



## THE CHATEAU CONTINENTAL

Prices are per person

### **The Château Continental**

32

Fresh Orange and Grapefruit Juice  
Fresh Melon and Pineapple  
Danishes, Muffins and Croissant  
Assorted Milks and Cereals  
Steel Cut Oatmeal

#### Granola Station – VEG

Assorted bowls of Yogurt, Granola, Diced Fresh  
Fruit, Raisins, Nuts and Seeds

#### Warm Hard Boiled Eggs – GF

Banana or Cranberry-Orange Bread – VEG  
Preserves

Fresh Brewed Coffee and Fairmont Signature  
Teas

**Enhancement - Smoked  
Salmon and Garnishes**  
GF

8 per person

**Enhancement - Assorted  
Cold Cuts**

6 per person

**Enhancement - A Bowl of**

Market Price

**Enhancement - Assorted  
Bagels and Cream Cheese**

5.50 per person

**Enhancement - Assorted  
Seasonal Smoothie**  
Two types in season  
GF, VEG

7 per person

**Enhancement - Our Famous  
Buttermilk Scones**  
Served with Clotted Cream and Jam

6.50 per person

**Enhancement - Cheddar or**

6 per person

**Berries**

GF, V

**Swiss Cheese**

GF

**Enhancement - Banana or  
Cranberry-Orange Bread**

6 per person

**Enhancement - Flaky Butter  
Croissant**

11 per person

with Eggs, Ham and Cheese

**Enhancement - English**

11 per person

**Muffin Egg Sandwich**

with Turkey Sausage and Cheddar Cheese

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# BREAKFAST BUFFET

Prices are per person

## **The Senator's Breakfast** 39

Fresh Orange and Grapefruit Juice  
Individual Greek Yogurt Granola Parfaits  
Fresh Melon and Pineapple  
Smoked Salmon, Cream Cheese and Bagels  
Banana and Cranberry-Orange Bread  
Seasonal Fruit Smoothies  
Our Famous Scones with Clotted Cream and Jam

### **Choice of two:**

Spinach and Gruyère Egg Baked en Cocotte – VEG  
Individual Corned Beef Hash with Poached Egg  
Ham and Aged Cheddar Frittata  
Mini Blueberry Pancakes with Maple Syrup and Whipped Cream – VEG

Fresh Brewed Coffee and Fairmont Signature Teas

## **The Ambassador's Breakfast** 38

Fresh Orange and Grapefruit Juices  
Fresh Melon and Pineapple  
Fresh Baked Danishes, Muffins and Croissants  
Assorted Sliced Breads  
Assorted Milks and Cereals  
Plain and Fruit Yogurts  
Preserves, Butter

Scrambled Eggs – GF  
Country Breakfast Potatoes with Roasted Bell Peppers and Scallions – GF  
Smoked Bacon and Pork Sausage  
Upgrade Turkey Bacon or Turkey Sausage \$3 per person

### **Choice of Two Additional Hot Offerings:**

Ham and Aged Cheddar Frittata  
Spinach and Gruyère Quiche – VEG  
Spinach and Gruyère Egg Baked en Cocotte – VEG  
Flaky Butter Croissants with Scrambled Eggs, Ham and Cheddar Cheese  
French Crepes with Maple Butter – VEG  
Raisin Brioche French Toast – VEG  
Traditional Smoked Salmon or Duck Confit  
Benedict (supplemental charge of \$3 per person)

## **The Minister's Breakfast** 343

Fresh Orange and Grapefruit Juice  
Fresh Melon and Pineapple  
Fruit and Plain Yogurts  
Danishes, Muffins, Croissants and Toast  
Preserves, Butter

Scrambled Eggs – GF  
Smoked Bacon and Pork Sausage  
Upgrade to Turkey Bacon or Turkey Sausage \$3 per person  
Breakfast Potatoes – GF and VEG  
Fresh Brewed Coffee and Fairmont Signature Teas

## **The Healthy Breakfast** 38

Blueberry Fruit Smoothies  
Blueberry Oat Muffins, Orange/Cranberry Bread  
Cottage Cheese  
Dried Fruits, Seeds (Hemp, Chia, Flax, Sunflower)  
Greek, Vanilla and Stirred Fruit Yogurts

Steel Cut Oatmeal, Honey, Raisins, 2% Milk and Almond Beverage

Egg White Frittata with Oven Cured Tomato, Mushrooms and Cheese

Toast Station: with selection of Multi-Grain, Rye, Whole Wheat and White  
Preserves, Butter

Whole Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

Fresh Brewed Coffee and Fairmont Signature  
Teas

### **The Castle Brunch**

45

Fresh Orange and Grapefruit Juice  
Fresh Melon and Pineapple  
Danishes, Muffins and Croissants  
Assorted Sliced Breads  
Our Famous Buttermilk Scones served with  
Clotted Cream and Strawberry Jam  
Scrambled Eggs, Bacon and Sausage  
Country Breakfast Potatoes

### **Select Two Salads:**

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israeli Couscous, Grilled Zucchini and Lemon – V  
Tomato and Watermelon, Fresh Herbs, Balsamic  
– V  
Pasta Salad with Sundried Tomato, Olive  
Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions –  
VEG/GF  
Country Style Potatoes, Caramelized Onion,  
Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V/GF  
Roasted Squash, Kale and Maple Vinaigrette – V

