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Welcome to The Fairmont Winnipeg

“*Winnipeg’s address of excellence*” and premier event destination for more than 40 years.

Located on Canada’s most famous corner – Portage & Main, The Fairmont Winnipeg is the perfect location for any size of meeting or event. Nestled in one of the most historically intact turn-of-the-century commercial districts on the continent, The Exchange District encompasses 20 city blocks containing approximately 149 separate buildings, 117 of which predate 1914. The Exchange District flourishes today as Winnipeg’s commercial and cultural nucleus and is home to an array of specialty retailers, restaurants, nightclubs, art galleries and Winnipeg’s theatre district. Also close to Winnipeg’s Festival destination - The Forks Market & National Historic Site – The Fairmont Winnipeg truly is in the heart of this exciting and culturally vibrant city.

With over 19,000 square feet of spacious and versatile function space, groups as large as 800 can be accommodated with ease. Our thirteen beautifully appointed function rooms offer Fairmont Hotels and Resorts high standard of quality in addition to all of the technological needs of today’s business professional.

The Fairmont Winnipeg’s culinary professionals led by Executive Chef Nick Beaumont create seasonal, regionally inspired menus that showcase the unique flavors and ingredients of Manitoba. When dining at The Fairmont Winnipeg, not only can you count on the very best, freshest ingredients and cuisine prepared without artificial trans-fat, but you can always count on a wide range of sustainable options for you to consider.

Time and time again our clients have told us it is our high level of service above all else that forces them to return to The Fairmont Winnipeg. Our banquet team is ready to turn moments into memories for your guests by anticipating their every need with thoughtful and personal touches.

Our dedicated team of CMP (Certified Meeting Professional) Catering and Conference Services Managers are here to assist you in creating a truly memorable event experience for your guests. It is our pleasure to offer you custom menus especially tailored to meet your budget and guests needs. We hope you will enjoy reviewing these menus as much as we have enjoyed putting them together.

Bon Appétit!

THE
Fairmont
WINNIPEG

CATERING MENU



CATERING MENU



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As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

A CMP Certified Catering and Conference Services Management team of four with over 60 years of hospitality experience.

Inspired menus created to your specifications by Executive Chef, Nick Beaumont.

Our Banquet Services Team is onsite to provide you with personal, detailed service that the Fairmont Winnipeg has become known for.

The largest and most flexible function space of any Winnipeg downtown hotel.

A dedication to a greener environment that has earned us a Four Leaf Rating – the highest rating on the Prairies.

CATERING GUIDELINES



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Food and Beverage

The Fairmont Winnipeg reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards the hotel sets for food quality, The Fairmont Winnipeg reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

Regional Cuisine

Wanting to try something authentically local? Look for the map symbol. This indicates that some of the ingredients from the specified menu are from Manitoba.

Fairmont Lifestyle Cuisine & Lifestyle Cuisine *Plus*

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 CMP Certified Catering & Conference Services Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu. Fairmont Lifestyle Cuisine menu items are noted throughout our Catering menu by the green leaf symbol. A full caloric & macronutrient breakdown of each item is available upon request.

Function Guarantees

Minimum guarantees are due by 12 noon, three business days prior to the event.

Payment

The hotel requests an initial deposit of \$10.00 per person or the full meeting room rental; whichever is greater. Additional deposits will be outlined in your letter of agreement. A payment (cash, credit card or certified cheque) of the projected amount is required seventy-two (72) hours prior to the function, if the hotel does not have an approved current credit application on file.

Specialty Linens

Ivory Linen Package (floor length table clothes, napkins, chair covers)	\$7.95 / person
Ivory Linens (floor length table clothes, napkins)	\$3.50 / person
Ivory Chair Covers	\$4.95 / chair

Menu Presentations

The Fairmont Winnipeg is happy to provide a menu presentation for our wedding, social catering and conference groups at a cost of \$25 per entree choice. Each menu tasting will be facilitated by one of our CMP Certified Catering and Conference Services Managers and a Culinary Professional. Presentations must happen between the hours of 13:30-16:30 Monday to Friday or a surcharge will apply. Let your Conference Services Manager know if you are interested!

CATERING GUIDELINES



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VIP Meeting Package

Bottled water (2 per guest), Fairmont Pen,
Letter size pads of Fairmont paper, Fresh Whole Fruit \$7.50 per guest

Audio Visual, Power & Technology Services

PSAV is our in-house audiovisual supplier, arrangements may be made through the hotel for this service. Your PSAV representative is on site during your function with complete support through their in-house office.



Outside AV Supplier Fee	\$250 / room / day
Display/Exhibit Tables	\$550 for Full Winnipeg Ballroom / day
Easels	\$55 / table (includes duplex outlet)
Extension Cords/Power Bars	\$15 each
Additional Power Requirements	\$5 each
	Contact Conference Services Department for Current Rates
Wired High Speed Internet Access:	\$75 / room / day
Each Additional PC	\$25 / PC / day
Wireless High Speed Internet Access:	\$75 per 20 access codes
Telephone Line Hook Up	\$75 / telephone
Telephone Line Daily Charge	\$25 / telephone / day

All outside audio visual suppliers must sign and return The Fairmont Winnipeg's Third Party Audio Visual Supplier Policy & have a record of insurance on file with the Catering Office prior to operating in the hotel. Please contact your Catering Representative for a copy of this policy.

Box & Package Handling/Delivery

Regular Loading Dock Delivery Hours:	
Monday-Friday	7:30 am-11:30 am & 12:30 pm-3:30 pm
Saturday	10:00 am-2:00 pm

Loading Dock can be opened at other times; notice needs to be given in advance.

Box Storage & Delivery to Room	\$3.00 / unit / day
Outgoing Box Handling Fee	\$10.00 / unit (includes completion of forms, handling of box(s) to courier)
Staff Assistance	\$25 / staff member / hour

All deliveries must be labelled. Please include the name of the group/event, group/event contact, date of event, hotel contact and number of boxes. Deliveries must be made to the receiving/loading dock of the Hotel. The Hotel will not accept deliveries to the front door.

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage pricing. Nov. 2011

The Fairmont Winnipeg 2 Lombard Place, Winnipeg 204-985-6212 www.fairmont.com/winnipeg

CATERING GUIDELINES



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Posting & Decorations

Banner Assistance	\$25 / banner
Decorative Assistance	\$25 / staff member / hour (min. 4 hours)

Posting in the Lobby and Public Areas is prohibited without the Hotel's specific authorization. Only professional made signs may be displayed outside your designated meeting room. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf.

Coat Check

Host or Cash Coat Check	\$2.50 / coat (including taxes)
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A Service Charge of \$25.00 per hour per attendant, minimum of four (4) hours, will apply to both Host and Cash Coat Checks.

SOCAN & Entertainment

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) charges.

Capacity	Without Dancing	With Dancing
1 – 100	\$20.56	\$41.13
101 – 300	\$29.56	\$59.17
301 – 500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79

SOCAN charges are based on room capacity authorized under the Hotel's Liquor License. (e.g., If a function with 95 guests attending is located in a function room that falls between the capacity of 301-500 the SOCAN charge is \$ 61.69 (without Dancing) and \$ 123.38 (with Dancing).

External Suppliers

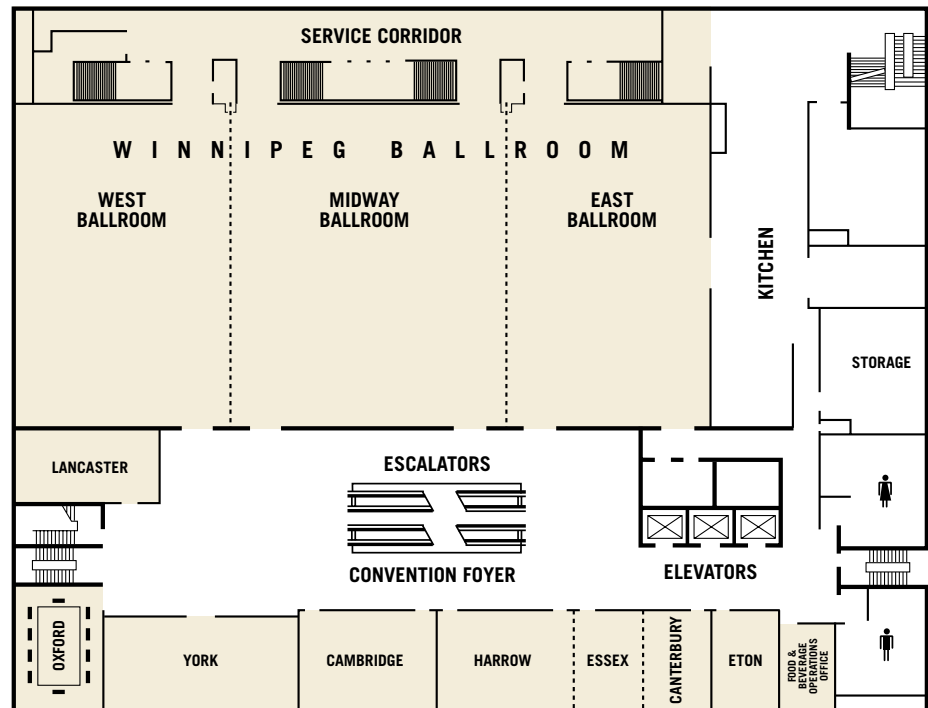
Please ensure that all external suppliers follow Fairmont Winnipeg guidelines with regards to efficient teardown and removal of equipment. The hotel is not responsible for items left over after functions.

