunch Offerings

Should you require "To-Go" bagged lunches for your delegates,
or a catered light lunch delivered right to your office,
please contact your Catering Manager
for menus and additional information.

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine *Plus*, nutritious meals designed around select dietary needs and diet-dependent requirements.

THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Buffet Lunch

THE *Fairmont*
HOTEL MACDONALD
EDMONTON



Grand Occasion Lunch

Inspired by Healthy, Sustainable, and Seasonal Local Ingredients

Assorted Freshly Baked Rolls and Hearth Baked Breads

Heritage Lettuce with “Very Berry Farms” Vanilla and Honey Vinaigrette

Three Potato Salad with Grainy Mustard Dressing

Oregano and Thyme Marinated Mushroom Salad with Cilantro Vinaigrette

Tomato, Red Onion and Cucumber Salad

Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette

Platter of Smoked Fish, Smoked Salmon, Lemons, Shaved Red Onions and Capers

Display of Cubed Canadian Cheeses

Grapes, Toasted Walnuts, Sliced French Baguette and Seasonal Berries

Your Choice of Two Entrees:

Herb Roasted Prairie Chicken Breast with Crumbled Goat Cheese and Chicken Jus

Atlantic Salmon Filet with Sundried Tomato Cream Sauce

Braised Alberta Beef Short Ribs in Pearl Onion and Mushroom Jus

Pasta of the Day with Grilled Zucchini, Artichoke, Kalamata Olives and Tomato Sauce

Medley of Seasonal Vegetables

Herb Roasted Alberta Fingerling Potatoes with Extra Virgin Olive Oil

Carmel Pecan Pie

Dark Chocolate Mousse Cake

Classic Vanilla Cheese Cake

Alberta Wild Cherry Mousse

Sliced Fresh Seasonal Fruit and Berries

Freshly Brewed Regular or Decaffeinated Coffee

Specialty and Herbal Teas

\$41.50

Minimum 20 people or \$2.50 additional charge per person applies



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THE *Fairmont*
HOTEL MACDONALD

Jan 2012




Reception

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Hot Hors D'oeuvres

all priced Per Dozen

Miniature Beef Wellington	\$ 35.00
Soy and Lemongrass Glazed Salmon Lolly-Pops 	\$ 35.00
Shrimp Spring Rolls with Ginger Soy Sauce	\$ 43.00
Brie and Apple Mini-Grilled Cheese	\$ 34.00
Kobe Beef and Cheese Sliders with Cherry Tomato	\$ 48.00
Vegetable Spring Rolls with Apple Plum Sauce 	\$ 32.00
Jumbo Prawn and Chorizo Sausage Skewers	\$ 36.00
Crisp Vegetable Samosas with Mango Chutney	\$ 32.00
Wild Mushroom Risotto Balls	\$ 34.00
Green Apple Filo Bundles 	\$ 33.00
Fig and Goat Cheese Tart	\$ 34.00
Newfoundland Scallop Wrapped in Maple Cured Bacon	\$ 36.00
Chicken Satay with Thai Peanut Sauce OR Sweet Chili Sauce	\$ 35.00
Roasted Red Pepper and Cheddar Cheese Mini Quiche 	\$ 32.00
Mushroom and Thyme Tartlettes	\$ 32.00
Sweet and Sour Alberta Bison Meat Balls	\$ 35.00
Spanokapitas with Cucumber Yogurt Dip	\$ 32.00
Crab Cakes with Lemon Tartar Sauce	\$ 36.00

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Reception

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Cold Hors D'oeuvres

all priced Per Dozen

Soy Marinated Ahi Tuna with Citrus Aioli on Wonton Crisp	\$36.00
Sliced Smoked Salmon Rosette, Dill Cream Cheese, on Toasted Rye	\$34.00
Maple Cured Salmon Mousse in Miniature Brioche	\$33.00
Crab and Mango Salad on Cucumber Disc 	\$36.00
Lobster and Avocado Salad in Mini Brioche	\$38.00
Creamy Baby Shrimp and Fennel Salad in Cherry Tomato Cup	\$35.00
Lemon Poached Shrimp with Horseradish Cream on Cucumber Disc	\$38.00
Shiitake Mushrooms and Roasted Red Pepper Bruschetta on Melba Toast 	\$33.00
Smoked Duck Breast with Caramelized Pear in Tart Shell	\$34.00
Prosciutto and Melon in a Beet Root Basket 	\$35.00
Port-Soaked Mission Hill Fig and Prosciutto on a Fork	\$34.00
Duck Confit with Onion Relish and Inner Garden Sprouts in Mini Basket	\$35.00
Parmesan Cheese and Black Olive Tapenade on Toasted Crostini	\$32.00
Pecan Crusted Camembert Cheese with Red Grapes on 7-Grain Bread	\$33.00
Baby Spinach, Oven-Dried Cherry Tomato and Buttermilk Dressing on a Fork 	\$33.00
Basil and Sun Dried Tomato Cream Cheese Stuffed Brioche	\$32.00
Cheese Cake Mousse in Chocolate Tulip Cup	\$35.00

