

*Click Below for
Specific Selection Page*

Catering Guidelines

Floor Plans

Once in a Lifetime

Circle of Love

Happily Ever After

Late Night

Buffet Additions

Dessert Selections

Beverage Service

Wine List

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 your special day. 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. It is also a fantastic location for some great wedding photos!

With two spectacular and versatile Ballrooms to choose from, we can comfortably accommodate weddings from 75-700 with ease. Our beautifully appointed function rooms offer Fairmont Hotels and Resorts high standard of quality in addition to all of the technological needs as serviced by Presentation Services Audio Visual (PSAV).

The Fairmont Winnipeg’s culinary professionals led by Executive Chef Nick Beaumont create seasonal, authentically local 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 designated 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 Appetit!

THE
Fairmont
WINNIPEG

WEDDING PACKAGE





WEDDING PACKAGE

The Fairmont Winnipeg invites you to the wedding of a lifetime...

*Happily ever after begins with a wedding at The Fairmont Winnipeg.
Celebrate the beginning of your journey together at
Winnipeg's "Place of Occasion" for over 40 years.*

*When it comes to organizing your special day, our friendly
and professional team of wedding and catering professionals
will help you design the wedding of your dreams. From the
elegant ballrooms to the attentive staff, every element works
together in perfect harmony.*

*Led by Executive Chef, Nick Beaumont and the Catering Team,
they have created three wedding day options to help you
celebrate your special day.*

Happily Ever After, Circle of Love and Once in a Lifetime.

*Our team can also customize a package to suit your
individual preferences and desires.*

*Whether you are planning a wedding celebration that is simple
or traditional, festive or formal, intimate or grand*

The Fairmont Winnipeg is waiting to share your day.

*Call The Fairmont Winnipeg's Catering and Conference Services professionals
to turn your vision into a reality!*

Back To
[HOME PAGE](#)

CATERING GUIDELINES



Back To
HOME PAGE

To ensure the highest quality of services for your wedding at the Fairmont Winnipeg, the following guidelines are in place to provide you with information of all operating practices and available services.

Menu Selection

The Fairmont Winnipeg is pleased to offer three wedding packages to assist in preparing for this special occasion. Should you not find a menu that suits your preference, please allow Executive Chef, Nick Beaumont and our Catering Professionals to create a custom Wedding Package exclusively for you. Dietary substitutes are available with prior notification. Your menu selections should be submitted to your Catering Manager 30 days prior to your wedding.

Confirmation Of Space And Account Settlement

A non-refundable deposit of twenty-five percent is required to confirm the booking upon receipt of the signed contract. Fifty percent is then due 90 days prior to the wedding with the balance due at 30 days. Payment is due for the guaranteed number or attendance, whichever is greater. Certified cheque, cash or credit card are accepted.

Service Charge And Tax

All food and beverage prices are subject to a 15% service charge, 7% pst and 5% gst

Guarantee

In order to ensure the success of your wedding, it is necessary that the hotel be notified of the exact number of guests attending a minimum of seven business days prior to the event. This will be considered the minimum guarantee and the numbers cannot be reduced. If no guarantee is received by the requested date, the hotel will assume the contracted number of guests to be the guarantee or the actual number of guests in attendance, whichever is greater. The hotel will be able to accommodate 2% above the guaranteed number.

Food & Beverage Provisions

The Fairmont Winnipeg reserves the right to be the sole provider of all food and beverage served within the hotel, with the exception of wedding cakes and ethnic weddings. To maintain the high standards the hotel sets for food and 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 from the hotel. We are pleased to custom design your menu and special order any food or beverage item that is not currently available on our printed wedding reception menus.

CATERING GUIDELINES

THE *Fairmont*
WINNIPEG



Back To
[HOME PAGE](#)

Ethnic Weddings

The Fairmont Winnipeg is happy to permit guests that require specific ethnic cuisine the ability to bring in one of our preferred ethnic caterers to provide food for their special day. Speak to one of our Catering Managers to confirm pricing and details.

Specialty Event Décor

While the hotel is not responsible for the decoration of events, your Catering Manager will be happy to assist in recommending floral/event designers and securing rental specialty items to create a memorable event. Prior to arrival, decorations or displays brought to the hotel must be approved and all decorations must be taken away immediately following your event unless prior arrangements have been made with your Catering Manager. Confetti of any kind will not be permitted and will be subject to an additional clean-up charge.