### **Select Four (4) Items:**

Smoked Salmon, Cream Cheese, Bagels and  
Garnishes  
French Crêpes with Maple Butter – VEG  
Raisin Brioche French Toast with Maple Syrup –  
VEG  
Traditional, Smoked Salmon or Duck Confit  
Benedict (supplement charge of \$2 per person)  
Buttermilk Waffles with Berry Compote and  
Whipped Cream – VEG  
Corned Beef Hash, Roasted Peppers and  
Scallions  
Shaved Beef, Roasted Mushrooms, Potato  
Gnocchi  
Lemon-Thyme Roasted Chicken Breast,  
Fingerling Potatoes – GF  
Chicken Parmesan Milanese, Roasted Tomato  
and Arugula  
Penne Pasta Carbonara, Applewood Smoked  
Bacon  
Spinach and Ricotta Cannelloni, Arrabiata Sauce  
– VEG  
Cavatappi Puttanesca, Tomato and Olives –  
VEG

Fresh Brewed Coffee and Fairmont Signature

Teas

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# PLATED BREAKFAST

## Plated Breakfast

41

Pre-Set:

Fresh Orange Juice

Assorted Danish, Croissants and Muffins

Preserves, Honey, Butter

Pre-Select one of the following to be pre-set at the table:

Individual Fresh Fruit Salad

Yogurt Granola Parfait

Swiss Bircher Muesli with Dried Fruits

### Choose 1 Breakfast Entree:

Scrambled Eggs, Pork Sausage, Smoked Bacon,

Home Fries, Herb Roasted Tomato

Cheese Omelette, Smoked Ham, Home Fries,

Herb Roasted Tomatoes

Crêpes, Caramelized Apples with Hazelnuts

and Maple Syrup, Chicken Apricot Sausage

Fresh Brewed Coffee and Fairmont Signature

Teas

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# BREAKFAST ENHANCEMENTS

Enhancements must meet the guarantee

<b>Individual Fruit, Yogurt and Granola Parfait</b> with Berries – VEG	8	<b>Assorted Bagels and Cream Cheese</b>	5
<b>Smoked Salmon and Garnishes - GF</b>	12.50	<b>Assorted Seasonal Smoothies (Two Types) - GF and VEG</b>	7.50
<b>Our Famous Buttermilk Scones</b> served with Clotted Cream and Strawberry Jam – VEG	6.50 per person	<b>Butter Croissant</b> with Eggs, Ham and Cheese	8
<b>English Muffin Egg Sandwich</b> with Turkey Sausage and Cheddar Cheese	11 per person	<b>French Crepes</b> with Warm Maple Butter	9
<b>Buttermilk Waffles</b> with Berry Compote and Whipped Cream	9	<b>Raisin Brioche French Toast</b> with Maple Syrup	9
<b>Ham and Aged Cheddar Frittata</b>	9 per person	<b>Eggs Benedict</b>	10 per person
<b>Smoked Salmon Benedict</b>	11 per person	<b>Banana or Cranberry-Orange Bread</b>	6
<b>Duck Confit Benedict</b>	12 per person		

# ACTION STATIONS

Additional charge of \$175 per Chef Attendant - 1 per 75 guests

## **Omlette Station**

11 per person

Made with your choice of Farm Fresh Eggs,  
Swiss and Cheddar Cheese, Mushrooms, Ham,  
Green Onions, Pepper and Tomato  
Add Shrimp and Chorizo | \$2 per person

## **Eggs Benedict Station**

20 per person

Poached Eggs  
Choice of: Back Bacon | Braised Beef Short Rib |  
Smoked Salmon | Wilted Spinach  
Choice of: Olive Oil Hollandaise | Truffle  
Hollandaise | Dill Hollandaise | Mornay Sauce





## THEME BREAKS

All Coffee Break Packages include Assorted Juices and/or Soft Drinks, Fresh Brewed Coffee and Fairmont Signature Teas. Prices are per person.

### UPGRADE YOUR PACKAGE:

Add Nespresso Coffee for only \$2 per person to any of these packages

<p><b>Milk and Cookies</b> 14 Oatmeal and Raisin, Double Chocolate Chunk and White Chocolate Macadamia Nut – VEG 2 % Milk</p>	<p><b>Slice of Cake</b> 15 Banana Chocolate Chip Bread – VEG Cranberry/Orange Bread – VEG</p>
<p><b>Apple Orchard</b> 17 Whole Apples, Warm Apple Fritters, Apple Pound Cake, Cold Apple Cider – VEG Add Sliced Cheddar (\$4)</p>	<p><b>Sweet Tooth</b> 18 Maple Fudge, Doughnut Holes, Maple Sugar Tartelettes, Chocolate Cookies – VEG</p>
<p><b>Chocoholic</b> 19 Chocolate Dipped Strawberries – GF Double Chocolate Chunk Cookies – VEG Chocolate and Dried Fruits Barks – GF</p>	<p><b>A Taste of Tea</b> 21 Our Famous Buttermilk Scones with Clotted Cream and Strawberry Jam – VEG Banana Chocolate Chip Bread French Pastries</p>
<p><b>Perfect Parfait</b> 19 Build your own with Greek and Plain Yogurts, Berries, Nuts, Warm Granola</p>	<p><b>The Stadium Break</b> 20 Warm Pretzels with Mustards, Fresh Butter Popcorn – GF Seasoned Popcorn, Homemade Kettle Chips – GF Add: Corndogs or Steamed Hot Dogs \$5 each</p>
<p><b>The Farmers Market</b> 19 Grape Tomatoes, Sliced Cucumbers, Celery and</p>	