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Reception

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Assorted Canadian and Imported Cheeses

Water Biscuits, French Baguette,
Flavored Crisps, Grapes, Dried Fruit & Nuts
\$14.00 per Person

Cubed Cheese Plate

Cheddar, Marble and Havarti Cheese,
Grapes & Water Biscuits
\$11.50 per Person

Warm Artichoke and Spinach Dip

Tri Color Corn Tortilla and Toasted Baguettes
\$9.50 per Person

Crispy Vegetables Crudités

Truffle Ranch Dip
\$8.00 per Person

Artisan Flat Breads:

Vine Ripe Tomatoes, Bocconcini Cheese, Fresh Basil
Grilled Pineapple, Prosciutto Ham, Provolone Cheese
Salami, Boar Bacon, Shaved Prosciutto, Smoked Cheddar
\$36.00 per Pizza (6 slices per bread)

Assorted Cocktail Sandwiches

White and Whole Wheat Bread
*Ham and Cheese, Tuna, Roast Beef,
Chicken Salad, Smoked Turkey, Egg Salad,
Accompanied by Pickle and Relish Tray*
\$68.00 per Tray (48 Quarters)

Open Faced Sandwiches

Marble Bread, Mini Kaisers And French Baguettes
*Smoked Nova Scotia Salmon, Baby Shrimp Salad,
Black Forest Ham and Swiss Cheese
Roast Beef and Horseradish,
Montreal Smoked Meat with Dill Pickles,
Vegetarian Muffalettas*
\$51.00 per Dozen

Pyramid of Chilled Tiger Prawns

Cocktail, Marie-Rose Sauce and Lemon Wedges
\$5.25 per Piece

Cold Deli Meat Platter

*Black Forest Ham, Salami, Roast Beef, Smoked Turkey,
Capiccoli, Pastrami
Lettuce, Pickles, Sliced Tomatoes, Fine Mustards
and Horseradish, Mini Kaiser Rolls*
\$14.50 per Person

Trio of Dips:

Tomato Bruschetta Black Olive Tapenade and Hummus
Toasted French Baguettes, Crisps and Pita Chips
\$10.50 per Person

Sliced Fresh Fruit and Seasonal Berries

Honey Citrus Yogurt Dip
\$9.00 per Person

Shaved Nova Scotia Smoked Salmon

Served with Traditional Garnishes of Lemon Wedges,
Capers, Red Onion
Chive Cream Cheese
\$14.50 per Person

Sundried Tomato and Pecan Baked Camembert Wheel

Toasted Baguettes and Flavored Crisps
\$82.00 per Wheel (serves 10)

Platter of Shrimp Vietnamese Salad Rolls

Peanut-Chili Sauce and Vietnamese Dipping Sauce
\$220.00 per Platter (50 pieces per Platter)

Antipasto Platter

Italian Pickled Vegetables, Roasted Red Peppers
Marinated Olives and Artichokes
Brie, Pecorino and Goat Cheeses
Marinated Prawns and Mussels, Sliced Prosciutto
Salami and Spicy Sausages
Hummus and Tapenade
Sliced Baguettes, Crispy Lavash and Grissini Bread Sticks
Extra Virgin Olive Oil and Balsamic Vinegar
\$20.00 per Person



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Reception

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

“Create Your Own” Stations

Pulled Pork Sliders Station

BBQ Pulled Pork with Spicy Cabbage Slaw
Mini Brioche Buns
\$12.00 per Person

Triple A Alberta Beef Sliders Station

Black Pepper Mayo and Sweet Tomato Chutney
Mini Brioche Buns
\$13.00 per Person

Poutine Station

Crispy Thick Cut Fries, Cheese Curds, Gravy
\$11.00 per Person

Dry Snacks

(Each Pound/Basket serves 10—12 guests)