FLOOR PLANS

THE *Fairmont*
WINNIPEG

MEZZANINE LEVEL

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ROOMS	SIZE	SQUARE FEET	HEIGHT	THEATRE STYLE		CLASS ROOM		BOARD ROOM	ROUND TABLE		DANCE & HEAD TABLE	RECEPTION	DANCE FLOOR
				N. HT	W. HT	N. HT	W. HT		N. HT	W. HT			
Winnipeg Ballroom	65 x 143	9295	14	1100	1000	-	-	-	850	800	600	1000	-
East	65 x 44	2860	14	350	300	200	150	-	240	180	150	250	20 x 30
Midway	65 x 55	3575	14	450	400	300	225	-	300	250	170	350	35 x 40
West	65 x 44	2860	14	350	300	200	150	-	240	180	150	250	20 x 30
Wellington Ballroom**	55 x 55.5	3052.5	12	350	300	180	140	-	250	190	140	250	400 sq.ft.
Lombard Room*	58 x 52	3016	10	200	150	-	-	-	200	170	150	200	YES
Harrow, Essex & Canterbury	18 x 54	972	10	100	90	60	50	50	70	60	-	80	YES
Essex & Canterbury	18 x 27	486	10	50	40	30	25	30	30	-	-	40	-
Harrow	18 x 27	486	10	50	40	30	25	30	30	-	-	50	-
Essex	18 x 14	243	10	20	15	16	12	15	20	-	-	20	-
Canterbury	18 x 14	243	10	20	15	16	12	15	20	-	-	20	-
York	18 x 40	720	10	80	60	36	32	40	60	40	-	80	-
Cambridge	18 x 27	486	10	50	40	30	25	30	30	-	-	50	-
Oxford	17 x 24	408	10	-	-	-	-	10	-	-	-	-	-
Lancaster	14 x 28	392	10	30	25	16	10	15	20	-	-	20	-
Eton	18 x 14	243	10	20	15	20	10	10	10	-	-	15	-

*Concourse Level **Lobby Level

THE *Fairmont*
WINNIPEG

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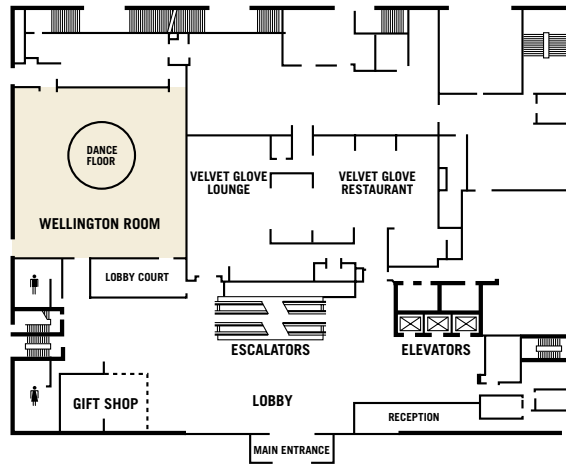


FLOOR PLANS

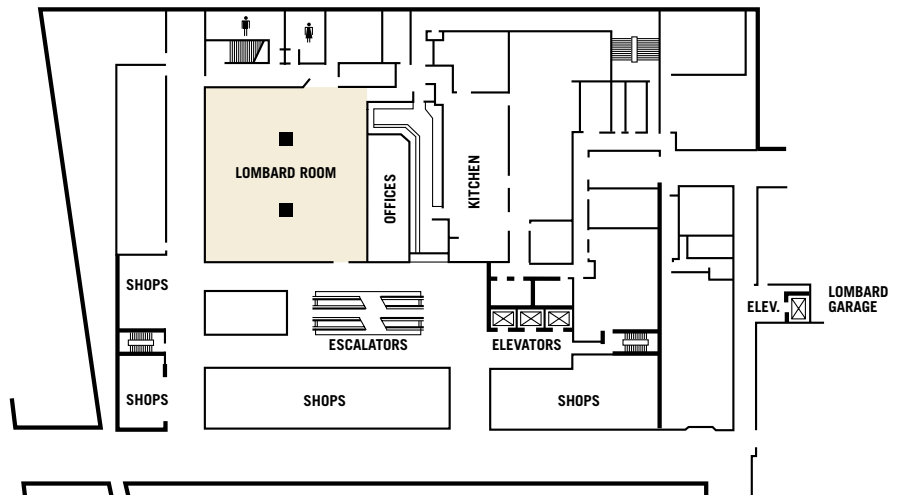


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LOBBY LEVEL



CONCOURSE LEVEL



HEALTH FOCUSED MENUS

The following menus are designed to meet the needs of our Health Focused Guests and have been created using sustainable eco-friendly ingredients. Please contact your Conference Services & Catering Manager for a full caloric & macronutrient breakdown.

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Eco Health Breakfast Buffet \$18

- Organic Orange Juice
- Local Free Range Egg Frittata with Organic Chevre Cheese and Fresh Basil
- Yukon Gold Potato Wedges and Oven Roasted Greenland Tomatoes
- Fair Trade Organic Green Bean Coffee
- Fairmont Blended Black, Green and Herbal Teas

Eco Health Break \$14

- Arctic Cloudberry Scones
- Assorted Organic Jams and Clotted Cream
- Strawberry and Organic Yogurt Smoothies
- Grandma Emily Organic Granola Bars
- Fair Trade Organic Green Bean Coffee
- Fairmont Blended Black, Green and Herbal Teas

Eco Health Lunch Buffet \$32

- Fresh Rolls, Butter and Homemade Dip
- Local Beet and Goat Cheese Salad with Cider Dressing
- Assorted Local Bothwell Cheese plate
- Baby Potato Salad with Caper Mustard Vinaigrette
- Local Lake Winnipeg Pickerel with Flaxseed Crust
- Organic Berkshire Pork Medallions with Bourbon Mustard
- Wild Rice Pilaf
- Roasted Local Root Vegetables with Maple Glaze
- Fair Trade Chocolate Cheesecake
- Organic Apple Crumble
- Fair Trade Organic Green Bean Coffee
- Fairmont Blended Black, Green and Herbal Teas

Eco Health Dinner (Served) \$60

- Fresh Rolls, Butter and Homemade Dip
- Organic Baby Greens, Roasted Pumpkin Seeds & Sundried Blueberries
- Maple Vinaigrette
- Roasted Manitoba Stonewood Elk Strip Loin
- Roasted Fingerling Potatoes, Seasonal Green Vegetables
- Manitoba Loveday Mushroom Ragout
- Warm Strawberry Strudel with Organic Vanilla Ice Cream
- Fair Trade Organic Green Bean Coffee
- Fairmont Blended Black, Green and Herbal Teas

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SERVED BREAKFAST



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The Benedict \$21

Basket of Mini Muffins and Croissants per table
2 Poached Free-Range Eggs on a Toasted English Muffin
Canadian Back Bacon and Home Made Hollandaise
House Breakfast Potatoes
Selection of Chilled Fruit Juices
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Fairmont Breakfast \$20

Basket of Mini Danish and Muffins per table
Scrambled Eggs, Hash Brown Potatoes with Aged Bothwell Cheddar and Scallions
Crispy Bacon and Roasted Sausage, Grilled Roma Tomatoes
Selection of Chilled Fruit Juices
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Healthy Option \$18

Assorted Breakfast Breads per table
Scrambled Egg White & Grilled Vegetable Burrito
Fresh Fruit Cocktail
Selection of Chilled Fruit Juices
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Signature Plated Breakfast \$24

Elk & Grilled Vegetable Frittata
Stonewood Elk Salami, Grilled Vegetables and Nature Farm Organic Eggs
Mornay Sauce, Oven Roasted Tomatoes and Fingerling Potatoes
Selection of Chilled Fruit Juices
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

BREAKFAST BUFFETS



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Royal Alexandra Continental

\$20

Croissants, Bagels and Sliced Breads
 Individual Cereal 2% and Skim Milk
 Sliced Seasonal Fruit with Honey Yogurt Dip
 Sliced Assortment of Deli Meats
 Bothwell Cheddar and Swiss Cheese Triangles
 Smoked Salmon Platter
 Hard Boiled Eggs
 Individual Breakfast Parfaits
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Spa Continental

\$18

Fresh Fruit Salad with Berries, Orange & Grapefruit Segments
 Pro Biotic Yogurts
 Whole-Grain Mini Bagels and Muesli Bread with Light Cream Cheese
 Sliced Bothwell Cheese Platter
 Individual Cereal 2% and Skim Milk
 Toasted Almonds and Coconut, Brown Sugar,
 Fat Free Plain Yogurt, Fresh Cut Strawberries
 Selection of Chilled Fruit Juices
 Infused Waters (Cucumber-Mint & Blueberry - Cassis)
 Fruit Preserves and Butter
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Continental

\$17

Fresh Fruit Salad with Berries
 Assorted Muffins, Croissants and Danish Pastries
 Individual Cereal 2% and Skim Milk
 Toasted Almonds and Coconut, Brown Sugar
 Pro Biotic Yogurts, Assorted Breakfast Breads
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

BREAKFAST BUFFETS



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The Manitoba Buffet

\$24

(minimum 15 guests or \$3 surcharge will apply)

Grapefruit & Orange Sections with Fresh Berries
 Assorted Cereal with 2% and Skim Milk
 Fruit Smoothie Shooters
 Assorted Muffins, Croissants and Cinnamon Rolls
 Toast Station – Whole Wheat, Multi Grain, Local Rye, White & Bagels
 Scrambled Eggs with Peppers, Scallions and Cheese
 Manitoba Winkler Back Bacon and Kielbasa Sausage
 Country Style Potatoes
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Executive Buffet

\$22

(minimum 15 guests or \$3 surcharge will apply)

Fresh Fruit Salad with Berries
 Assorted Croissants, Danish Pastries and Cinnamon Danish
 Toast Station – Whole Wheat, Multi Grain, Local Rye, White & Bagels
 Grilled Vegetable Egg Frittata
 Smokey Bacon
 Golden Pancakes with 100% pure Quebec Maple Syrup
 Country Style Potatoes
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Canadian Buffet

\$21

(minimum 15 guests or \$3 surcharge will apply)





Fresh Fruit Salad with Berries
 Assorted Muffins, Croissants and Danish Pastries
 Toast Station – Whole Wheat, Multi Grain, Local Rye, White & Bagels
 Farm Fresh Eggs Scrambled with Aged Bothwell Cheddar
 Smokey Bacon and Sausages
 Country Style Potatoes
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

BREAKFAST BUFFETS



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Enhance Your Breakfast With The Following...