Carrots Sticks – V and GF  
Hummus, Black Olive Tapenade, Roasted Garlic  
and Pimento Spread – V and GF  
Baked Pita Chips and Crostini  
Warm Apple Fritters

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# A LA CARTE

## BEVERAGES

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<b>Bottled Still Water</b>	5.50 each
<b>Flavoured San Pellegrino</b>	6 each
<b>Fresh Brewed Coffee, Lot 35 Tea and Decaf</b>	6.25 per person
<b>Strawberry-Basil Infused Water</b>	19 per pitcher
<b>Cucumber-Mint Infused Water</b>	19 per pitcher
<b>Watermelon-Rosemary Infused Water</b>	19 per pitcher
<b>Raspberry-Lime Infused Water</b>	19 per pitcher
<b>Milk 1%</b>	24 per pitcher
<b>Milk 2%</b>	24 per pitcher
<b>Milk Whole</b>	24 per pitcher
<b>Almond Beverage</b>	30 per pitcher
<b>Soy Beverage</b>	30 per pitcher
<b>Apple Juice</b>	24 per pitcher
<b>Cranberry Juice</b>	24 per pitcher
<b>V-8 Juice</b>	24 per pitcher
<b>Tomato Juice</b>	24 per pitcher
<b>Fresh Orange Juice</b>	24 per pitcher
<b>Fresh Grapefruit Juice</b>	24 per pitcher

## FROM THE BAKERY

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<b>Assorted Cookies - VEG</b>	44 per dozen
<b>Banana Chocolate Chip, Cranberry-Orange, Carrot Raisin Bread - VEG</b>	44 per dozen
<b>Chocolate Brownies, Nanaimo Bars, Lemon Squares - VEG</b>	50 per dozen
<b>Assorted Doughnut Holes - VEG</b>	50 per dozen
<b>Assorted Beignets - VEG</b>	50 per dozen
<b>Maple Walnut Fudge - VEG</b>	50 per dozen
<b>Almond Biscotti, Chocolate Praline Crunch, Granola Bars - VEG</b>	50 per dozen
<b>Our Famous Buttermilk Scones with Clotted Cream and Strawberry Jam - VEG</b>	60 per dozen
<b>Ottawa Valley Tails - VEG</b>	60 per dozen
<b>Warm Apple Fritters - VEG</b>	60 per dozen

<b>Hot Chocolate</b> Whipped Cream, Marshmallows and Chocolate Shavings	5.50 per person
<b>Warm Apple Cider with Cinnamon</b>	5.50 per person
<b>Flavoured San Pellegrino</b>	6 each
<b>Strawberry-Basil Infused Water</b>	19 per pitcher
<b>Assorted Soft Drinks</b>	6 each
<b>Juices, Iced Tea or Lemonade</b>	6 each
<b>Flavoured San Pellegrino</b>	6 each
<b>Bottled Sparkling Water</b>	7 each
<b>Freshly brewed Coffee and Decaf, Lot 35 teas and Nespresso</b>	8.25 per person

## **SAVORY SELECTIONS**

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<b>Homemade Kettle Chips - VEG</b>	7 per person
<b>Fresh Buttered or Flavored Popcorn - VEG</b>	7 per person

## **HEALTHY CHOICES**

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<b>Whole Fruits</b>	44 per dozen
<b>Fruit Skewers with Yogurt Dip - VEG</b>	60 per dozen
<b>Assorted Melons and Pineapple - VEG</b>	7 per person
<b>Assorted Individual Yogurt - VEG</b>	4 each



## WORKING LUNCH

Prices are per person

### **The Wellington** 49

#### **Choice of One Soup:**

Roasted Cauliflower, Truffle and Pine Nut Bisque  
 VEG or Heirloom Tomato Gazpacho Soup – V  
 and GF

Assorted Fresh Rolls and Butter

Butter Lettuce and Pickled Pear Salad – V

Caprese Salad Tower – VEG/GF

Roasted Yellow Beets, Crumbled Blue Cheese  
 and Arugula – VEG

Egg Salad Sandwich, Wrapped in Crepes  
 Smoked Salmon and Cream Cheese Mini Bagels  
 Roast Beef and Aged Cheddar on Mini Brioche  
 Butter Chicken Salad on Multigrain Bread

Maple Walnut Fudge, Chocolate Truffles, Mini  
 Fruit Tartelettes, Fruit Brochettes

Fresh Brewed Coffee and Fairmont Signature  
 Teas

### **The Deli** 42

The Daily Soup with Assorted Fresh Rolls and  
 Butter

#### **Salad Bar**

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,  
 Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

#### **Select Three (3) Prepared Salads:**

Cucumber, Tomato, Feta – VEG/GF

Organic Quinoa, Almond and Dried Berries – V

Israeli Couscous, Grilled Zucchini and Lemon – V  
 Tomato and Watermelon, Fresh Herbs, Balsamic  
 – V and GF