Mixed Nuts
\$25.00 Per Pound

Bar Mix
\$15.00 Per Pound

Pretzels
\$12.00 Per Pound

Potato Chips and Dip
\$15.00 Per Basket

Nacho Chips with Salsa
Sour Cream and Guacamole
\$21.00 Per Basket



Chef-Attended Stations

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

**All Carving Stations are attended by a member of our Professional Culinary Team
for maximum of 2 hours**

Minimum 30 people or \$100.00 additional charge applies for all Carving Stations

Cedar Plank Roasted Side of Salmon

Dill and Lemon Cream Sauce
\$13.00 per Person

Roasted Free Range Turkey

Cranberry Orange Mayonnaise, Onion Dollar Rolls
\$11.00 per Person

Brown Sugar Glazed Boneless Ham

Honey Mustard Sauce, Mini Kaiser Rolls
\$10.00 per Person

Garlic and Rosemary Rubbed Roast Baron of Alberta Beef

Fine Mustards, Horseradish and Pan Jus
Mini Crusty Rolls
\$11.00 per Person

Herb Panko Crusted Rack of Lamb

Rosemary Jus
\$15.00 per Person

Black Pepper Roasted Organic Beef Striploin

Roasted Shallot Jus, Warm Crusty Buns
\$15.00 per Person



Chef-Attended Stations

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

**All Action Stations are attended by a member of our Professional
Culinary Team for maximum of 2 hours**

Minimum 30 people or \$100.00 additional charge applies for all Action Stations

Alberta Mashed Potato Martini Station

Creamy Yukon Potatoes and Yam Mash
Chopped Scallions, Cheddar Cheese, Wild Boar Bacon Bits, Forest Mushroom Sauce
\$13.00 per Person

Tossed Pasta Station

Penne, Tortellini and Farfalle Pasta
Alfredo, Tomato and Pesto Sauces
Sliced Field Mushrooms, Diced Tomatoes, Italian Sausage, Smoked Ham
Diced Bell Peppers, Sliced Black Olives and Parmigiano Reggiano Cheese
\$15.00 per Person

Seafood Flambé Station

Jumbo Prawns & Scallops Flambéed with Garlic, Chopped Chives, Shallots, Brandy
Served with Steamed Rice
\$21.00 per Person

Bite Size Entree in Martinis Station

Pan seared Beef Medallions, Mushroom Jus
\$12.00 Per Person

Lemon Poached Salmon, Citrus Butter
\$12.00 Per Person

Garlic Jumbo Prawns, Boar Bacon Cream
\$14.00 per person

Coconut Curry Vegetables and Chick Peas
\$9.00 per person

All Served with Garlic Mashed Potatoes and Baby Vegetables



Dessert Buffet

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Warm Crepe Station

*Chef Attended Station for Maximum of 2 hours
Minimum 30 people or \$100.00 additional will apply*

Thin Batter Crepes Flambéed with a Selection of Fine Liqueurs
Strawberries, Bananas, Cherry Compote
Milk Chocolate Sauce, Maple Caramel Sauce
Chocolate Shavings and Chantilly Cream
\$15.50 per Person

Obsessed with Chocolate

Cubed Pineapple, Strawberries and Sponge Cake
Bailey's and Milk Chocolate Fondue
Chocolate Cheesecake
Chocolate Decadence Brownies
Chocolate Rum Cake
Chocolate Coated Biscotti
\$16.00 Per Person

Sweet Finale

French Macarons and Local Handcrafted Truffles
Alberta Wild Cherry Mousse in a Martini Glass
Chocolate Dipped Strawberries
Chocolate Decadence Brownies
Brandy-Marinated Berries in a Chocolate Cup
Mini Cheese Cake Bites
Crème Brule Spoons
Warm Chocolate and Banana Bread Pudding
Seasonal Fruit Salad with Lychee and Fresh Mint
\$19.50 Per Person

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON


Entrée Price includes Soup, Salad and Dessert

All Dinners are served with Fresh Bakery Rolls
Freshly Brewed Regular or Decaffeinated Coffee, Specialty and Herbal Teas

Upgrade Bakery Rolls to an Assortment of Sliced Warm Stone Oven Bread
Add \$2.00 Per Person

Appetizers


Spinach and Brie Cannelloni
Grilled Asparagus, Aged Parmesan Cheese, Smoked Tomato Sauce
\$15.00

Lemongrass and Lime Roasted Shrimp, Cilantro and Rice Noodle Salad, served Chilled 
Sweet Ginger Soy Glaze, Charred Chili Tomato Oil
\$16.00


Smoked Salmon Carpaccio, Shrimp and Avocado Tower
Baby Lettuce and Shaved Red Onion
\$18.00

Pan-Seared Snow Crab Cake
Spicy Asian Slaw, Micro Green Salad, Green Onion Cream Sauce
\$17.00

Jumbo Scallops with Wild Mushroom Salad
Organic Pea Shoots and Balsamic Beurre Blanc
\$17.00

Grilled Calamari and Lemon Salad 
Artisan Greens, Radicchio Basket, Cilantro Vinaigrette
\$16.00

Butter Poached Lobster Risotto
Green Peas, Mascarpone Cheese
\$24.00

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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON


Soup

Chicken Broth, German Spätzle and Grilled Chicken 

Beef and Pearl Barley Soup, With Garden Vegetables and Fresh Parsley

Savory Yam and Vanilla Bean Soup

Manhattan Clam Chowder, Black Pepper Crouton and Fine Herbs

Gin and Tomato Soup with Herb Sour Cream 

Creamy Asparagus and Potato Soup, Crispy Pancetta


Woodland Mushroom Bisque, White Truffle Oil Drizzle

Creamy Roasted Corn Bisque with Boar Bacon
enhance with Crab Meat, \$3.00 per person

Lobster Bisque with Armagnac Foam
additional \$2.00 per person


Should you wish to serve your soup "En Croute", add \$2.50 per person

Salad

Butter Leaf Lettuce with Toasted Almonds, Red Grapes, Sundried Cranberries 
Honey Vanilla Vinaigrette


Baby Spinach, Fresh Strawberries, Goat Cheese, and Toasted Pecans
Orange Vinaigrette

Artisan Greens, Baby Bocconcini, Cucumber, Cherry Tomatoes
White Balsamic Vinaigrette

Baby Arugula with Roasted "Vegreville Farms" Beets 
Black Pepper Goat Cheese Pearls, Aged Sherry Vinaigrette

Crisp Romaine Hearts, Crispy Pancetta, Asiago Cheese
Lemon Wedge, Black Olive Crouton
House-Made Caesar Vinaigrette

Tomato and Fresh Mozzarella Salad
Baby Greens, Fresh Basil, Balsamic Reduction with Extra Virgin Olive Oil Vinaigrette

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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Palate Cleansers

\$4.50 per Person

Maple Sugar Frosted Frozen Red Grapes with Calvados

Champagne Sorbet

Sundried Cranberry Granité

Lemon Citrus Sorbet

Entrées

Rosemary Rubbed Premium Alberta Prime Rib

Horseradish Jus

\$63.00

Add Yorkshire Pudding \$2.00 per person

Herb Panko Crusted Fillet of Atlantic Salmon

Vermouth Cream Sauce

\$54.50

Herb de Provencale Chicken Breast Supreme

Cafe Au Lait Sauce

\$50.00

Grainy Mustard Crusted Pork Tenderloin


Carrot and Cumin Jus

\$51.50

Grilled "Sterling Silver" AAA Alberta Beef Tenderloin 

Merlot Jus

\$69.50

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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Entrées, Continued

Boursin Cheese and White Truffle Stuffed Breast of Chicken
Pearl Onion, Boar Bacon and Mushroom Jus
\$53.00

Crushed Fennel Seed and Coriander Roasted Arctic Char
Coconut Milk and Vanilla Bean Reduction
\$56.00

Honey Roasted "Brome Lake" Duck Breast
Sour Cherry Jus
\$55.00


"Sterling Silver" AAA Grilled Alberta Beef Striploin Steak
Black Pepper Jus
\$65.00

Duet of Grilled Beef Tenderloin and Herb Roasted Chicken Breast
Cognac Jus
\$74.00

Duet of Grilled Beef Tenderloin and Butter Poached Lobster
Mushroom Jus and Parsley Cream Sauce
\$90.00

Dijon Mustard Crusted Rack Of Lamb
Rosemary Jus
\$72.00

Herb Roasted Alberta Bison Tenderloin
Blueberry Jus
\$75.50

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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Vegetarian Entrées



Truffled Spinach and Mushroom Strudel,
Fresh Seasonal Vegetables
\$48.00

Mediterranean Vegetable and Quinoa "Paella"
Served in a Corn Tortilla Basket with Black Olive Tomato Sauce
\$47.00

Beet Risotto Cake, Sauteed Greens and Carrot Puree
Tomato, Artichoke and Black Olive Tapenade
\$47.00

Grilled Tofu Tower with Roasted Red Peppers, Portobello Mushroom, Zucchini and Eggplant
Drizzle of Balsamic Glaze
\$47.00

Starches

All Entrees are Served with Seasonal Fresh Vegetables and your Choice of Starch:

Buttermilk Mashed Potatoes

Sweet Potato Mash

Herb Roasted Fingerling Potatoes

Goat Cheese and Wild Mushroom Risotto

Potato and Red Beet Puree

Cumin Scented Basmati Rice



Sundried Tomato and Quinoa Risotto

Olive Oil and Herb Smashed Potatoes



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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Plated Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Dessert