	Chef Attended Omelet Station with Assorted Fresh Fillings	\$9 / person
	Hot Oatmeal with Maple Syrup, Brown Sugar, Raisins and Milk	\$3 / person
	Assorted Individual Pro Biotic Yogurts	\$3 / each
	Manitoba Rye French Toast with Maple Syrup	\$5 / person
	Turkey Bacon	\$4 / person
	Spolumbo Apple Sausage	\$4 / person
	Sliced Fresh Fruit	\$6 / person
	Bagel Station with Assorted Cream Cheese (maple, blueberry, fresh herb)	\$4 / person
	Toast Station with Local Breads, Fresh Butter & Preserves	\$3 / person
	Fresh Fruit Salad	\$4 / person
	Bothwell Cheddar and Swiss Cheese Triangles	\$5 / person
	Cold Quinoa Porridge with Dried Apricots, Cranberries, Fresh Apple, Almonds, Pecans & Sunflower Seeds	\$4 / person
	Individual Cereal Boxes with Milk	\$3 each

Pancake Bar **\$5/person**

Add to any Continental or Full Buffet Breakfast

Multigrain, Buttermilk Pancakes, Fresh Farmhouse Cream,
Butter and Maple Syrup




BRUNCH BUFFET

The Fairmont Brunch Buffet

\$44

(minimum 75 guests or \$3 surcharge will apply)

Fresh Fruit Salad with Berries
 Assorted Mini Muffins, Croissants and Danish Pastries
 Freshly Baked Breads with Butter and Fruit Preserves
 Organic Baby Greens with Assorted Dressing and Condiments
 Tomato and Bocconcini Salad with Balsamic and Basil
 Gourmet Baby Potato Salad with Capers and Dijon Dressing
 Smoked Salmon Platter with Condiments
 Smokey Bacon and Sausage
 Eggs Benedict with Winkler Back Bacon & Chive Hollandaise
 Scrambled Free Range Eggs with Aged Cheddar
 Country Fried Red Skin Potatoes
 Butter & Herb Tossed Carrots and Green Beans
 Maple Glazed Cedar Plank Salmon
 Honey Mustard Glazed Winkler Ham
 Manitoba Bothwell Cheese Platter
 Chocolate Chunk Brownies
 Blueberry Cheesecake Crumble
 Assorted Trifles & Fruit Mousses
 Crepe Suzette with Butter, Fresh Berries and Whipped Cream
 Selection of Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas



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A LA CARTE BREAK SERVICE




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Beverages

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Fairmont Signature Teas	\$3.50 per person
Individual Chilled Juices (473ml)	\$3.50 each
Individual Milk and Chocolate Milk	\$3.00 each
Assorted Soft Drinks (Coca-Cola products) (355ml)	\$3.50 each
Sparkling Bottled Water (250ml)	\$3.75 each
Still Bottled Water (500ml)	\$3.50 each
Vitamin Water (591ml)	\$5.50 each
Tropicana Orange Juice, Apple Juice, Grapefruit Juice (1.7L)	\$23.00 per jug
 Smoothie Shooters –	
Blueberry Orange, Banana Mango, Strawberry	\$3.00 (2oz.) each \$6.50 (6oz) each

***Ask your CMP Certified Catering & Conference Services Manager about renting eco friendly water dispensers for your meeting**

Fresh From The Bakery

Assorted Freshly Baked Cookies	\$26 dozen
Double Chocolate, Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia	
Fairmont Shortbread Cookies	\$27 dozen
 Fabulous Chocolate Chunk Brownies	\$26 dozen
Organic Oatmeal Cranberry Squares	\$25 dozen
Fresh Assorted Scones with Butter and Fruit Compote (Blueberry, Cheese & Raisin)	\$26 dozen
Fruit Tartlets	\$36 dozen
Chocolate Dipped Banana Bread	\$36 dozen
Assorted Mini Muffins, Mini Croissants and Mini Danish Pastries (1.5 pieces per order)	\$3.25 per order
Assorted Breakfast Breads	\$3.25 each
(Banana Bread, Lemon Poppy Seed, Coffee Cake & Blueberry Loaf)	
Bagel Station with Assorted Cream Cheese (maple, blueberry, fresh herb)	\$4 / person
Warm Freshly Baked Bavarian Pretzels (with assorted mustard)	\$3.50 each

A LA CARTE BREAK SERVICE



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Healthy Living

Whole Fresh Fruit	\$2 each
Fresh Fruit Kebobs	\$5 each
Pro Biotic Individual Yogurts	\$3 each
Platter of Sliced Fresh Fruit and Berries (10 people)	\$60 platter
Individual Fruit Parfaits	\$3 each (2oz)
Individual Fruit Parfaits	\$6 each (5oz)
Bircher Muesli with Dried Apricots, Cranberries, Fresh Apple Almonds, Pecans and Sunflower Seeds	\$4 / person
Ginger Scented Carrot Shooter	\$2 each (2oz)
Homemade Trail Mix, Almonds, Peanuts, Apricots, Cranberries Pecans and Raisins	\$3 each (3oz)

Corner Store

Dry Snacks (Pretzels or Chips)	\$7 basket
Pringles	\$3.50 per tin
Haggen Daz Ice Cream Bars	\$5 per bar
Assorted Chocolate Bars	\$3 per bar

A LA CARTE BREAK SERVICE



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Re-Energize \$13

Sliced Fruit with Honey Yogurt Dip
Assorted Granola Bars
Homemade Mini Apple Oat Muffins
Fruit Smoothie Shooters (2oz)
Coffee, Decaffeinated Coffee and Fairmont Energy Teas

Cafe Fairmont Way \$12

Mini Croissants
Pain au Chocolate
Macaroon de Paris
Coffee, Decaffeinated Coffee and Fairmont Digestive Teas

The Health Break \$10

Mini Apple & Cinnamon Crisps
Pro Biotic Individual Yogurts
Very Berry Fairmont Ice Tea
Coffee, Decaffeinated Coffee and Fairmont High Antioxidant Teas

Add a Twist of Lemon (3 sampler size pieces per person) \$10

Lemon Poppy Seed Cake
Lemon Coconut Squares
Mini Lemon-Pistachio Pate a Choux
Chilled Lemonade
Coffee, Decaffeinated Coffee and Fairmont Tranquility Teas
Lemon Slices & Honey

A Splash of Orange \$10

Bowls of Whole Oranges
Orange Vanilla Flavoured Cupcakes
Mini Orange Panacotta
Orange and Pumpkin Seed Brittle
Citrus Fruit Punch
Coffee, Decaffeinated Coffee and Fairmont Equilibrium Teas

THEME BREAKS

The Fairmont Peace Hotel Break \$14

Individual Chilled Green Tea Matcha Juice Boosters
 Vegetarian Maki Rolls with Red Pepper, Radish and Greens
 Edamame Beans with Sea Salt
 Ginger Almond Cookies
 Fortune Cookies
 House made Chai Tea
 Coffee and Decaffeinated Coffee and Fairmont Signature Teas

Hockey Night in Canada \$13

Warm Pretzels with Sweet Mustard
 Individual Nutty Club Popcorn
 Chocolate Dipped Red Licorice
 Fairmont Winnipeg's Spiced Peanuts
 Assorted Pop

Comfort Break (3 sampler size pieces per person) \$11

Rice Krispie Squares
 Granola Triangles with Drizzled White Chocolate
 Chocolate Nut Brownies
 Chocolate and 2% White Milk
 Coffee and Decaffeinated Coffee and Fairmont Signature Teas
 Lemon Slices & Honey

The Polar Bear Break \$13

(Minimum of 25 guests or a \$3 surcharge will apply)

Some items on this break may change due to seasonality. Additionally your break area will be decorated by the hotel with custom Polar Bear propping and decore.



Frosty Mints
 Fresh Cloudberry Scones with Clotted Cream and Butter
 Polar Bear Cookies
 House Made Hot Chocolate
 Coffee and Decaffeinated Coffee
 Polar Bear Herbal Tea

\$1 from every Polar Bear Break sold will be directly donated to help Polar Bears International (PBI) support leading polar bear scientists as they race to make plans for the species' survival. Order the Polar Bear break for 100 guests and The Fairmont Winnipeg will adopt a Polar Bear on your behalf and will courier your office a Framed personalized certificate and photo, plus cuddly 15 inch bear and 1,188 cu. In. PBI recycled shopping bag.