Pasta with Sundried Tomato, Olive Tapenade,  
 Arugula – VEG

Salt Roasted Beets, Shaved Red Onions – VEG  
 and GF

Country Style Potatoes, Caramelized Onion,  
 Mustard Dressing – VEG

Broccoli Slaw with Raisins – V and GF

Roasted Squash, Kale and Maple Vinaigrette – V  
 and GF

#### **Build Your Own Sandwiches**

Assorted Breads and Rolls , Shaved Rosemary  
 Ham, Smoked Turkey, Roast Beef, Mortadella,  
 Tuna Salad, and Egg Salad, Sliced Cheddar and  
 Swiss Cheese, Leaf Lettuce, Sliced Tomatoes,  
 Sliced Red Onion, Mayo, Mustard



**The Colonel By** 40

The Daily Soup with Assorted Fresh Rolls and Butter

**Salad Bar**

Assorted Greens  
Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds  
Honey House and Balsamic Dressings

**Select Three (3) Prepared Salads:**

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israeli Couscous, Grilled Zucchini and Lemon – V  
Tomato and Watermelon, Fresh Herbs, Balsamic – V and GF  
Pasta Salad with Sundried Tomato, Olive Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG and GF  
Country Style Potatoes, Caramelized Onion, Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V and GF

**Select Four (4) Sandwich Options:**

*Sandwiches are Served on Artisan Breads and Wraps*  
Roast Beef with Horseradish and Pickle  
Tuna Salad Wrap, Capers and Lettuce  
Smoked Turkey, Cranberry Mayo, Swiss Cheese and Tomato  
Lemon Roasted Zucchini with Kale – V  
Butter Chicken Salad in Pita Bread  
Smoked Salmon and Cream Cheese Bagel  
Roasted Portobello, Grilled Peppers, Hummus Wrap – V  
Montreal Smoked Meat, Sauerkraut  
Lime and Cilantro Chicken Salad  
Bay Shrimp with Herbs in a Croissant  
Roasted Ham and Brie with Mustard  
Bacon, Heirloom Tomato, Arugula “BLT”

**Desserts**

Carrot Cake, Nanaimo Bars, Brownies  
Whole Fruit

Fresh Brewed Coffee and Fairmont Signature Teas  
The Daily Soup with Assorted Fresh Rolls and Butter

**The Italian Express** 45

Minestrone Soup, Assorted Fresh Rolls and Butter

Heirloom Tomato and Bocconcini Caprese – VEG  
Arugula and Raddichio Salad, Balsamic Dressing – VEG

Chicken Milanese  
Rigatoni Beef Meatballs  
Cavatelli Puttanesca – VEG  
Grilled Herbed Zucchini – V

Tiramisu, Biscotti  
Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

**Desserts**

Lemon Squares, Nanaimo Bars, Fruit Tartelettes  
Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature  
Teas

**Wet Your Whistle?** 7 each  
Bottled Sparkling Water

**Wet Your Whistle?** 19 per pitcher  
Strawberry-Basil Infused Water

**Wet Your Whistle?** 19 per pitcher  
Cucumber-Mint Infused Water

**Still Hungry?** 60 per dozen  
Warm Apple Fritters – VEG

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# LUNCH BUFFET

Prices are per person

Soup, Salad Bar, 2 Prepared Salads, 3 Entrees, Desserts | 48

Soup, Salad Bar, 3 Prepared Salads, 4 Entrees, Desserts | 52

Soup, Salad Bar, 4 Prepared Salads, 5 Entrees, Desserts | 58

## The Laurier Buffet

48-58

The Daily Soup with Assorted Fresh Rolls and Butter

### Salad Bar

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

### Prepared Salads

Cucumber, Tomato, Feta – VEG and GF

Organic Quinoa, Almond and Dried Berries – V

Israeli Couscous, Grilled Zucchini and Lemon – V

Tomato and Watermelon, Fresh Herbs, Balsamic – V and GF

Pasta Salad with Sundried Tomato, Olive

Tapenade, Arugula – VEG

Salt Roasted Beets, Shaved Red Onions – VEG and GF

Country Style Potatoes, Caramelized Onion, Mustard Dressing – VEG

Broccoli Slaw with Raisins – V and GF

Roasted Squash, Kale and Maple Vinaigrette – V and GF

### Entrees

Shaved Beef, Roasted Mushrooms, Potato

Gnocchi

Grilled Hanger Steak, Caramelized Onion, Confit

Potato – GF

Roasted Pork, Apple Chutney, Buttermilk Potato – GF

Soy Maple Glazed Salmon, Onion Jam, Wild

Rice – GF

Seared Trout, Tarragon Crab sauce, Pea Risotto – GF

Butter Chicken, Basmati Rice – GF

Lemon-Thyme Roasted Chicken Breast,

Fingerling Potato – GF

Chicken or Beef Souvlaki, Pita and Tzatziki

Vegetarian Egg Noodles Stir Fry

Herb Marinated Roasted Chicken and Potatoes –

## Wet Your Whistle?

Bottled Sparkling Water

7 each



GF  
Penne Pasta Carbonara, Applewood Smoked  
Bacon  
Spinach and Ricotta Cannelloni, Arrabiata Sauce  
– VEG  
Cavatelli Puttanesca, Tomato and Olives – VEG  
Mushroom Ravioli, Pancetta and Fresh Herbs