Warm Apple Crisp
Vanilla Ice Cream, Toffee Sauce

Pistachio and White Chocolate Bread Pudding
Caramel Sauce

Tiramisu Mousse in a Crisp Pastry Tulip
Espresso Coffee Sauce

Trio of Flavored Sorbets in a Tulip Cup with Fresh Mint 
Mixed Berry Sauce

Caramel Pecan Pie
Bourbon Crème Anglaise


“Bailey’s” and Cherry Crème Brûlée
Vanilla Ice Cream

Chocolate Black Forest Martini
Cherries, Grand Marnier and Fresh Whipped Cream


Flourless Chocolate Almond Cake 
Berry Coulis

French Vanilla Cheese Cake
Strawberry Sauce

Layered Chocolate Raspberry Mousse Cake
Mango Coulis

Seasonal Fresh Fruit Salad 
Blackberry Brandy Sauce and Vanilla Ice Cream

Rich Chocolate Pate
Fresh Berries and Raspberry Coulis

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Kid's Corner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON



When booking a function, please confirm your choice of the following as option for your young guests.

Soup or Salad

Grandma's Home Made Chicken Noodle Soup

~ OR ~

Cucumber, Celery, Carrot and Cheese Sticks with Ranch Dressing

Choice of Main Course

Whole Wheat Penne Pasta with Tomato Sauce and Meat Balls

~ OR ~

Whole Wheat Pizza with Skim Milk Mozzarella

~ OR ~

Oven-Baked Chicken Fingers and Plum Dipping Sauce

Dessert

Fresh Seasonal Fruit Salad with Mango Sorbet

~ OR ~

Mixed Berry Crumble with Strawberry Frozen Yogurt

~ OR ~

Oatmeal Cookie Sandwich with Vanilla Frozen Yogurt

Choice of Skim Milk

or

Apple Sparkle

(unsweetened apple juice and sparkling water)

\$23.00



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Buffet Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

The Riverview Grill

Freshly Baked Rolls

Hand Picked Greens with Aged Balsamic Vinaigrette
Roasted Alberta Beets and Corn Salad with a Cilantro Dressing
Country Style Coleslaw with Carrots and Green Apples
Greek Salad with Feta Cheese and Kalamata Olives
Three Potato Salad with Grainy Mustard Dressing

Your Choice of Three:

Grilled Chicken Breast with Thyme and Tomato Jus
Barbecued Premium Alberta Beef Striploin Steaks with Caramelized Pearl Onions and Mushrooms
Roasted Salmon Filet with Parsley Cream Sauce
Mango Glazed Pork Chops Marinated in Rosemary and Garlic
Garlic and Lime Marinated Shrimp Skewers

Mediterranean Grilled Vegetables
Buttermilk Mashed Potatoes

Fantasy Cheese Cake
Chocolate and Banana Bread Pudding
Traditional Apple Pie
Chef's Selection of Freshly Baked Squares
Fresh Fruit Salad with Lychee

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$60.00

An additional charge of \$250.00 will apply for groups of less than 50 guests



Buffet Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

The Farmer's Market

Inspired By Healthy, Sustainable, and Seasonal Local Ingredients

Selection of Freshly Baked Artisan Breads and Crusty Rolls

Hand Picked Baby Greens with Vanilla and “Very Berry Honey” Vinaigrette
Caesar Salad Station with Croutons and Parmesan
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette
Roasted Alberta Beet and Corn Salad with Cilantro Dressing
Tomato, Cucumber and Red Onion Salad with Oregano Vinaigrette

Canadian Cheese Board with Grapes


Slow Braised Bison Short Ribs, Pan Sauce
Herb Roasted Free Range Chicken Breast, Thyme and Tomato Jus
Pasta of the Day with Artichokes and Black Olives, Tomato Sauce
Medley of “Seasonal” Naturally Grown Local Vegetables
Extra Virgin Olive Oil and Fresh Herb Roasted Alberta Field Potatoes

Fantasy Cheese Cake
Dark Chocolate Mousse Cake
Chocolate and Banana Bread Pudding
Caramel Pecan Pie
Chef’s Selection of Freshly Baked Squares
Seasonal Sliced Fresh Fruit Tray & Berries

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$65.50

An additional charge of \$250.00 will apply for groups of less than 50 guests

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THE *Fairmont*
HOTEL MACDONALD