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WORKING LUNCH BUFFETS

Grain Exchange Deli Lunch Buffet

\$26

Chef Inspired Soup Creation
 Country Style Potato Salad
 Rotini Pasta Salad with Grilled Vegetables & Tomato Vinaigrette
 Artisan Mix Green Salad with Cherry Tomato, Cucumber and Crisp Carrot
 Raspberry Vinaigrette
 Black Forest Ham with Aged Bothwell Cheddar on Artisan Rosemary Baguette
 Chipotle Chicken Salad on Multigrain
 Tuna Salad on Multi Grain Bread with Organic Sprouts
 Winnipeg Marble Rye with Pastrami, Swiss Cheese and Dijon
 Sundried Tomato Baguette with Grilled Vegetable, Pea Shoots and Feta Cheese
 Sun Chips
 Assorted Brownies and Squares
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

“That’s a Wrap” Lunch

\$28

Chef Inspired Soup Creation
 Butter Leaf & Crisp Iceberg Lettuce Blend
 Citrus Segments and Raspberry Vinaigrette
 Tuna Salad in a Spinach Tortilla Wrap
 Egg Salad with Scallions & Mayonnaise in a Soft Tortilla Wrap
 Turkey, Capicola & Havarti Clubhouse in a Sundried Tomato Wrap
 Grilled Vegetable & Cream Cheese in a Whole Wheat Wrap
 Fresh Crudite with Honey Dijon Dip
 Organic Oatmeal Cranberry Squares
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Executive Lunch

\$31

Chef Inspired Soup Creation
 Market Greens with House and Balsamic Dressings
 Cherry Tomato, Cucumber, Grated Carrot and Garlic Croutons
 Penne Pasta Salad, Tomato and Black Olives
 Deviled Eggs
 Open Faced Roast Beef Sandwiches with Caramelized Shallots and Roquefort
 Gourmet Mini Ham Sandwiches with Mango Chutney and Sesame Seeds
 Smoked Salmon Bagel with Cilantro Lime Cream Cheese and Asparagus
 Tomato, Cucumber and Guacamole Sandwich
 Grilled Chicken, Goat Cheese and Roasted Red Peppers in a Spinach Wrap
 Assorted Miniature Mixed Berry Mousse Shooters
 Sliced Fresh Fruit
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

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WORKING LUNCH BUFFETS



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Little Italy

\$29

(minimum 15 guests or \$3 surcharge will apply)

Foccacia Bread, Freshly Baked Rolls and Butter
 Traditional Minestrone Soup with Fresh Pesto
 Roma Tomato, Basil and Bocconcini Salad
 Caesar Salad, Bacon Bits, Fresh Parmesan, Croutons and Dressing
 Tri-color Rotini Pasta with Primavera Sauce
 Chicken Cacciatore, Roasted Red Peppers, Fresh Herbs and Kalamata Olives
 Grilled Vegetables and Roasted Garlic
 Tiramisu Mousse Shooters
 Coffee, Decaffeinated Coffee and Fairmont Teas

MB The Forks Lunch

\$29

(Minimum 15 guests or \$3 surcharge will apply)

Fresh Assorted Bread, Lavash, Grissini Stick, Butter and Homemade Dips
 Shoal Lake Cream of Wild Rice & Mushroom Soup
 Mixed Green Salad with House Dressing
 Coleslaw with Caraway Dressing
 Handmade Perogies, Caramelized Onion and Winkler Sausage
 Manitoba Chicken Fricassee, Pearl Onion and Mushroom
 Seasonal Market Vegetables
 Deep Caramel Pecan Flan
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Indian Spice

\$29

(Minimum 15 guests or \$3 surcharge will apply)

Fresh Naan, Pappadum, with Mango Chutney,
 Tamarind Chutney and Raita Dahl Soup

 Indian Tomato Salad with Red Onions,
 Cucumber and Aromatic Fennel Seed Dressing

 Butter Chicken
 Jasmine Rice Pilaf
 Vegetable Pakora
 Chana Masala (Curry Chickpeas)
 Banana Fritters
 Mango Mousse Shooter
 Coffee, Decaffeinated Coffee, Fairmont Teas and Chai Tea Latte

WORKING LUNCH BUFFETS



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Mexicasa

\$28

(minimum 15 guests or \$3 surcharge will apply)

Spiced Tomato and Pinto Bean Soup
Tri Color Tortilla Chips, Guacamole, Sour Cream and Salsa
Seasonal Greens with Sherry & Cilantro Vinaigrette
Build Your Own Beef and Chicken Fajitas
Warm Flour Tortillas, Grilled Onions and Peppers
Lettuce, Tomatoes, Jack Cheese, and Pico de Gallo
Mexican Rice with Black Beans & Corn
Key Lime Mousse Shooters with Whipped Cream
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Prairies

\$32

(minimum 15 guests or \$3 surcharge will apply)

Freshly Baked Rolls, Butter and Homemade Dip
Half Pint Beer & Potato Soup with Bothwell Cheese
Organic Garden Grove Greens with Virgin Canola Vinaigrette
Crushed Fingerling Potato Salad with Mustard Seed Dressing
Cavena Nuda Risotto with Loveday Mushroom
Manitoba Slow Roasted Pork Loin with Caramelized Apple Cider Jus
Lake Winnipeg Pickerel Cake with Lemon Dill Aioli
Peak of the Market Vegetables
Deep Raspberry Almond Flan
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Coast to Coast Buffet

\$36

(Minimum 15 guests or \$3 surcharge will apply)

Fresh Assorted Bread, Butter and Homemade Dips
West Coast Seafood Chowder
Organic Greens and Crispy Vegetable with Okanogan Roasted Apple Vinaigrette
Manitoba Quinoa Tabbouleh Salad
Atlantic Salmon with Niagara Riesling Light Cream Sauce
Grilled Alberta Beef Sirloin with Loveday Wild Mushroom Jus
Canadian Scalloped Potatoes
Peak of the Market Vegetables
Traditional Apple Pie
Wild Saskatoon Berry Flan
Coffee, Decaffeinated Coffee and Fairmont Teas

TABLE D'HÔTE LUNCH

All lunches served with freshly baked rolls, butter and homemade dip.

Folklorama

\$30

Moroccan Spiced Lamb and Chickpea Soup
 Wild Atlantic Salmon with Puttanesca Sauce
 Rice Pilaf and Broccolini
 Triple Chocolate Mousse with Espresso Crème Anglaise
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Manitoban

\$30

Traditional Beef Barley Soup with Harvest Vegetable
 Oven Roasted Manitoba Thyme & Lemon Chicken Supreme
 Baby Red Smashed Potato
 Market Vegetables, Sweet Onion Vinaigrette
 Deep Caramel Pecan Flan with Vanilla Bean Ice Cream
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Rocky Mountain

\$34

Corn Chowder with Yukon Potato & Double Smoked Bacon
 7oz Grilled Alberta Beef Sirloin with Bourbon Jus
 Potato Gratin
 Market Vegetables
 Chocolate Raspberry Mousse, Whipped Cream and Berries
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Assiniboine

\$32

Peak of the Market Heart & Blend Green Beets Salad,
 Crumbled Goat and Candied Pecans
 Carved Oak River Lamb Legs with Thyme Jus
 Couscous with Tomato & Fennel Ragout
 Broccolini and Baby Carrots
 Chocolate Truffle Mousse with Espresso Crème Anglaise

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TABLE D'HÔTE LUNCH



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The Presenter's Preset Lunch

\$28

"Preset" Baskets of Vegetable Root & Potato Chips, Family Style
 Slow Roasted Turkey Breast & Brie on Croissant with Cranberry Mayo
 "Preset" Penne Pasta Salad with Grilled Mediterranean Vegetables
 Peak of the Market Crudités
 "Preset" Assorted Mousse Shooters
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Power Lunch

\$34

Power Salad: Spinach, Caramelized Pears, Cherry Tomatoes
 Pecans, Goat Cheese and Apple Cider Vinaigrette
 Churchill Arctic Char with Chili Lime Dressing
 Quinoa Tabouleh
 Sautéed Kale
 "Preset" Organic Granola & Cranberry Squares
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas


The power lunch menu is created using ingredients and foods that are attributed with healthy living and healthy re-energizing properties.

A LA CARTE LUNCH



Three-course lunch includes soup or salad, entrée and dessert. All lunches include fresh rolls, butter and homemade dip. Freshly brewed coffee, decaffeinated coffee and Fairmont signature teas.

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Soups

- Shoal Lake Cream of Wild Rice Mushroom Soup
- Moroccan Spiced Lamb & Chickpea Soup
- Half Pints Beer & Potato Soup with Bothwell Cheese
- Traditional Beef Barley Soup with Harvest Vegetable
- Corn Chowder with Yukon Potato & Smoked Paprika
- Sambuca Tomato and Basil Velour with Parmesan Crouton
-  Italian Classic Minestrone Soup
- du Puy Lentil Soup with Slow Roasted Ham
- Roasted Butternut Squash with Cinnamon Crème Fraiche
- Seafood Chowder (add \$2.00 pp)

Salads

- Tomato & Buffalo Mozzarella Salad with Organic Micro Greens and Vintage Balsamic Dressing
-  Artisan Mixed Greens, Radish, Greenland Cherry Tomatoes with John Russell Honey Vinaigrette
- Spinach & Green Leaf Salad, Grapefruit Segments, Oven Roasted Tomatoes and Avocado Dressing
- Organic Field Greens with Cucumber, Cherry Tomatoes, Candied Pecans, Goat Cheese and Maple Dijon Dressing
- Greek Salad with Kalamata Olives, Roma Tomatoes, Cucumber, Shaved Red Onions, Organic Feta and Oregano Red Wine Vinaigrette
- Caesar Salad with Toasted Croutons, Parmesan Cheese and Crisp Bacon
-  Baby Organic Green Salad with Crisp Julienne Vegetables and House Dressing

A LA CARTE LUNCH

Entrées

Unless otherwise noted, all hot entrées accompanied with market fresh vegetables.

	Herb Crusted Manitoba Pickerel Fillet Crushed Fingerling Potatoes and Chardonnay Beurre Blanc	\$36
	Chicken Supreme Saltimbocca Chicken Wrapped with Prosciutto and Sage, Goat Cheese Whipped Potatoes Shiraz Reduction	\$34
	Oven Roasted Chicken Breast Creamy Herb Polenta with Wild Mushrooms and Bothwell Cheese	\$33
	Slow Roasted Sterling Silver Beef Sirloin Roasted Garlic Mash Potatoes and Bourbon Jus	\$35
	48hr Maple Cured Pork Loin Sweet Potato and Whisky Puree, Grainy Mustard Cream	\$32
	Wild Atlantic Poached Salmon Poached Salmon with a Smoked Tomato & Fennel Marmalade and Barley Risotto	\$34
	Manitoba Quinoa Risotto Mushroom and Spinach Risotto, Grilled Vegetables Phyllo Cigar Tomato Vinaigrette	\$30

Cold Entrées

	Atlantic Salmon Nicoise French Beans, Cherry Tomatoes, Black Olives, Baby Potatoes and Dijon Dressing	\$25
	Fairmont Cobb Salad Grilled Chicken Breast, Tomatoes, Avocadoes, Bacon Bits Hard Boiled Eggs and Crumbled Blue Cheese with House Dressing	\$25

Desserts

	Rich Double Chocolate Mousse with Saskatoon Berries
	Deep Caramel Pecan Flan with Fresh Espresso Cream
	Cream Chocolate Raspberry Mousse
	Raspberry Toasted Almonds Flan with Fresh Berries
	Individual Mini Cheesecake with Chantilly Cream and Raspberry Coulis
	Chocolate New York Cheesecake with Anglaise Sauce
	Key lime Mousse with Coconut and Fresh Berries
	Rustic Apple Tarts with Vanilla Ice Cream and Apple Cider Sauce

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HORS D'OEUVRES



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Hot Selections (per dozen)

A minimum order of three (3) dozen is required for each variety.