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

Guestroom Accommodations

A special wedding guestroom rate will be provided for your guests that would like to stay at the Fairmont Winnipeg. Your Catering Manager will provide you with further information and preferred rate cards to include with your invitations.

Power

Certain musical entertainment such as large bands, function space décor elements and audio-visual equipment may require additional or specialized power requirements. All additional power sources must be connected and purchased through the hotel's engineering department.

SOCAN

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).

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage pricing. July 2010

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

THE *Fairmont*
WINNIPEG

CATERING GUIDELINES



Back To
HOME PAGE

Audio Visual, Power & Technology Services

Presentation Services Audio Visual (PSAV) is our in-house preferred supplier for audio visual services. PSAV offers a wide variety of products suitable for weddings including, speakers, specialty lighting, screens and projectors. Speak to one of our technical specialists to receive a quote 204-946-5124.



Coat Check

Host or Cash Coat Check \$2.50 / coat (including taxes)

A Service Charge of \$25.00 per hour per attendant, minimum of four (4) hours, will apply to both Host and Cash Coat Checks.

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.

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 Catering Manager know if you are interested!



Regional Cuisine

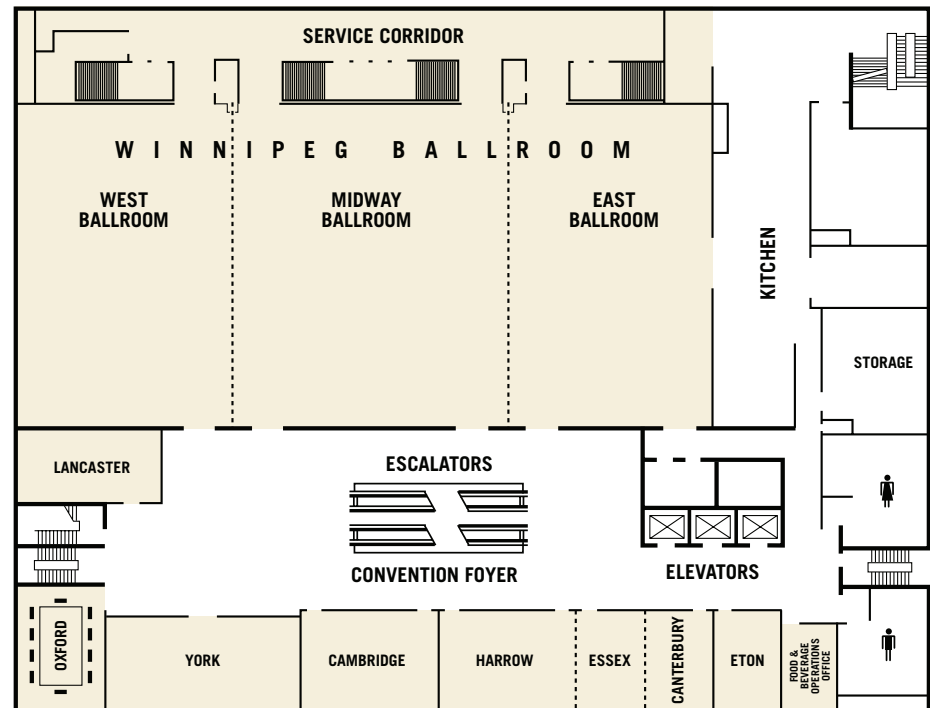
Wanting to try something authentically local? Look for the map symbol. This indicates that some of the ingredients from the specified menu are from Manitoba.