Jan 2012



Buffet Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

The Lord Strathcona

Inspired by Local Heritage Cuisine

Selection of Freshly Baked Artisan Bread, Crusty Rolls and Oat Cakes

Three Potato Salad with Grainy Mustard

Seasonal Greens with Vanilla and Honey Vinaigrette

Traditional Caesar Salad with Croutons and Parmesan Cheese

Roasted Chicken Salad with Granny Smith Apples and Toasted Walnuts

Bocconcini and Roma Tomato Salad

Quinoa Salad with Parsley and Roasted Red Peppers with Cumin Seed Vinaigrette

Platter of Smoked White Fish with Creamy Horseradish

Shaved Smoked Salmon Platter with Lemons, Capers and Red Onions

Chilled Prawn Pyramid with Cocktail and Marie Rose Sauce

Roasted Alberta Beef Prime Rib with Provençal Herbs, Red Wine Jus

Herb Panko Salmon Filet with Sundried Tomato Cream Sauce

Garlic and Rosemary Roasted Fingerling Potatoes

Medley of Seasonal Vegetables Tossed in Extra Virgin Olive Oil

7-Grain Rice Pilaf with Sun Dried Cranberries and Oranges

Display of Sliced International and Fine Canadian Cheeses

Grapes, French Baguette and Candied Pecans

Fantasy Cheese Cake

Dark Chocolate Mousse Cake

Chocolate and Banana Bread Pudding

Caramel Pecan Pie

French Macaroon

Chef's Selection of Freshly Baked Squares

Miniature Apple and Mixed Berry Fruit Tarts

Sliced Fresh Fruit Tray and Seasonal Berries

Freshly Brewed Regular or Decaffeinated Coffee

Specialty and Herbal Teas

\$69.50

Add a Chef attended Carving Station for Prime Rib at \$200.00 for maximum of 2 hours

An additional charge of \$250.00 will apply for groups of less than 75 guests

Jan 2012

THE *Fairmont*
HOTEL MACDONALD



Buffet Dinner

THE
Fairmont
HOTEL MACDONALD
EDMONTON

The Canadian Coast to Coast Celebration

Selection of Freshly Baked Artisan Bread and Crusty Rolls

Hand Picked Alberta Heritage Greens with Pumpkin Seeds and Cranberries, Raspberry Vinaigrette
Prince Edward Island Potato Salad with Grainy Mustard Dressing
Roasted Alberta Beet and Corn Salad with Cilantro Dressing
Thyme Marinated Forest Mushroom Salad with Sherry Vinegar
Lemon Pepper Tuna Nicoise Salad with Green Beans
Rice Noodle and Shrimp Salad with Bean Sprouts, Carrots and Peppers, Soy Ginger Vinaigrette
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette

Marinated Olives and Artichokes, Prosciutto, Salami and Spicy Sausages
Tomato and Bocconcini Platter with Extra Virgin Olive Oil and Balsamic Reduction
Nova Scotia Smoked Salmon with Lemons, Capers and Red Onions
White Fish and Salmon Roulade with Dill Cream

Slow Roasted Alberta Beef Striploin with Rosemary Pan Jus
PEI Mussels with Fresh Herbs, Shallots, Garlic and White Wine
Oven Baked Lemon Salmon Filet with Green Onion Sauce
Herb Roasted Chicken Breast with Ivory Mushroom Jus
Garlic and Rosemary Roasted Fingerling Potatoes
Okanagan Valley Market Vegetables Tossed in Extra Virgin Olive Oil

Quebec Cheese Board with Grapes and Flat Crisps
(Oka, Champfleury, French Blue and Old Cheddar)

Mixed Berry Bread Pudding with Vanilla Anglaise
French Vanilla Cheese Cake
Tower of "Empress" Macaroons,
Chocolate Dipped Strawberries
Chocolate Avalanche Cake
Deep Dish Apple Pie
Caramel Pecan Pie
Alberta Wild Cherry Mousse in Martini Glasses
Fresh Sliced Fruit with Seasonal Berries

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

\$75.00

*Add a Chef-attended Carving Station for Beef Striploin at \$200.00 for maximum of 2 hours
An additional charge of \$250.00 will apply for groups of less than 75 guests*

Jan 2012

THE
Fairmont
HOTEL MACDONALD



Buffet Dinner

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Indian & Persian Influenced Buffet

Homemade Naan, Peppered Pappadams and
“Happy Camel Bakery” Pita Breads

Chicken Mulligatawny Soup

Baby Mixed Greens with Vegetables and Tamarind Vinaigrette
Couscous Salad with Zucchini, Cucumbers, Red Peppers and Lemon Zest
Chick Pea Salad with Plum Tomatoes, Red Onions and Cilantro Dressing
Creamy Yogurt and Cucumber Salad with Cumin and Ginger
Carrot and Raisin Salad with Lime Dressing
Chicken Curry Salad with Apples, Sultanas and Green Scallions

Entrees

Bombay Butter Chicken
Masala Salmon with Baby Red Potatoes
Mild Organic “Diamond Willow” Beef Curry
Braised Lentils with Coriander and Spices
Vegetable Korma in a Cashew Cream Sauce
Biryani Rice with fresh Minted Raita
Potatoes and Cauliflower Curry with Sweet Green Peas and Red Peppers