	Bite Size Crab Cake with Roasted Red Pepper Aioli	\$33
	Shrimp & Bacon Skewers with Chipotle-Apricot BBQ Sauce	\$38
	Thai Chicken Satay with Peanut Sauce	\$32
MB	Oak River Lamb and Lentil Curry with Mint Raita (served in china spoon)	\$33
	Soy BBQ Beef Skewer Citrus Ponzu	\$34
	Bothwell Cheddar Cheese Croquet with Pink Lady Apple Chutney	\$32
	Chicken Wellington with Smoked Tomato Chutney	\$36
	Moroccan Spiced Chickpea Falafel with Roasted Garlic Aioli	\$32
	Beef Wellington with Grainy Mustard Aioli	\$38
	Nori wrapped Salmon with Tempura Crust and Wasabi Mayo	\$32
	Balsamic and Pesto Marinated Lamb Chops	\$50

Vegetarian Hot Selections (per dozen)

MB	Loveday Wild Mushroom Mini Quiche	\$32
	Baked Miniature Three Cheese Quesadilla	\$32
	Spanakopita	\$32

Cold Selections (per dozen)

A minimum order of three (3) dozen is required for each variety.

🌿	Tagoroshi Spiced Albacore Tuna Loin with a Sesame Snap Pea Salad	\$32
	Smoked Salmon and Crab Rolls with Ginger Aioli	\$31
	Scallop Ceviche with Fresh Lime and Coriander in Cucumber Cup	\$34
	Maple Cured Duck on Crostini with Rhubarb and Baby Watercress	\$32
	Mini Potato Blinis with Smoked Salmon, Sour Cream and Manitoba	\$30
	White Fish Caviar	
	Beef Negimaki with Pickled Vegetable Salad	\$34
	Mini Poached Prawn & Clamato 'Caesars'	\$40
	California Rolls Sushi Rolls	\$37
	Crab and Avocado Rolls	\$37
	Dynamite Rolls	\$37
MB	Carmen Creek Bison Tartar with Capers and Truffle Aioli	\$36
	Jumbo Shrimp Cocktail with Spicy Cocktail Sauce	\$38

Vegetarian Cold Selections (per dozen)

🌿	Greenland Cherry Tomatoes stuffed with Roasted Red Pepper Hummus	\$29
	Hot House Tomato and Olive Bruschetta on Crostini	\$30
	Eggplant Caviar on Bagel Chip with Organic Micro Greens	\$29
	Vegetable Maki Sushi Rolls with Pickled Ginger and Wasabi	\$34

RECEPTION PACKAGES



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Pre-Dinner Reception (4 pieces per person) \$12

(minimum 25 guests or \$3 surcharge will apply)

Hot Hors D'Oeuvres

Southwest Springrolls with Sweet Chili Dip
Wild Mushroom Tartlet
Chicken Satay with Peanut Sauce

Cold Hors D'Oeuvres

Goat Cheese with Sun Dried Tomato on Baguette
Maple Cured Duck on Crostini with Rhubarb and Baby Watercress
Smoked Salmon Tartar with Lime on Pumpernickel

Deluxe Pre-Dinner Reception (4 pieces per person) \$14

(minimum 25 guests or \$3 surcharge will apply)

Hot Hors D'Oeuvres

Bothwell Cheddar Cheese Croquet with Pink Lady Apple Chutney
Chicken Coq au Vin
Mini Sheppard's Pie with Fruit Ketchup

Cold Hors D'Oeuvres

Goat Cheese and Tomato Bruschetta on Harvest Canola Oil Crustini
Duck Confit and Brie Cheese with Pear Chutney on French Baguette
Tagoroshi Spiced Albacore Tuna Loin with a Sesame Snap Pea Salad

THEMED RECEPTIONS

A Taste of Corydon (6 pieces per person)

\$17

(Minimum 25 guests or \$3 surcharge will apply)

Tomato and Bocconcini Bites
 Warm Spanakopita with Roasted Pepper Aioli
 Mini Chicken Souvlaki with Tatziki
 Bread and Spreads (Assorted Artisan Breads with Greenland Tomato Bruschetta)
 Roasted Garlic White Bean Dip and Olive Tapande
 Mini Tiramisu

French Quarter in St. Boniface (6 pieces per person)

\$19

(Minimum 25 guests or \$3 surcharge will apply)

Bothwell Cheese & Kirsch Fondue with Local Rye and French Baguette
 Wild Mushroom Tarts
 Assorted Mini Gourmet Quiches
 Prociutto Wrapped Asparagus with Balsamic Reduction
 Mini Chicken Pot Pie
 Petite Crème Brule

“Go Jets Go” Reception (6 pieces per person)

\$22

(Minimum 25 guests or \$3 surcharge will apply)

Chicken Wings (3 pieces per person) with Adobe Spiced,
 Jack Daniels BBQ Sauce, & Honey Garlic
 Fully Loaded Nachos with Cheese, Salsa & Sour Cream
 Mini Corn Dogs with Sweet Mustard
 Caramel Corn
 Assorted Soft Drinks
 Add Buckets of Beer (2 beer per person) - \$9 per person
 Add 42”Flat Screen TV with Cable to catch the game - \$125

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CHEF ATTENDED ACTION STATIONS

THE *Fairmont*
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In Room Beef Carvery

(Minimum 30 guests or \$3 surcharge will apply)

Sterling Silver Beef Tenderloin	\$16
Sterling Silver Beef Striploin	\$13
Sirloin of Alberta Beef	\$10
Served with Assortment of Gourmet Mustards, Onion Compote and Mini Rolls	

Winnipeg Slider Station (2 sliders per person)

\$14

(Minimum 30 guests or \$3 surcharge will apply)

Choose 2 of the following slider size burgers prepared at a custom station by one of our attending chefs:

- Tuna, Togaroshi Spiced with Wasabi Mayo and Savoy Cabbage
- Beef, Caramelized Onions, Bothwell Cheese & Grainy Mustard Aioli
- Lamb, Smoked Tomato Chutney
- Vegetarian, Grilled Portobello Mushroom and Roasted Red Peppers

Live Wok Station

\$11

(Minimum 30 guests or \$3 surcharge will apply)

- Thai Style Chicken and Noodle Stir-Fry
- Served in Mini Take out Boxes



Fresh Shucked Oyster Bar (3 oysters per person)

\$16

(Minimum 30 guests or \$3 surcharge will apply)

- Have an Oyster Shooter or Simply on the Half Shell
- With our Selection of Gourmet Toppings

Live Pasta Station

\$10

(Minimum 30 guests or \$3 surcharge will apply)

- Watch our Chef cook up delicious Wild Mushroom Ravioli with Roasted Garlic, Fresh Herbs and Whiskey Cream

RECEPTION SELECTIONS



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Sushi Station (6 pieces per person) \$24

(Minimum 25 guests or \$3 surcharge will apply)

Crab and Avocado California Rolls, Tuna Maki Sushi Rolls Smoked Salmon, Cream Cheese and Cucumber Sushi Rolls Vegetable Sushi Roll with Peppers, Radish and Cucumber Dynamite Shrimp Tempura, Cucumber, Avocado

Shrimp Iceberg (5 pieces per person) \$18

(Minimum 50 guests or \$3 surcharge will apply)

A Mountain of Jumbo Poached Black Tiger Prawns on a Giant Hand Carved Block of Ice with our Selection of Dipping Sauces (Mango Chutney, Spicy Calypso & Classic Cocktail)

Warm Walnut Crusted Baked Brie

10 people \$80

25 people \$130

Cranberry Chutney and Sliced Baguette

Canadian Cheese Tray

25 people \$180

50 people \$320

Only the finest from across Canada Includes Worlds Best Canadian Cheddar Rondoux Triple Cream, Chevrita Smooth Goat Cheese, Champfleury Washed-Rind and Oka, Garnished with Red Grapes, Crackers and Rosemary Bread

Manitoba's Own Bothwell Cheese Platter

25 people \$160

50 people \$300

1-Year Old White Cheddar, Jalapeno Monterey Jack, Havarti Dill, Garlic Chive, Smoked Gouda & Madagascar Green Peppercorn. Garnished with Red Grapes & Dried Fruits served with Premium Water Crackers & Rosemary Bread.

