



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.

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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 Birchemuesli 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