Desserts

Traditional Rice Pudding
Mango Cheese Cake
Coconut Pistachio Crème Brule
Sliced Fruit and Berries

\$65.00

(Minimum 50 people or \$2.50 additional charge per person)



Wine

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Red Wine

Wolf Blass Yellow Label Cabernet Sauvignon (Australia)	\$45.00
Rodney Strong Cabernet Sauvignon (California)	\$59.00
Benziger Cabernet Sauvignon, <i>Biodynamic</i> (California)	\$63.00
Casa Lapostolle Cuvee Alexandra Cabernet Sauvignon (Chile)	\$82.00
Francis Ford Coppola Diamond Series Claret Cabernet Sauvignon (California)	\$82.00
Antares Carmenere (Chile) <i>Preferred House Pour</i>	\$41.00
Louis Latour Pinot Noir (France)	\$44.00
Rosemount Pinot Noir (Australia)	\$46.00
Cedar Creek Estate Select Pinot Noir, VQA (Canada)	\$57.00
Penfolds Koonunga Shiraz/Cabernet (Australia)	\$42.00
Ram's Leap Shiraz, <i>Organic</i> (Australia)	\$48.00
Langemeil "Three Gardens" GSM (Australia)	\$56.00
Folanari Valpolicella (Italy)	\$35.00
Jaboulet Parallele 45 , Cotes Du Rhone (France)	\$42.00
Wayne Gretzky Estates Cabernet Merlot (Canada)	\$43.00
Catena Bodegas Esmeralda , Malbec (Argentina)	\$45.00
Ravenswood Vintner's Blend Zinfandel, (California)	\$50.00
Chapoutier Rasteau , Cotes Du Rhone, (France)	\$48.00



Wine

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

White Wine

Antinori Orvieto Classico , Unoaked Chardonnay (Italy)	\$35.00
Henry of Pelham , Unoaked Chardonnay (Canada)	\$41.00
Wayne Gretzky Estates Unoaked Chardonnay (Canada)	\$42.00
Rosemount , Unoaked Chardonnay (Australia)	\$43.00
Rodney Strong , Oaked Chardonnay (California)	\$53.00
Liberty School Paso Robles , Oaked Chardonnay (California)	\$71.00
Antares Sauvignon Blanc (Chile) <i>Preferred House Pour</i>	\$41.00
Mondavi Woodbridge Sauvignon Blanc (California)	\$38.00
Henry of Pelham Sauvignon Blanc (Ontario)	\$45.00
Benziger North Coast Sauvignon Blanc, <i>Organic</i> (California)	\$54.00
Kim Crawford Sauvignon Blanc (New Zealand)	\$64.00
Craggy Range “te Muna Block II” (New Zealand)	\$69.00
Dienhard Piesporter Goldtropfen, (Germany)	\$43.00
Rosemount Traminer Riesling (Australia)	\$44.00
Quail’s Gate Rieseling (Canada)	\$44.00
Sumac Ridge “Okanagan Blush”, VQA (Canada)	\$37.00
Ram’s Leap Semillon / Sauvignon Blanc, <i>Organic</i> (Australia)	\$44.00
Bollini Pinot Grigio, (Italy)	\$46.00
Mission Hill Pinot Gris, (Canada)	\$46.00

Sparkling and Celebration Wine

Moet Chandon Champagne (France)	\$139.00
G.H. Mumm’s Cordon Rouge Champagne (France)	\$139.00
Veuve Cliquot Champagne (France)	\$149.00
Sumac Ridge Stellers Jay VQA (Canada)	\$ 75.00
Canella Prosecco (Italy)	\$ 49.00
Banrock Station Sparkling Chardonnay (Australia)	\$ 37.00
Asti Spumante (Italy)	\$ 34.00




Other Beverages

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Dessert and Ice Wines

Henry of Pelham Late Harvest Riesling (375 ml)	\$ 60.00
Inniskillin Ice Wine (375 ml)	\$ 136.00

Non-Alcoholic Beverages


Non Alcoholic Punch <i>(CranRaspberry, White Grape Juice or Fruit Punch)</i>	\$ 50.00 per Gallon
Punch with Alcohol	\$110.00 per Gallon
Fruit Daiquiris - Non Alcoholic (Strawberry, Banana)	\$ 80.00 per Gallon
Pina Colada - Non Alcoholic (Pineapple Juice, Coconut Syrup, Milk) <i>One Gallon serves approximately 20-25 glasses.</i>	\$ 80.00 per Gallon
Ice Tea with Lemon Slices	\$ 25.00 per Pitcher
Freshly Brewed Regular or Decaffeinated Coffee	\$ 4.00 per Person
Specialty Blended Fairmont  Tea	\$ 4.00 per Person
Fairmont Wellness Tea	\$ 4.00 per Person
“Coca-Cola” Soft Drinks (Cans)	\$ 3.25 Each
Individual Fruit Juices (Bottle)	\$ 3.50 Each

Bottled and Canned beverages are available for self-serve bars and are billed on consumption.