FLOOR PLANS



MEZZANINE LEVEL

Back To
HOME PAGE



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	-

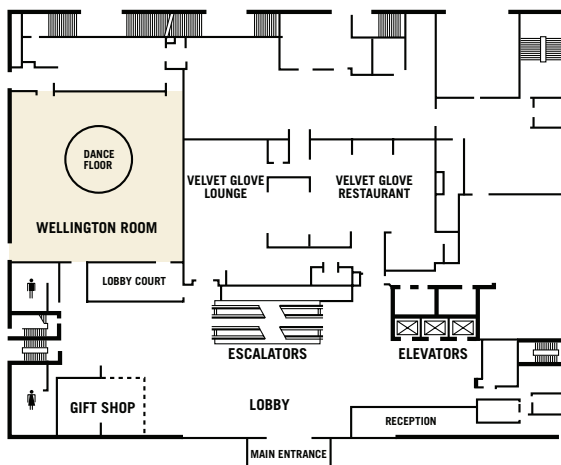
*Concourse Level **Lobby Level

FLOOR PLANS

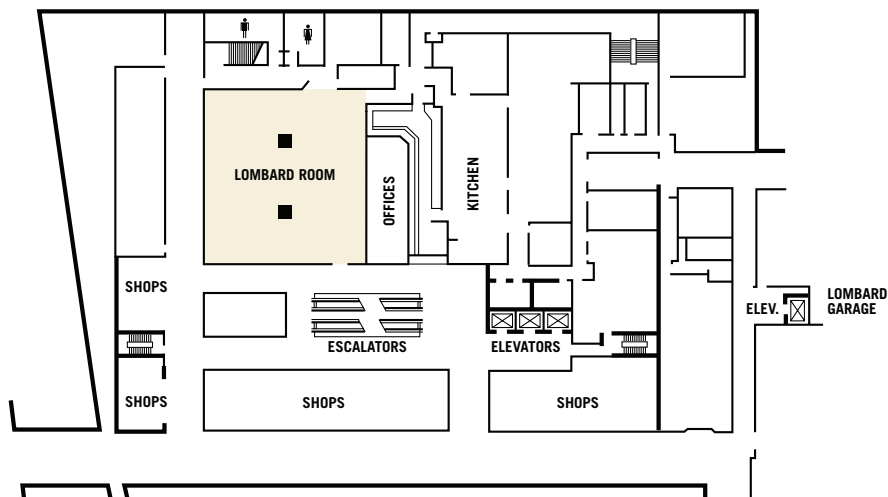


[Back To HOME PAGE](#)

LOBBY LEVEL



CONCOURSE LEVEL



ONCE IN A LIFETIME



Back To
HOME PAGE

The Dining Experience

Three-Course Dinner Menu
Menu Tasting for Two*
Two Customized Printed Menus per Table
Late Night Coffee and Wedding Cake Buffet Service

The Ambiance

Wedding Day Bridal Party and Family Lounge on Banquet Floor*
White Tablecloths & Napkins
Tealight Candles
Spiegelau Crystal Wine Goblets
Podium and Microphone
Raised Head Table with dedicated VIP Service
Skirted Cake Table, Guest Book Table and Gift Table
Table for Place Cards and Easel for Floor Plan
Ballroom Rental based on Number of Guests

The Wedding Night

Fairmont Guestroom with Champagne and
Chocolate Covered Cherries for Bride and Groom*
Morning After "Breakfast in Bed" for the Happy Couple
Complimentary Valet Parking on Wedding Night

\$53 per person

Include Fairmont Dinner Wine (2 glasses per person)

\$69 per person

**Add Ivory Chair Covers, Tablecloths & Napkins*

\$7.95 per person plus 5% gst

*Minimum 100 guests

ONCE IN A LIFETIME MENU OFFERING

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

Pre-selected Choice of Soup or Salad

Soup

French Onion with Gruyere Crouton

or

Tomato and Basil Velour, Parmesan Toast

or

Cream of Potato and Leek with Fresh Chives

Salad

Seasonal Greens, English Cucumber, Crisp Vegetable Chips

Dried Cranberries, Orange Sherry Vinaigrette

or

Spinach Salad with Candied Pear, Goat Cheese, Sun-dried Roma Tomatoes, Balsamic Vinaigrette

Entrée



Sunflower & Mustard Crusted Manitoba Chicken, Golden Chanterelle Sauce

Roasted Garlic Mashed Potatoes

Manitoba Golden Beets, Grilled Zucchini & Roasted Red Pepper

or



Prosciutto Wrapped Manitoba Pork Tenderloin with Aged Port Reduction

Roasted New Potatoes

Maple Glazed Carrots, Parsnips & Asparagus

or

Chili Lime Crusted Atlantic Salmon, Mandarin Orange Sauce

Wild Rice Potato Cake

Roasted Acorn Squash, Green Beans & Roasted Carrots

Dessert

Your choice of desserts listed on page 16

or

Add a Dessert Buffet for an additional \$6.00 per person

Back To
[HOME PAGE](#)

CIRCLE OF LOVE



Back To
HOME PAGE

The Dining Experience

Four-Course Dinner Menu
Menu Tasting for Two*
Hors D'oeuvres Reception
Two Customized Printed Menus per Table
Late Night Coffee and Wedding Cake Buffet Service