Seasonal Vegetables – V and GF

Flourless Chocolate Cake, Maple Tarts, Carrot  
Cake, Nanaimo Bars, Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature  
Teas

**Wet Your Whistle?** 19 per pitcher  
Strawberry-Basil Infused Water

**Wet Your Whistle?** 19 per pitcher  
Cucumber-Mint Infused Water

**Wet Your Whistle?** 19 per pitcher  
Watermelon-Rosemary Infused Water

**Wet Your Whistle?** 19 per pitcher  
Raspberry-Lime Infused Water

**Wet Your Whistle?** 8.5 each  
Grapefruit Radler or Cider

# PLATED LUNCH

Select a Three (3) Course Lunch including one appetizer, entrŽée and dessert. Price is noted in entrŽée category. Prices are per person

## SOUPS

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### The Daily Soup

### Carrot Ginger Soup

V and GF

### Leek and Potato Bisque

VEG and GF

### Cream of Mushroom

VEG and GF

## SALADS

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### Artisan Greens

Shaved Vegetables, Apple Cider Vinaigrette  
V and GF

### Iceberg Wedge Salad

Bacon, Tomato, Blue Cheese

### Mixed Greens

Kale, Citrus and Dried Cranberry  
V and GF

### Spinach & Applewood

### Smoked Bacon Salad

Eggs and Dijon Vinaigrette  
Additional \$2 per person

### Asparagus and Homemade

### Ricotta

Honey Vinaigrette  
VEG and GF  
Additional \$4 per person

## ENTRÉES

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### Petit Beef Filet

49 per person

Sautéed Mushroom, Buttermilk Mashed Potato  
GF

### Roasted Pork Loin

41 per person

Apple Chutney, Whipped Potato  
GF

### Grilled Hanger Steak

44 per person

Caramelized Onion, Confit Potato  
GF

### Lemon Roasted Chicken Breast

44 per person

Thyme Jus, Roasted Potato  
GF

## DESSERTS

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### Strawberry Shortcake

Our Famous Buttermilk Scone, Whipped  
Mascarpone

### Flourless Chocolate Torte

Fresh Whipped Cream, Berries  
GF

### Coconut Crème Brûlée

Shortbread Cookie

### Lemon Tart

Raspberry Meringue, Fresh Whipped Cream

### Classic Vanilla Cheesecake

**Tandoori Spiced Roasted Chicken Breast** 44 per person  
Cinnamon Rice  
GF

**Braised Chicken Breast Forestière** 46 per person  
Soft Polenta

**Honey and Herb Roasted Chicken** 48 per person  
Butternut Squash, Corn and Bacon Succotash  
GF

**Soy Maple Marinated Salmon** 43 per person  
Onion Jam, Wild Rice

**Seared Trout** 44 per person  
Tarragon-Crab Sauce, Green Pea Risotto  
GF

**Five Spice Roasted Salmon** 45 per person  
Celery, Parsnip and Potato Hash – GF

**Soy Lacquered Sablefish** 50 per person  
Sautéed Sesame Garlic Sprouts and Broccolini,  
Miso Butter Emulsion

## **WET YOUR WHISTLE?**

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**Strawberry-Basil Infused Water** 19 per pitcher

**Watermelon-Rosemary Infused Water** 19 per pitcher

**Assorted Soft Drinks** 6 each

**Juices, Iced Tea or Lemonade** 6 each

**Still Bottled Water** 5.50 each

Sour Cherry Compote

**Opera Gateau**  
Galliano Berries, Fresh Whipped Cream  
Additional \$4 per person

**Mango Cheesecake**  
Mini Meringue, Berries  
Additional \$4 per person

**Chocolate Dipped Banana Mouse Tart**  
Dulce de Leche Ice Cream  
Additional \$4 per person

**Warm Apple Pie**  
Caramel Sauce, Vanilla Bean Ice Cream  
Additional \$4 per person

<b>Flavoured San Pellegrino</b>	6 each
<b>Bottled Sparkling Water</b>	7 each
<b>Strawberry-Basil Infused Water</b>	19 per pitcher
<b>Cucumber-Mint Infused Water</b>	19 per pitcher
<b>Watermelon-Rosemary Infused Water</b>	19 per pitcher
<b>Raspberry-Lime Infused Water</b>	19 per pitcher
<b>Beau's Lug Tread</b>	8.5 each
<b>Mill St. Tank House</b>	8.5 each
<b>Mill St. Organic</b>	8.5 each
<b>Grapefruit Radler or Cider</b>	8.5 each

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# THE LUNCH TO GO

Prices are per person

## The Lunch To Go

1 Sandwich 43,  
2 Sandwiches  
49

Mediterranean Pasta Salad

### Choice of Sandwich:

Roast Beef with Horseradish and Pickle  
Tuna Salad Wrap, Capers and Lettuce  
Smoked Turkey, Cranberry Mayo, Swiss and  
Tomato  
Butter Chicken Salad in Pita Bread  
Smoked Salmon, Cream Cheese Bagel  
Roasted Portobello, Grilled Peppers, Hummus  
Wrap – VEG  
Montreal Smoked Meat, Sauerkraut  
Lime and Cilantro Chicken Salad  
Roasted Ham and Brie with Mustard  
Bacon, Heirloom Tomatoes and Arugula “BLT”

Individual Trail Mix  
Potato Chips  
Two Chocolate Chip Cookies  
Whole Fruit (either Apple or Banana)  
Bottled Still or Sparkling Water, Juices,  
Flavoured San Pellegrino (Choice of one)



## CANAPES AND HORS D'OEUVRES

Priced per dozen. A minimum order of three (3) dozen per selection is Required.  
A \$5 per dozen surcharge will apply if minimum is not met.