Signature Beverages

Please ask your Catering Manager for options and suggestions for customizing a signature cocktail to fit your event. We are pleased to make suggestions for a specific theme, colour, or company name.

“Beverage Luge” Ice Carvings can also be arranged with your company logo or any design to match your event. Please inquire for more details and pricing.

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine *Plus*, nutritious meals designed around select dietary needs and diet-dependent requirements.



Bar Service

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

	HOST	CASH
Premium Brands (1 oz.)	\$ 7.00	\$ 7.50
Deluxe Brands (1 oz.)	\$ 8.00	\$ 8.50
Domestic Beer	\$ 6.75	\$ 7.25
Imported Beer	\$ 8.00	\$ 8.50
Non Alcoholic Beer	\$ 5.75	\$ 6.00
Wine by the Glass (5 oz.)	\$ 8.00	\$ 8.50
Imported Liqueur (1 oz.)	\$ 9.00	\$ 9.50
Cognac (1 oz.)	\$ 9.00	\$ 9.50
Perrier Mineral Water	\$ 4.00	\$ 4.50
Soft Drinks	\$ 3.00	\$ 3.25
Juices	\$ 3.00	\$ 3.25

Host Bar prices are subject to 5% GST and 17% Service Charge.
Cash Bar prices are inclusive of 5% GST.

Prices include Soft Drinks and Juices when used as Mixes.

Premium Brands

Finlandia, Canadian Club, Bacardi, Plymouth, Johnnie Walker Red, Noilly Prat Red Vermouth, Noilly Prat White Vermouth

Deluxe Brands

Grey Goose, Crown Royal, Appleton Jamaican, Bombay Sapphire, Johnnie Walker Black

Bar Labour Charges

Should the minimum consumption on a *Cash* or *Host* bar be **less than \$300.00** net revenue, a labour charge will apply as follows: *\$30.00 per hour per bartender with a minimum of three (3) hours each.* A cashier charge of \$30.00 per hour, per cashier (minimum 3 hours) applies to all cash bars.

Prices are effective from January 1, 2012 and are subject to change without notice.



Bar Compliments

THE *Fairmont*
HOTEL MACDONALD
EDMONTON

Liqueurs & Cognacs (1 oz.)

Enjoy an after dinner drink with your coffee

	Host Bar	Cash Bar
Liqueurs (Baileys, Kahlua, Grand Marnier, Frangelico, Drambuie, Brandy)	\$ 9.00	\$ 9.50
Harvey's Bristol Cream Sherry	\$ 9.00	\$ 9.50
Hennessey V.S.	\$ 9.50	\$ 10.50
Hennessey V.S.O.P.	\$10.50	\$11.00
Grand Marnier Louis Alexandre	\$11.00	\$11.50

Scotches – Deluxe Blended (1 oz.)

Johnnie Walker Black Label	\$ 8.00	\$ 8.50
Chivas Regal	\$ 9.00	\$ 9.50
Dewar's	\$ 9.00	\$ 9.50
Johnnie Walker Blue Label	\$24.00	\$26.00

Scotches Single Malts (1 oz.)

Glenmorangie 10	\$ 10.00	\$ 10.50
Talisker 10	\$ 10.00	\$ 10.50
Glenlivet 12	\$ 9.00	\$ 9.50
Oban 14	\$13.00	\$14.00

Bourbon (1 oz)

Jack Daniels	\$ 8.50	\$ 9.00
Woodford Reserve	\$10.00	\$10.50

Port (3 oz.)

Taylor LBV	\$14.00	\$15.00
Taylor Tawny – 10 year old	\$16.00	\$17.50
Taylor Tawny – 20 year old	\$21.00	\$22.50
Taylor Tawny – 40 year old	\$39.00	\$42.00

Martini Station

1 ounce Martini	\$ 8.00	\$ 8.50
2 ounce Martini	\$13.00	\$14.00

Additional Features

Captain Morgan Spiced Rum	\$ 8.00	\$ 8.50
Malibu Rum	\$ 8.00	\$ 8.50
Finlandia Flavoured Vodkas	\$ 8.00	\$ 8.50
Sauza Tequila	\$ 8.00	\$ 8.50
Sambuca (White)	\$ 8.00	\$ 8.50

Host Bar prices are subject to 5% GST and 17% Service Charge.
Cash Bar prices are inclusive of 5% GST.