The Ambiance

Wedding Day Bridal Party and Family Lounge on Banquet Floor*
White Table Cloths and Napkins
Votive Candles
Spiegelau Crystal Wine Goblets
Podium and Microphone
Raised Head Table with Dedicated VIP Service
Skirted Cake Table, Guest Book Table and Gift Table
Table for Place Cards and Easel for Floor Plan
VIP Washroom Amenities
Ballroom Rental based on Number of Guests

The Wedding Night

Fairmont Guestroom with Champagne and Chocolate Covered Cherries
for Bride & Groom*
Morning After "Breakfast in Bed" for the Happy Couple
Complimentary Valet Parking on Wedding Night

\$73 per person

Include Fairmont Dinner Wine (two glasses per person)

\$83 per person

**Add Ivory Chair Covers, Tablecloths & Napkins*

\$7.95 per person plus 5% gst

*Minimum 100 guests



CIRCLE OF LOVE MENU OFFERINGS

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

Back To
HOME PAGE

Passed Hors D'Oeuvres Reception

(Three pieces per person)

Smoked Salmon and Crab Roll with Ginger Mayonnaise
Mini Potato Blinis with Sour Cream & Manitoba Whitefish Caviar
Spicy Moroccan Chicken & Filo Cigarillos with Fresh Salsa
Feta & Sundried Tomato Filo Purses

Soup

Cream of Wild Rice and Mushroom Soup
or
Thai Sweet Potato Soup with Coconut
or
Minestrone with White Beans and Tomatoes

Salad

Seasonal Greens, English Cucumber, Crisp Vegetable Chips
Dried Cranberries, Orange Sherry Vinaigrette
or
Caesar Salad with Garlic Croutons and Parmesan Cheeses
or
Beet & Goat Cheese Salad with Mixed Local Greens, Peppery Cranberry Vinaigrette

Entrée

Wild Mushroom & Red Wine Cheddar Stuffed Manitoba Chicken Breast, Pan Juices
Roasted Fingerling Potatoes
Maple Glazed Carrots, Roasted Parsnips & Asparagus
or
Golden Flax Seed Crusted Lake Winnipeg Pickerel Fillet with Caper Butter
Manitoba Pulse Ragout
Manitoba Golden Beets, Grilled Zucchini & Roasted Red Pepper
or
Seared Silver Sterling Sirloin Steak with Shiraz Red Wine Sauce
Wild Mushroom Potato Gratin
Roasted Acorn Squash, Green Beans & Roasted Carrots

Dessert

Your choice of desserts listed on page 16

or

Add a Dessert Buffet for an additional \$6.00 per person

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage pricing, July 2010

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

HAPPILY EVER AFTER



Back To
HOME PAGE

The Dining Experience

Four-Course Dinner Menu with Palate Refresher
Menu Tasting for Two*
Champagne and Hors D'Oeuvres Reception
Two Customized Printed Menus per Table
Late Night Coffee, Fruit Trays and Wedding Cake Buffet Service
Fairmont Signature Martini Bar set-up (alcohol not included)

The Ambiance

Wedding Day Bridal Party and Family Lounge on the Banquet Floor*
Ivory Linen Package: Chair Covers, Floor Length Table Clothes and Napkins
Tealight Candles
Spiegelau Crystal Wine Goblets
Podium and Microphone
Raised Head Table with Dedicated VIP Service
Skirted Cake Table, Guest Book Table and Gift Table
Table for Place Cards and Easel for Floor Plan
Attended VIP Washroom Amenities
Ballroom Rental based on Number of Guests

The Wedding Night

Fairmont Gold Guestroom with Champagne and Chocolate Covered Cherries for the Bride and Groom*
Morning After "Breakfast in Bed" for the Happy Couple*
Valet Parking for the Bride and Groom*

\$103 per person

Include Fairmont Dinner Wine (two glasses per person)

\$113 per person

*Minimum 100 guests



HAPPILY EVER AFTER MENU OFFERINGS

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


Passed Hors D'oeuvres & Champagne Reception

(One glass of champagne and three pieces of Hors D'oeuvres per person)


Hot Selections

Polenta & Wild Mushroom Diamonds with Parmesan
Morrocan Chicken Filo with Tunmeric and Mango Chutney
Mini Beef Wellington, Grain Mustard Aioli

Cold Selections

 Spiced Ratatouille with Cilantro in a Mini Bouchee
Truffled Manitoba Goat Cheese & Basil Stuffed Cherry Tomatoes
Smoked Salmon & Goldeye Mousse on Local Bagel Chip

Soup

 Cream of Wild Rice and Mushroom Soup
or
French Onion with Gruyere Crouton
or
Cream of Potato and Leek with Fresh Chives
or
Canadian Lobster Bisque with Fresh Chives & Cognac Cream