RECEPTION SELECTIONS



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Crudités & Dip

10 people	\$50
25 people	\$115

Crisp Raw Vegetable Tray, Marinated Olives and Ranch Dip

Breads and Spreads

25 people	\$65
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 Assorted Artisan Breads with Hummus,
Roasted Garlic White Bean Dip and Olive Tapenade

Fresh Fruit

10 people	\$60
25 people	\$160

 Sliced Fresh Fruit and Berry Platter with Honey Yogurt Dip

Dry Snacks

\$12 per basket

Chips and Pretzels or Tortilla Chips and Salsa

Sandwich Platter

\$160

(60 pieces)

Corned Beef, Smoked Turkey, Black Forest Ham & Cheese, Tuna Salad
Egg Salad and Vegetarian Fillings on French, Grain Breads and Wraps

Executive Sandwich Platter

\$190

(48 pieces)

Open Faced Roast Beef Sandwiches with Caramelized Shallots and Roquefort
Gourmet Ham Triangles with Mango Chutney and Sesame Seeds
Smoked Salmon Bagel with Cilantro Lime Cream Cheese & Asparagus
Tomato, Cucumber and Guacamole Sandwich

RECEPTION SELECTIONS



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Antipasto Platter \$190

(serves 25 guests)

Salami, Proscuitto and Capicola with Provolone and Bocconcini Cheese, Olives
Marinated Peppers, Artichokes and Eggplant with Focaccia Bread and Breadsticks

European Cheese & Deli Meat Platter \$190

(Serves 25 guests)

Black Forest Ham, Smoked Turkey, Genoa Salami, Pastrami and Spicy Capicola
Cubed Cheddar and Swiss Cheese with sour Pickles and Grainy Mustard with Light
and Dark Rye Multigrain Sliced Bread

Fish & Seafood Platter \$285

(serves 25 guests)

Smoked Atlantic Salmon, Tiger Prawns, Calamari Salad and
Maple Cured Local Trout
Cream Cheese, Red Onions, Capers, Sliced Baguette and Cocktail Sauce

DESSERT SELECTIONS



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Death by Chocolate

\$22

(minimum 25 guests or \$3 surcharge will apply)
(Choose three, plus Fresh Fruit and Coffee/Tea)

White and Dark Chocolate Mousse Cups
Black Forest Cake
Chocolate Cheesecake
Chocolate Fondue with Cubed Fresh Fruit
Chocolat Petit Fours
Double Chocolate Chunk Cookies
Chocolate Truffles and Cherries
White Chocolate Crème Brûlé
Fresh Fruit and Berries
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The “Mini” Dessert Buffet

\$20

(minimum 25 guests or \$3 surcharge will apply)

Chocolate Petit Fours
Assorted Shooter Mousses (Mango, Strawberry, Chocolate)
Mini Cheesecakes
French Macaroons
Individual Fruit Tartlets
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Delectable & Delicious

\$16

(minimum 25 guests or \$3 surcharge will apply)
(Choose three, plus Fresh Fruit and Coffee/Tea)

French Pastries
Key Lime Mousse Shooter
Gourmet Carrot Cake
Chocolate Chunk Brownies
Warm Dutch Apple Strudel
Fresh Fruit and Berries
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

Banana Split Station (chef attended)

\$11

(minimum 30 guests or \$3 surcharge will apply)

Vanilla Bean, Chocolate and Strawberry Ice Cream
Cherries, M&M's, Oreo Bits, Gummy Worms, Skittles, Fresh Baked Brownies, and Bananas
Warm Chocolate and Carmel Sauce

CHEF'S TABLE D'HÔTE DINNER

THE *Fairmont*
WINNIPEG



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All dinners served with freshly baked rolls, bread sticks, crisps and lavosh with butter and homemade dip.

The Prairie

\$48

Mixed Seasonal and Hot House Greens, Cucumber, Roasted Red Peppers
Oven-dried Roma Tomatoes, Maple Raspberry Vinaigrette
Roasted Breast of Prairie Chicken
Sweet Garlic and Buttermilk Mashed Potatoes
Market Fresh Vegetables
Bing Cherry & Callebault Chocolate Parfait
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Canuck

\$63

Prairie Grain and Corn Chowder
Manitoba Beetroot & Mixed Green Salad
Goat Cheese, Sherry & Orange Dressing
Duo of Alberta "AAA" Beef Tenderloin, Mission Hill Cabernet Jus
Atlantic Salmon Fillet with Onion Marmalade
Herb Potato Rösti
Local Harvest Vegetable
Rustic Apple Tart with Vanilla Bean Ice Cream
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

MB The Fairmont Winnipeg

\$57

Shoal Lake Cream of Wild Rice and Mushroom Soup with Aromatic Herb Oil
Arugula, Frisee, Pea Shoot and Tomato Salad with Crumbled Feta Cheese
and Black Olive Vinaigrette
Manitoba Artic Char with Pearl Barley Risotto, Baby Carrots, Broccolini
and Lemon Ginger Reduction
Triple Chocolate Mousse Cake with Field Strawberry Coulis
Coffee, Decaffeinated Coffee and Fairmont Signature Teas

THE *Fairmont*
WINNIPEG

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The Fairmont Winnipeg 2 Lombard Place, Winnipeg 204-985-6212 www.fairmont.com/winnipeg

DINNER & A MEETING



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Allow The Fairmont Winnipeg's experienced Banquet Team to bring the very best of our 4 Diamond, Velvet Glove Restaurant's cuisine & service to your meeting guests. Our "Dinner & a Meeting" package is designed to bring an a la carte restaurant dining experience to a private meeting room environment. What better way to deliver your important message than to wow your guests with impeccable food, service & ambiance.

Package includes:

\$74 per person

- * A la carte menu with 3 choices per course
- * Private function room rental
- * Complimentary parking for attendees (does not apply to overnight guests, is applicable after 6pm)

Appetizers

Carmen Creek Bison Carpaccio
Neva Organic Greens, Black Truffle Aioli & Shaved Parmesan Cheese, Drizzled with Flax Seed Oil

Maple Cured Duck
Roasted Golden Beets, Grapefruit Vinaigrette

Neva Hydroponics Arugula Salad
Maple Roasted Butternut Squash, Roasted Red Pepper,
Manitoba Trappist Cheese Brulee

Entrees

Lake Winnipeg Pickerel
Pan Seared Fresh Local Market Vegetables, Du Puy Lentils,
Sauce Beurre Blanc, Fried Capers

Cornish Game Hen
Pan Roasted, Garlic Sage Butter, Cherry Tomatoes,
Nature Farms Spaetzle, Pan Jus

Sterling Silver New York Strip
Pan Roasted, Potato Lyonnaise, Ratatouille, Asparagus, Red Wine Jus

Desserts

Vanilla Cheesecake
Fresh Berries, Chantilly Cream & Almond Tuille
Berries, Chantilly Cream & Almond Tuille

Callebaut Chocolate & Grand Marnier Tart
Dark Cherry Gelato, Fresh berries

Lavender Crème Brulee
Fresh Berries, Biscotti
*includes coffee & tea
*vegetarian & dietary restriction options available

A LA CARTE DINNER



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All dinners served with freshly baked rolls, bread sticks, crisps and lavosh with butter and homemade dip, freshly brewed coffee, decaffeinated coffee and Fairmont Signature teas.

Unless otherwise indicated, all entrees are accompanied with market fresh vegetables.

Three-course dinner includes soup or salad, entrée and dessert.

Four-course dinner includes soup, salad, entrée and dessert.

Multiple choice entree selections (maximum of 3 choices + vegetarian) are available.

Supplementary charges will be assessed based on the following criteria:

- for a predetermined choice (due 72 hours in advance) the surcharge is \$3 per person
- for a tableside choice (taken by Fairmont serving staff during your event) the surcharge is \$10 per person

Some restrictions apply. Religious and dietary restrictions are exempt.

Appetizers

Substitute an Appetizer for Soup or Salad \$4.00 surcharge

Hot

Fresh Crab Cakes with Mango Salsa and Wasabi Mayonnaise

 Lake Winnipeg Pickerel Falafel with Cumin Aioli

Cold

 Smoked Manitoba Arctic Char with Mini Bagel Chips and Dill Cream Cheese

The Fairmont Antipasto

Marinated Bocconcini Cheese, Cured Italian Prosciutto and Melon
Olives and Pickled Vegetables, Spicy Eggplant and Artichokes

The Classic Shrimp Martini

Chilled Black Tiger Prawns, Ice Shrimp Salad and Marie Rose Sauce

A LA CARTE DINNER



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Soup

Cream of Onion Soup with Roquefort cheese

 Cream of Shoal Lake Wild Rice Mushroom Soup

Moroccan Spiced Lamb and Chickpea Soup

 Half Pint Beer & Potato Soup with Bothwell Cheese

Traditional Beef Barley Soup with Harvest Vegetable

Corn Chowder, Yukon Potato and Smoked Paprika

Sambuca Tomato and Basil Velour with Parmesan Crouton

 Italian Classic Minestrone Soup

du Puy Lentil Soup with Slow Roasted Ham

Roasted Butternut Squash with Cinnamon Crème Fraiche

Seafood Chowder (add \$2.50 pp)

Canadian Lobster Bisque with Fresh Chives and Cognac Cream (2.50 surcharge)

Salad

Harvest Mixed Green Salad, English Cucumber, Crisp Vegetable Chips, and Dried Cranberries served with Orange Sherry Vinaigrette

Butter Lettuce with Citrus Segments, Cherry Tomatoes, Avocados and Mustard Vinaigrette

 Spinach and Green Leaf Salad, Grapefruit Segments, Oven Roasted Tomatoes and Avocado Dressing

Caesar Salad with Garlic Croutons and Parmesan Cheeses

Baby Greens, Feta, Roasted Apples and Candies Pecan Salad with Honey Red Wine Vinaigrette

Beet & Goat Cheese Carpaccio Salad with Mixed Local Greens, Peppery Cranberry Vinaigrette

Greenland Tomato Wedge Salad with Frisee Lettuce, Pickled Red Onions and Warm Bacon Dressing

 Artisan Mixed Greens, Radish, Greenland Cherry Tomatoes, John Russell Honey Vinaigrette

