



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).



Afternoon Tea

THE *Fairmont*
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EDMONTON

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

THE
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Plated Lunch

THE *Fairmont*
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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

 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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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

THE *Fairmont*
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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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Hot Working Lunch Buffet

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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

THE *Fairmont*
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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*
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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.

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Buffet Lunch

THE *Fairmont*
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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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Wine

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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

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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

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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.

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Bar Service

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	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

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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.