Salad

Seasonal Greens, English Cucumber
Crisp Vegetable Chips, Dried Cranberries
Orange Sherry Vinaigrette
or
Butter Lettuce with Citrus Segments, Cherry Tomatoes, Avocados and Mustard Vinaigrette
or
Baby Greens, Feta, Roasted Apples and Dried Cranberry Salad with Honey Red Wine Vinaigrette
or
Beefsteak Tomato Salad with Frisee Lettuce, Red Onions and Warm Bacon Dressing

Back To
[HOME PAGE](#)



HAPPILY EVER AFTER

MENU OFFERINGS (CONTINUED)

Entrée

Duo of Sunflower & Mustard Crusted Manitoba Chicken Breast & Alberta "AAA" Beef Tenderloin
 Cambozola-Veal Reduction
 Roasted New Potatoes
 Maple Glazed Carrots, Roasted Parsnips & Asparagus


or

Duo of Alberta "AAA" Beef Tenderloin and Lime Chili Crusted Atlantic Salmon Fillet
 Mission Hill Cabernet-Jus
 Roasted Garlic Mashed Potatoes
 Grilled Carrots, Red Peppers and Zucchini

or

 Pan-Fried Silver Sterling Beef Tenderloin, Cambozola Beef Jus
 Wild Rice Potato Cake
 Roasted Acorn Squash, Green Beans & Roasted Carrots

or

 Grilled Tenderloin of Manitoba Bison & Saskatoon Jus
 Roasted Yam and Onion Mash
 Manitoba Golden Beets, Grilled Zucchini & Roasted Red Pepper

Dessert

Your choice of desserts listed on page 16

or

Add a Dessert Buffet for an additional \$6.00 per person

Back To
[HOME PAGE](#)

LATE NIGHT BUFFET ADDITIONS

Sandwich Tray *\$150 (60 pieces)*

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

Antipasto Platter: *\$175 (25 people)*

Salami, Prosciutto and Capicollo with Provolone and Bocconcini Cheese Olives
Marinated Peppers Artichokes and Eggplant with Focaccia Bread and Breadsticks

European Cheese & Deli Meat Platter: *\$180 (25 people)*

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

Manitoba's Own Bothwell Cheese Platter: *\$155/25 people \$285/50 people*

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

Sliced Fresh Fruit and Berries with Honey Yogurt Dip *\$155 (25 people)*

Crisp Raw Vegetable Tray, *\$105 (25 people)*

Marinated Olives with Roasted Garlic and Dill Yogurt Dips

Winnipeg Slider Station (2 sliders per person) *\$9 per person*

Fairmont's Own Bite Size Slider Burgers with Assorted Toppings

Sushi Station (6 pieces per person) *\$22 per person*

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

Flambe Crepe Suzette (Chef Attended) *\$8 per person*

Farm House Cream and Fresh Berries

Back To
HOME PAGE

DESSERT MENUS

ALA CARTE DESSERT SELECTIONS

Dark Chocolate Pyramid & Cherry Sorbet Duo with Fresh Berries
 Crème Brulee Tulip with Grand Marnier Oranges and Chocolate Sauce
 Mango Cheesecake with Fresh Berries and Whipped Cream
 Trio of Fine Italian Gelatos in a Crisp Cookie Cup with Wild Berry Medley
 Velvet Glove Chocolate Cheesecake with Raspberry Sauce and Crisp Ginger Tuile
 Canadian Maple Mousse with Chocolate Curls and Cassis Coulis

DESSERT BUFFETS

Delectable & Delicious

\$14 per person

French Pastries and Fruit Tartlettes
 Assorted Cheesecake with Berry Topping
 Cinnamon Torte and Nut Torte
 Shmoo Torte
 Dark Chocolate Mousse
 Gala Apple Strudel with Maple Custard
 Fresh Fruit and Berries
 Coffee, Decaffeinated Coffee and
 Fairmont Signature Teas

*Minimum 50 guests

Death By Chocolate

\$20 per person

(Choose 6 of the following selections)

White and Dark Chocolate Mousse
 Chocolate Truffle Torte
 Chocolate Cheesecake
 Chocolate Fondue with Cubed Fresh Fruit
 Profiteroles with Chocolate Sauce
 Chocolate Cookies and Brownies
 Chocolate Truffles and Cherries
 White Chocolate Crème Brulee
 Coffee, Decaffeinated Coffee and
 Fairmont Signature Teas