A LA CARTE DINNER




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Single Entrée Selections

- | | | | |
|---|--|----------------------|------------------|
|  | Basil Marinated Roasted Manitoba Chicken Breast with Thyme and Lemon Pan Jus | \$47 three-course | \$52 four-course |
|  | Wild Mushroom Stuffed Manitoba Chicken Breast with Café au Lait Jus | \$49 three-course | \$54 four-course |
|  | Chili Lime Marinated Atlantic Salmon, Ginger and Lemongrass Cream Sauce | \$49 three-course | \$54 four-course |
|  | Panko & Herb Crusted Lake Winnipeg Pickerel Fillet with Lemon and Caper Beurre Blanc | \$50 three-course | \$55 four-course |
|  | Oak River Carved Lamb Legs with Rosemary Lamb Jus | \$52 three-course | \$57 four-course |
| | Slow Roasted 9oz "AAA" Prime Rib with Shiraz Red Wine Sauce (min serve 20 people) | \$49 three-course | \$54 four-course |
| | Seared 8oz "AAA" New York Striploin Steak with Green Peppercorn Sauce | \$51 three-course | \$56 four-course |
| | Pan-fried Sterling Silver Beef Tenderloin with Cambozola Beef Jus (7oz) | \$57 three-course | \$62 four-course |
|  | Cumin Caraway Rubbed Loin of Manitoba Pork with Crown Royal Jus | \$45.00 three-course | \$50 four-course |

Vegetarian Entrée Selections

- | | | | |
|---|---|-------------------|------------------|
|  | Roasted Marinated Portobello Mushroom with Quinoa Tabouleh Grilled Lemon & Basil Pesto | \$40 three-course | \$45 four-course |
| | Chickpea Curry Stuffed Red Pepper, Cucumber Raita and Warm Naan | \$42 three-course | \$47 four-course |
| | Grilled Vegetable Lasagna & Tofu with Roasted Red Pepper Emulsion and Aromatic Herb Oil | \$42 three-course | \$47 four-course |

A LA CARTE DINNER



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Combination Entrée Selections

Manitoba Chicken Saltimbocca & "AAA" Beef Tenderloin (3oz)
Sun Dried Tomato Jus

\$59 three-course

\$64 four-course

3oz AAA Beef Tenderloin & Garlic Pernod Jumbo Shrimp
Béarnaise Sauce

\$63 three-course

\$68 Four-course

3oz Alberta "AAA" Beef Tenderloin, Mission Hill Cabernet Jus
Atlantic Salmon Fillet with Onion Marmalade

\$59 three-course

\$64 Four-course

Wild Atlantic Salmon and Fire Grilled Jumbo Prawns
Coconut Lime Reduction

\$58 three-course

\$63 four-course

Starch Selection (choose one)

Wild Mushroom Potato Gratin

Roasted Yam & Onion Mash

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Crushed New Potato

Green Lentil with Aromatic Vegetables

Butternut Squash Risotto Cake

Potato Rösti with Caramelized Onions

Rice Pilaf

A LA CARTE DINNER



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Vegetable Selection (choose one)

- Broccolini, Oven Roasted Tomatoes & Baby Carrots
- Manitoba Golden Beets, Grilled Zucchini & Roasted Red Pepper
- Maple Glazed Carrots, Roasted Parsnips & Asparagus
- Butternut Squash, Broccoli & Red Pepper
- Vegetable Ratatouille with Broccolini & Baby Carrots

Desserts

- Dark Chocolate Pyramid & Cherry Sorbet with Fresh Berries
- Chocolate Truffle Mousse with Fresh Strawberries and Vanilla Custard
- Lemon Tartelette with Mixed Berry Coulis
- Deep Caramel Pecan Pie with Wild Blueberry Sauce
- Apple Tarte Tatin with Crème Anglais
- Canadian Maple Mousse with Chocolate Curls and Cassis Coulis
- NY Cheese Cake with Chocolate – Espresso Sauce
- Okanagan Fruit Tart with Raspberry Coulis

Add your company logo on a white chocolate plaque (approximately 1”H x 2”W)

Additional \$2.00 surcharge

WORKING DINNER BUFFET



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A Walk Down Corydon Avenue

\$50

(minimum 20 guests or \$3 surcharge will apply)

Fresh Rolls with Butter
 Tuscany Minestrone Soup with Crisp Breadsticks
 Tomato, Basil & Bocconcini Salad
 Caesar Salad Station
 Grilled Vegetable Antipasto with Marinated Olives
 Cured Prosciutto & Melon
 Buttered Orzo with Capers & Lemon
 Oven Broiled Breast of Chicken, Caramelized Onions with Café au Lait
 Roasted Salmon Filet with Cioppino Broth
 Focaccia and Ciabatta Bread with Olive Oil & Balsamic Vinaigrette
 Tiramisu Shooters
 Sliced Fresh Fruit and Biscotti
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

The Prairie

\$54

(minimum 20 guests or \$3 surcharge will apply)

Fresh Rolls with Butter
 Market Fresh Field Greens, Assorted Homemade Dressings & Vinaigrettes
 Cavenna Nuda Rice Salad with Dried Fruit, Almonds and Citrus Vinaigrette
 Roasted "AAA" Sirloin of Beef with Shallot Thyme Jus
 Lemon-Thyme Scented Cedar Plank Salmon
 Vegetable Medley (Asparagus, Carrots, Golden Beets and Zucchini)
 Oven Roasted New Potatoes with Caramelized Onions
 Pearl Barley Risotto
 Freshly Baked Blueberry & Apple Pie
 Assorted Fruit Mousse Shooters
 Coffee, Decaffeinated Coffee and Fairmont Signature Teas

CUSTOM DINNER BUFFET



Custom Dinner Buffet

\$56

(minimum 20 guests or \$3 surcharge will apply)

Fresh Rolls with Butter
 Market Fresh Field Greens with Assorted Homemade Dressings & Vinaigrettes
 New Potato Salad with Dijon Caper Dressing
 Grilled Vegetable and Orzo Salad with Herb Dressing

Entrées (choose two)

Orange Teriyaki Glazed Salmon with Toasted Sesame Seeds
 Winnipeg Pickerel with Flaxseed Crust and Lemon Butter
 Grilled Chicken with Putanesca Sauce
 Beef Sirloin with Caramelized Shallot Sauce
 Manitoba Pork Medallions with Mustard Sauce

Pastas and Starches (choose two)

Natures Pasta Spinach Linguini with Grilled Lemons, Garlic and Herbs
 Cheese Ravioli with Roasted Red Pepper Cream Sauce
 Roast Garlic Mashed Potatoes
 Roasted Baby Potatoes
 Potato Gratin with Bothwell cheese
 Seven-Grain Rice Pilaf
 Buttered Herbs Spaetzle

Vegetables (choose two)

Vegetables Medley (Carrots, Broccoli, Cauliflower & Parsnips)
 Vegetable Cheese Gratin
 Maple Glazed Root Vegetables
 Stir Fried Vegetables (Carrots, Zucchini, Red Peppers, Bok Choy, Bean Sprouts and Snow Peas)
 Vegetable Ratatouille
 Grilled Vegetables

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CUSTOM DINNER BUFFET



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Dessert Buffet (choose two)

Mousse Coups
Assorted Gourmet Squares
Assorted Cheesecakes
Chocolate Torte
Fresh Sliced Fruit
Assorted Mini Mousse Shooters

From the Carvery (addition to any dinner buffet)

(prices are per person & include carver)

Sterling Silver Beef Tenderloin	\$16
Sterling Silver Beef Striploin	\$13
Sirloin of Alberta Beef	\$10
Carved Winkler, Bone in Pineapple Ham	\$10
Carved Leg of Lamb	\$12
Carved Turkey	\$12

BEVERAGE SERVICE

Host Bar

You wish drinks to be provided by the host...

Cash Bar

You wish drinks to be sold on an individual basis...

	Host	Cash (taxes included)
Liquor - Premium Brands (1oz) (Bacardi White, Bacardi Dark, Finlandia, Canadian Club, Tanqueray, Johnny Walker Red)	\$6.00	\$6.75
Liquor - Deluxe Brands (1oz) (Bacardi 1878, Belvedere, Crown Royal, Bombay, Chivas)	\$6.25	\$7.00
Domestic Beer (Canadian, Labatt Blue, Budweiser, Kokanee, Labatt Lite, Coors Light,)	\$5.50	\$6.25
Premium Beer (Miller Genuine Draft, Big Rock, Fort Garry Dark)	\$6.25	\$7.00
Imported Beer (Stella Artois, Corona, Heineken)	\$6.25	\$7.00
Fairmont House Wines (by the Glass)	\$6.50	\$7.25
Liqueurs (Baileys, Kahlua, Drambuie, Amaretto)	\$6.50	\$7.50
Deluxe Liqueurs (Courvosier, Grand Marnier)	\$7.25	\$8.00
Martinis (1oz)	\$7.00	\$7.75
Soft Drinks	\$3.00	\$3.50
San Pelligrino Water	\$3.75	\$4.25
Specialty Coffee	\$7.00	\$7.75
O'Douls Beer	\$4.75	\$5.50

Our beverage service includes the following amenities:

Mix: Soft Drinks, Orange Juice, Tomato Juice and Clamato Juice
Garnishes, Maraschino Cherries, Cocktail Picks and Swizzle Sticks
Cocktail Napkins, Ice and Glasses

A bartender charge of \$25.00 Per hour per bartender, minimum of four (4) hours, will apply to both host and cash bars, if the bar sales do not exceed \$400.00 Per bartender (before taxes).

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BEVERAGE SERVICE

Signature FAME Bar

\$250 per bar

Allow our team of FAME (Fairmont Artistic Mixology Experience) trained bartenders to wow you with their mixology skills by ordering our Signature FAME Bar. Includes a dynamic and impressive two tiered presentation and all the special equipment and garnishes required to create the following 3 FAME cocktails:



White Lady – Gin, Cointreau, Freshly squeezed lemon juice, Simple Syrup & Pasteurized Egg Whites shaken and strained into a champagne flute, garnished with a lemon peel



Mojito – Fresh Mint, Light Rum, Fresh lime juice, Simple Syrup & Soda shaken and served over ice in a hi-ball glass with a Powder Sugar Dusted Mint Sprig



Mandarin Sting – Fresh Serrano Chili, Absolut Mandarin Vodka, Freshly squeezed lemon juice, Freshly squeezed orange juice, Cranberry Juice & Simple Syrup shaken and served in a sugar rimmed martini glass with floating Raspberry and Serrano chili

The above cocktails are available on host bars (\$10 per drink) or cash bars (\$11.25)

A great addition to your important Gala or Fundraising event

Guest Room Hospitality Bar Service

\$50 Full Dry Bar Setup (10 guests) initial setup

\$75 (25 guests) initial setup

\$2 per person per refresh

Entertaining in a guest room or suite? Ask us to setup a dry bar that will make anyone look like an expert bartender. Due to liquor licensing hospitality bars are not permitted in our banquet space unless they have been pre-contracted.