### COLD CANAPES

<b>Smoked Salmon on Pumpernickel</b>	38
<b>Tomato Bruschetta on Crostini - VEG</b>	38
<b>Pickled Pear on Goat Cheese</b>	38
<b>Compressed Watermelon and Lobster - GF</b>	42
<b>Blue Cheese Mousse on Hazelnut Sable - VEG</b>	39
<b>Bocconcini and Tomato Skewer - VEG and GF</b>	39
<b>Salmon Tartare in Savory Cone</b>	40
<b>Hoisin BBQ Duck Wrap</b>	40
<b>Roasted Beets, Truffle Marinade - V/GF</b>	38

### HOT HORS D'OEUVRES

<b>Vegetarian Monsoon Roll, Plum Sauce</b>	39
<b>Thai Chicken Satay, Peanut Sauce - GF</b>	40
<b>Caramelized Onion and Goat Cheese Flat Bread, Arugula, Balsamic - VEG</b>	40
<b>Butter chicken, Naan Flat Bread</b>	40
<b>Miniature Crab Cakes, with Lemon Garlic Aioli</b>	44
<b>Devils on Horseback, Medjool Dates with Stilton Cheese Wrapped in Bacon - GF</b>	45
<b>Mushroom Risotto Fritter, Truffle Aioli - VEG</b>	46
<b>Lemon Grass Skewered</b>	50

<b>Vietnamese Shrimp Rice Rolls</b>	40	<b>Jumbo Shrimp, Soy Lime Glaze</b>	
<b>Sustainable Caviar on Sour Cream and Heirloom Potato - GF</b>	42	<b>Coconut Shrimp, Lemon Dip</b>	48
<b>Duck Confit and Apple Slaw on Crostini</b>	42	<b>Seared Scallop Skewer - GF</b>	54
		<b>Mini Steak Frites - GF</b>	58
		<b>Cod Fritters, Tartar Sauce</b>	52
		<b>Paneer Tikka, Yogurt Dip - VEG and GF</b>	50
		<b>Honey Cured Torched Aged Cheddar on Cedar - VEG and GF</b>	42

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# CARVING STATIONS

Additional Charge of \$175 per Chef Attendant

**Herb and Dijon Crusted  
Roast Rack of Lamb** 75 per rack  
Whiskey Mint Sauce, Pear and Apricot Chutney

**Roasted Leg of Ontario Lamb  
Stuffed with Sundried Fruit  
and Fresh Herbs** 160 each  
Whiskey-Mint Sauce, Pear and Apricot Chutney

**Sea Salt Crusted Prime Rib  
of Beef** 820 each  
Crusty Rolls, Pan Jus, Creamy Horseradish and  
Assorted Mustards

**Pommery Mustard Crusted  
Beef Striploin** 600 each  
Crusty Rolls, Pan Jus, Creamy Horseradish and  
Assorted Mustards