*Minimum 50 guests

A charge of \$10.00 per person will apply for groups of less than 50 people

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage pricing, July 2010

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

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)	\$5.50	\$6.25
Liquor - Deluxe Brands (1oz)	\$5.75	\$6.50
Domestic Beer	\$5.00	\$5.75
Imported Beer	\$5.75	\$6.50
Fairmont House Wines (by the Glass)	\$6.00	\$6.75
Liqueurs	\$6.00	\$6.75
Deluxe Liqueurs (Cognac, Grand Marnier)	\$6.75	\$7.50
Martinis (1oz)	\$6.50	\$7.25
Soft Drinks	\$2.50	\$3.00
San Pelligrino Water	\$3.75	\$4.25
Specialty Coffee	\$6.50	\$7.25
O'Douls Beer	\$4.25	\$4.75

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).

Signature Martini Bar

\$250 per bar

Experience the rage of classic martinis made with frozen vodka or gin and displayed within a glamorous 2-tier bar presentation. Compliment your drinks with a grand selection of garnishes, from olives, twists, pearl onions, cranberries, blueberries, professionally and elegantly built, stirred, shaken or blended to your guests liking.

The Classic Martini – Gin or Vodka with a dash of Vermouth, zest or olive

Crantini – Gin or Vodka with cranberry juice and a squeeze of lemon

Blue Lagoon Martini – Vodka, a touch of Blue Curacao and pineapple juice

Cosmopolitan – Absolut Citron, Cointreau, lime juice, splash or cranberry, lime

Back To
[HOME PAGE](#)

BEVERAGE SERVICE



Back To
HOME PAGE

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

White Wines

Sonora Ranch Chardonnay, Canada	\$32
Jackson Triggs Chardonnay, Canada	\$33
Copper Moon Pinot Grigio, Canada (preferred pour)	\$33
Two Oceans Sauvignon Blanc, South Africa	\$33
Pasqua Soave, Italy	\$34
Barefoot Sauvignon Blanc, USA	\$35
Beringer White Zinfandel, USA	\$35
Errazuriz Chardonnay, Chile	\$38
Beringer California Collection Chardonnay, USA	\$38
Lindemans Bin 65 Chardonnay, Australia	\$40
Fortant Chardonnay (Kosher), France	\$43
Yellow Tail Chardonnay, Australia	\$43
Trius Riesling Dry, Canada	\$50
Sumac Ridge Gewurztraminer, Canada	\$50
Cave Spring Riesling, Canada	\$51
Wayne Gretzky Unoaked Chardonnay, Canada	\$52
Sandhill Pinot Gris, Canada	\$53

Red Wines

Sonora Ranch Merlot, Canada	\$32
Copper Moon Shiraz, Canada (preferred pour)	\$33
Jackson Triggs Merlot, Canada	\$33
Two Oceans Cabernet/Merlot, South Africa	\$33
Barefoot Cabernet Sauvignon, USA	\$35
Errazuriz Cabernet Sauvignon, Chile	\$38
Folonari Valpolicella, Italy	\$41
Beringer Stone Cellars Cabernet Sauvignon, USA	\$41
Fortant Merlot (Kosher), France	\$43
Yellow Tail Shiraz, Australia	\$43
Trius Cabernet Sauvignon, Canada	\$50
Wyndham Estate Bin 555 Shiraz, Australia	\$51
Wayne Gretzky Cabernet/Merlot, Canada	\$52
Sumac Ridge Cabernet Sauvignon, Canada	\$59
Sandhill Cabernet/Merlot, Canada	\$59
Cave Spring Pinot Noir, Canada	\$62

Back To
HOME PAGE

WINE LIST

Organic & Earth Friendly Wines

White Wines

Kanawinka Chardonnay, Limestone Coast, Australia	\$50
Brocks Reef Chardonnay, Limestone Coast, Australia	\$51

Red Wines

Cono Sur Bicyclette Organic, Carmenere/Cabernet Sauvignon, Chile	\$46
Kanawinka Cabernet, Limestone Coast, Australia	\$50
Luzon Organic Blended Varietals, Jumilla, Spain	\$49

Sparkling Wines & Champagne

Concha Y Toro Blanc de Blanc Brut, Chile	\$35
Seaview Brut, Australia	\$41
Mumm Cuvee Napa, California	\$59
Moet et Chandon Brut Imperial, Eperney France	\$129

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

Back To
[HOME PAGE](#)