Includes: Assorted glassware, prepared condiments (lemon, lime, cherries, pearl onions), ice, cocktail napkins, swizzle sticks, shot glass & straws.

A hotel bartender can be provided at \$25 per hour (minimum of 4 hours)

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BEVERAGE SERVICE



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Corkage Bar

The Fairmont Winnipeg provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice and garnishes. In addition, The Fairmont Winnipeg will handle all your wine and liquor service. Only Fairmont Winnipeg Hotel staff may serve as bartenders.

Full Corkage

(this will include dry bar set-up along with dinner wine service)

\$15 per person

Wine Corkage

\$8 per person

Regulations Pertaining to Corkage Bars

1. An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service.
2. The permit holder must be in attendance from the opening to the closing of the bars.
3. The permit must be given to the Banquet Manager on duty before any liquor service can begin.
4. No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
5. The selection of liquor must meet The Fairmont Winnipeg standards bar selection.
6. If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
7. The permittee is legally responsible for any and all guests. The permittee must ensure their safety and can be held liable in case of any accidents or injuries.
8. The bars will be open according to the time specified on the permit.
9. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
10. The Fairmont Winnipeg cannot be held responsible for opened unconsumed liquor or wine.

The Fairmont Winnipeg has the right to refuse liquor service if any of the above conditions are not adhered to.

WINE LIST

Included with each or our featured wines is a tasting note from The Fairmont Winnipeg's very own resident sommelier Tiffany Gustafson. Contact your Catering Manager if you would like Tiffany to pair specific wines for your reception, dinner or special event.

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White Wines

	Sawmill Creek Chardonnay, Canada Tropical fruit notes, subtle oak with a crisp finish. Very food-friendly, great with fish, meats or on its' own.	\$33
	Naked Grape Pinot Grigio, Canada Ripe stone fruit, pears and a soft minerality. Excellent with everything from soups, salads to lighter meat and fish dishes.	\$34
	Jackson Triggs Chardonnay, Canada (preferred pour) Dry and full-bodied with apples, pears and a buttery finish. Serve with fish and light meats.	\$35
	Open Sauvignon Blanc, Canada Fresh melon, pear and citrus mingle with gooseberry and grass notes. Excellent with or without food.	\$45
	Inniskillin Riesling, Canada Lemon, lime mingles with floral and mineral notes. Offers a fresh acidity with a hint of sweetness. Very food friendly, serve with all sorts of soups, salads, meat and fish.	\$50
	Sumac Ridge Gewurztraminer, Canada Fresh lychee, grapefruit and spice notes. Perfect with Asian fare and spicy food.	\$52
	See Ya Later Ranch Pinot 3, Canada Green apple, melon, peach and citrus. A wonderful all-around food wine.	\$56
	Woodbridge White Zinfandel, USA Lightly sweet and refreshing with delicate berries and orange blossom. Serve with or without food.	\$35
	Mezzomondo Pinot Grigio/Chardonnay, Italy Ripe melon, apple and ginger delight the palate. Great with soups, roasts and pork.	\$38
	Fortant Chardonnay (Kosher), France Citrus, fresh cut grass, passion fruit and guava. Wonderful with green salads, asparagus and light fish.	\$43
	Mapu Sauvignon Blanc, Chile Soft fruit aromas of citrus, cut grass with wet stone minerality. Serve with Salads and white fish.	\$45
	Banrock Station Unwooded Chardonnay, Australia Lifted stone fruits of peach and nectarine mingle with citrus and pineapple. Crisp and fresh, food friendly without an oak influence.	\$46
	The People's Sauvignon Blanc, New Zealand Citrus, fresh cut grass, passion fruit and guava. Wonderful with green salads, asparagus and light fish.	\$54

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage pricing. Nov. 2011

The Fairmont Winnipeg 2 Lombard Place, Winnipeg 204-985-6212 www.fairmont.com/winnipeg

WINE LIST

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Red Wines

	Sawmill Creek Merlot, Canada Smooth and medium-bodied with black currant flavours and soft oak influence. Pairs well with most meats and fish.	\$33
	Naked Grape Shiraz, Canada Blackberry and cherry with violets, black pepper and spice. Perfect with roasts, lamb and beef.	\$34
	Jackson Triggs Merlot, Canada (preferred pour) Soft tannins and flavours of plum, red berries and baking spices. Very approachable, does not need food.	\$35
	Open Cabernet/Merlot, Canada Medium-bodied with black fruits, cocoa and a soft earthiness. Pairs well with pasta dishes and lighter meats.	\$45
	Inniskillin Reserve Cabernet Sauvignon, Canada Full-bodied elegance with black berries and licorice. Great with any red meat or pasta dish.	\$54
	Sumac Ridge Cabernet Sauvignon, Canada Blackcurrants and cinnamon with mint and eucalyptus notes. Wonderful with any meat or pasta dish, even on its' own!	\$59
	See Ya Later Ranch Pinot Noir, Canada Black cherries and strawberries combine with fresh forest floor, barnyard and subtle oak. Pairs best with chicken, pork, salmon and mushroom dishes.	\$66
	Hardy's Shiraz/Cabernet, Australia Ripe plums and red berries with soft tannins. Matches well with all meat dishes.	\$36
	Banrock Station Shiraz, Australia Tart raspberries and plums with spice and vanilla. Matches well with lamb, bison and roasts.	\$50
	Mezzomondo Negroamaro, Italy Ripe cherries and plums with cedar, vanilla and a nice earthiness. Pairs well with pasta and red meat dishes.	\$39
	Mapu Cabernet Sauvignon, Chile Cocoa, black cherry, herbs and spice with a hint of earthiness. A great match for steak, lamb, pork and chicken.	\$42
	Fortant Merlot (Kosher), France Mellow tannins with notes of red berries, black plums and vanilla. *Universally Kosher	\$43
	Woodbridge Cabernet Sauvignon, USA Rich dark fruits of berries and plums, baking spice and a hint of oak. Great match for lamb, bison and steak.	\$45
	The People's Pinot Noir, New Zealand Candied bing cherries and a soft smokiness. Very easy to drink! Best with creamy soups, mushrooms and salmon dishes.	\$54




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WINE LIST

Organic & Earth Friendly Wines

White Wines

- | | | |
|---|--|------|
|  | Beringer White Zinfandel, USA
* Sustainable – Lightly sweet and refreshing with delicate berries and orange blossom. Serve with or without food. | \$35 |
| | Beringer California Collection Chardonnay, USA
* Sustainable – Nectarine, peach and honey mingle with nutmeg and vanilla. Extremely food friendly! | \$38 |
|  | Peter Lehmann Weighbridge Unwooded Chardonnay, Australia
* Vegan – Ripe fig, tropical fruit and melon notes with a soft creaminess. Excellent with fish and seafood or leisurely sipping. | \$36 |
|  | Winds of Change Viognier/Chardonnay, South Africa
* Organic & Free Trade – Honeyed apricots, citrus and peaches with a soft oak influence. Matches well with chicken, pork, fish or for sipping on its' own. | \$50 |

Red Wines

- | | | |
|---|---|------|
|  | Peter Lehmann Weighbridge Shiraz, Australia
* Vegan – Spicy berry notes with ripe plums and cocoa. Matches well with all meat dishes. | \$37 |
|  | Beringer Stone Cellars Cabernet Sauvignon, USA
* Sustainable – Rich dark fruits of berries and plums, baking spice and a hint of oak. Great match for lamb, bison and steak. | \$41 |
|  | Cono Sur Bicyclette Carmenere/Cabernet Sauvignon, Chile
* Organic – Rich plums and black currants combine with green bell pepper and a soft earthiness. Pairs well with steak, lamb, and pasta. | \$46 |
|  | Winds of Change Cabernet/Shiraz/Pinotage, South Africa
* Organic & Fair Trade – Rich spice, dark berry fruit and plums with vanilla and a subtle smokiness. Matches well with lamb, bison and roasts. | \$53 |

Eco – Friendly Descriptions

Sustainable:

Pesticides & Fungicides are used only when absolutely necessary. Water is treated and re-used or irrigation and cleaning purposes. Cover crops may be grown between rows for natural predator/pesticide properties.

Organic:

Produced without using most conventional pesticides, fertilizers; bio-engineering or ionizing radiation. A Government-approved inspection confirms all the rules necessary to meet organic standards, however there are many certification bodies that govern organic wine.

Fair Trade:

Vineyard workers and growers can rely on stable incomes, are paid fairly, and provide working environments that are safe and free from child labor, forced overtime and harassment. In addition to being grown in more humane environments for workers, these wines are grown sustainably to reduce harmful effects on the earth.

Vegan:

Made without the use of any animal products. Wines are typically filtered and/or clarified using products such as gelatin, isinglass or albumin.

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WINE LIST

Sparkling Wines & Champagne

Concha y Toro Blanc de Blancs Brut, Chile	\$35
Banrock Station Sparkling Chardonnay/Pinot Noir, Australia	\$39
Freixenet Cordon Negro Brut, Spain	\$39
Mumm Cuvee Napa, USA	\$59
Sumac Ridge Stellar Jay Sparkling Brut, Canada	\$62
Moet y Chandon, France	\$129

We offer an extensive Velvet Glove wine list that will sure to please if unable to choose from the wines listed above.

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