**Peppercorn Crusted Beef  
Tenderloin** 650 each  
Crusty Rolls, Pan Jus, Creamy Horseradish and  
Assorted Mustards

**Alberta Hip of Beef** 1400 each  
Crusty Rolls, Pan Jus, Creamy Horseradish and  
Assorted Mustards

**Whole Roast Turkey** 375 each  
Cranberry Orange Chutney, Sage and Apricot  
Stuffing



# ACTION STATIONS

Additional Charge of \$175 per Chef Attendant

**Garlic and Ginger Pan Seared Scallops - GF** 55 per dozen  
with Lemongrass Scented Basmati,  
Beurre Blanc Sauce – GF

**Shucked Oyster Station - GF** 60 per dozen  
Served with Traditional Condiments.

**Poutine - GF** 12 per person  
French Fries, Gravy, Cheese Curds  
Toppings: Chili, Sour Cream, Shredded Cheese

**Penne Pasta Carbonara** 13 per person  
Applewood Smoked Bacon, Garlic, Chilies, Fresh Herbs

**Butternut Squash Ravioli - VEG** 13 per person  
Brown Butter Sauce, Sage and Walnuts

**Selection of Local Cheeses, Cedar Torched Aged Cheddar, Condiments - VEG and GF** 21 per person

**Sautéed Prawns, Herb Butter - GF** 52 per dozen  
Tomato Jam, Corn Risotto

**Soft Shell Taco** 15 per person  
Pulled Pork and Braised White Fish  
Guacamole, Pico De Gallo, Slaw

**Seasonal Wild Mushrooms - VEG** 14 per person  
Garlic, Shallots, Fresh Herbs, and Lemon Aioli,  
served on Crostini

**Cavatelli Puttanesca - VEG** 13 per person  
Garlic, Chilies, Olives, Tomato, Fresh Herbs

**Lamb Tagine** 15 per person  
Braised Lamb Shank Carved on Couscous

# RECEPTION A LA CARTE

<b>Jumbo Prawns Tower - GF</b> Lemons and Condiments	54 per dozen	<b>Sushi</b> Selection of Vegetarian – V, Seafood Nigiri and Maki Rolls, Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks	50 per dozen
<b>Artisan Cheese - VEG</b>  Local and Imported Cheese with Assorted Crisp Breads, Fresh Grapes and Sun Dried Fruit	Small \$200 (serves 20)	<b>Selection of Local Cheeses - VEG</b> Served with Condiments	16 per person
<b>Baked Brie - VEG</b>  Topped with Bruschetta	Small \$160 (serves 25)	<b>Cold Smoked Salmon</b> Lemon, Onion, Capers, Cream Cheese, Rye Bread	230 per side
<b>Warm Maple and Cedar Smoked Salmon - GF</b> Five Onion Marmalade, Wild Rice	240 per side	<b>Mediterranean Mezze Bar - VEG</b> Hummus, Baba Ghanoush, Tabouleh, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Breads	300
<b>Antipasto</b> Prosciutto with Melon, Mortadella, Genoa Salami, Pepperoncini, Provolone, Fontina, Mozzarella, Marinated Vegetables, Olives, Sliced Baguette and Grissini Sticks	450	<b>Local Charcuterie</b> Cured Meats, Mustards, Chutneys and Pickles	20 per person
<b>Maple Walnut Fudge - GF</b>	50 per dozen	<b>Chocolate Dipped Strawberries - GF</b>	48 per dozen
<b>Assorted French Pastries</b>	48 per dozen	<b>Warm Apple Cinnamon Fritters - VEG</b>	60 per dozen
<b>Sliced Fresh Fruit - V and GF</b> Large (serves 100) Add Berries (Market Price)	550 per display	<b>Warm Kale, Pear and Asiago Cheese Dip - Veg</b> Pite, Flat Bread and Naan	Large \$285 (serves 50)
<b>Warm Spinach and Lobster Dip</b> Pita, Flat Bread and Naan	Large \$285 (serves 50)	<b>Warm Pretzel Pieces and Honey Mustard Dip - VEG</b>	Large \$275 (serves 50)

**Italian Crostini and Spreads -** Large \$275  
**VEG** (serves 50)

Tomato and Basil Bruschetta,  
Olive Tapenade, Roasted Garlic Pimento  
Spread with Crostini

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# BYWARD MARKET RECEPTION

Let us take your group to the ByWard Market, Canada's oldest and largest farmers market. The legendary builder of the Ottawa's Rideau Canal, Colonel By himself laid out the street plan of the ByWard Market, designating George Street and York Street to be extra wide to accommodate the creation of a public market and gathering place. Fairmont Chateau Laurier recreates a "public market" in any of our Ballrooms with a ByWard Market reception, which offers a fun evening with great food, ideal for the opening or closing night of a conference, great for networking! To enhance the evening, your Catering or Conference Service Manager can also suggest live entertainment.

To enhance your guests' experience of the "public market" additional entertainment and decor can be arranged to include: strolling musicians, fortune tellers and Traditional French Canadian folk music. For more information and pricing on these and other entertainment options please discuss with your Catering/Conference Services Manager. Décor packages start from \$1,500 and up and Entertainment packages starting from \$800 and up.

## **ByWard Market Reception**      75 per person

Selection of Local Cheeses

Charcuterie

Assorted Salami and Cured Meats, Mustard, Chutneys and Crackers

Assorted Veggies and Dips – VEG and GF  
Roasted Garlic, Olive and Pimento Dips

Choice of Four (4) Action Stations:  
Additional Fee of \$175 per Chef Attendant applies

Sautéed Prawns – GF – Herb Butter, Tomato Jam, Corn Risotto

Wild Mushrooms – VEG – Garlic, Shallots, Fresh Herbs, Served on Crostini

Soft Shell Taco – Pulled Pork and Braised Fish, Guacamole, Pico de Gallo, Slaw

Poutine – GF – French Fries, Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese

Penne Pasta Carbonara – Applewood Smoked Bacon, Garlic, Chilies, Fresh Herbs

Sliders – Beef, Pulled Pork, Salmon on Mini Brioche, Cheeses and Condiments

Chicken Donair – Garlic Sauce, assorted Condiments

Beer Braised Beef Short Ribs – Horseradish Whipped Potatoes

## **Sweet Tooth?**      20 per person

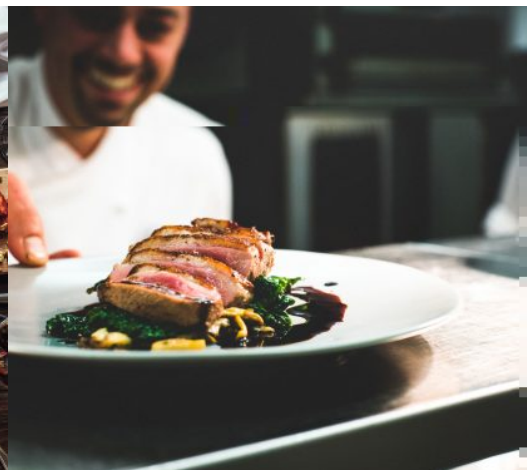
Macarons, Truffles, Mini Pastries, Chocolate

Éclairs,

Croque-en-Bouche, Maple Walnut Fudge, Apple

Fritters,

Warm Maple Crêpes, Chocolate Bark



## DINNER BUFFET

Prices are per person

### The Ottawa River Buffet

\$81 select 2  
Prepared  
Salads and 3  
Entrees

Fresh Rolls and Butter  
Roasted Butternut Squash and Apple Soup –  
VEG and GF

#### Salad Bar – V and GF

Assorted Greens, Tomatoes, Cucumber, Carrots,  
Shaved Onions, Seeds, Honey House and  
Balsamic Dressings

#### Prepared Salads

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israëli Couscous, Grilled Zucchini, Lemon – V  
Tomato, Watermelon, Fresh Herbs, Balsamic – V  
and GF  
Pasta Salad with Sundried Tomato, Olive  
Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG  
and GF  
Country Style Potatoes, Caramelized Onion,  
Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V  
and GF

#### Cold

Atlantic Smoked Salmon  
Local and Imported Cheeses with Crisp Breads,  
Fresh Grapes and Sundried Fruit

### The Ottawa River Buffet

\$84 select 3  
prepared  
Salads, and 4  
Entrees

Fresh Rolls and Butter  
Roasted Butternut Squash and Apple Soup –  
VEG and GF

#### Salad Bar – V and GF

Assorted Greens, Tomatoes, Cucumber, Carrots,  
Shaved Onions, Seeds, Honey House and  
Balsamic Dressings

#### Prepared Salads

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israëli Couscous, Grilled Zucchini, Lemon – V  
Tomato, Watermelon, Fresh Herbs, Balsamic – V  
and GF  
Pasta Salad with Sundried Tomato, Olive  
Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG  
and GF  
Country Style Potatoes, Caramelized Onion,  
Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V  
and GF

#### Cold

Atlantic Smoked Salmon  
Local and Imported Cheeses with Crisp Breads,  
Fresh Grapes and Sundried Fruit

Warm Spinach and Lobster Dip, Pita, Flat and Naan Bread

### **Main Courses**

Mustard Roasted Leg of Lamb, Buttermilk Whipped Potatoes – GF  
Soy Maple Glazed Salmon, Onion Jam, Wild Rice – GF  
Seared Trout, Tarragon-crab Sauce, Pea Risotto – GF  
Butter Chicken, Basmati Rice – GF  
Lemon Thyme Roasted Chicken Breast, Fingerling Potato – GF  
Chicken Parmesan Milanese, Roasted Tomato and Arugula  
Penne Pasta Carbonara, Applewood Smoked Bacon  
Spinach and Ricotta Cannelloni, Arrabiata Sauce – VEG

Seasonal Vegetables – VEG and GF

### **Desserts**

Warm Maple Crêpes, Chocolate Mousse, Assorted French Pastries, Mini Cakes and Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

### **The Ottawa River Buffet**

\$87 select 4 Prepared Salads and 5 Entrees

Fresh Rolls and Butter  
Roasted Butternut Squash and Apple Soup – VEG and GF

### **Salad Bar – V and GF**

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved Onions, Seeds, Honey House and Balsamic Dressings

### **Prepared Salads**

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israeli Couscous, Grilled Zucchini, Lemon – V  
Tomato, Watermelon, Fresh Herbs, Balsamic – V and GF  
Pasta Salad with Sundried Tomato, Olive Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG and GF  
Country Style Potatoes, Caramelized Onion,

Warm Spinach and Lobster Dip, Pita, Flat and Naan Bread

### **Main Courses**

Mustard Roasted Leg of Lamb, Buttermilk Whipped Potatoes – GF  
Soy Maple Glazed Salmon, Onion Jam, Wild Rice – GF  
Seared Trout, Tarragon-crab Sauce, Pea Risotto – GF  
Butter Chicken, Basmati Rice – GF  
Lemon Thyme Roasted Chicken Breast, Fingerling Potato – GF  
Chicken Parmesan Milanese, Roasted Tomato and Arugula  
Penne Pasta Carbonara, Applewood Smoked Bacon  
Spinach and Ricotta Cannelloni, Arrabiata Sauce – VEG

Seasonal Vegetables – VEG and GF

### **Desserts**

Warm Maple Crêpes, Chocolate Mousse, Assorted French Pastries, Mini Cakes and Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

### **The Rideau Canal Buffet**

\$94 select 3 Prepared Salads and 4 Entrees

Fresh Rolls and Butter  
Roasted Cauliflower, Truffles and Pine Nut Bisque – VEG and GF

### **Salad Bar – V and GF**

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved Onions, Seeds, Honey House and Balsamic Dressing

### **Prepared Salads**

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israeli Couscous, Grilled Zucchini and Lemon – V  
Tomato, Watermelon, Fresh Herbs, Balsamic – V and GF  
Pasta Salad, Sundried Tomato, Olive Tapenade, Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG and GF  
Country Style Potatoes, Caramelized Onion,

Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V  
and GF

### **Cold**

Atlantic Smoked Salmon  
Local and Imported Cheeses with Crisp Breads,  
Fresh Grapes and Sundried Fruit  
Warm Spinach and Lobster Dip, Pita, Flat and  
Naan Bread

### **Main Courses**

Mustard Roasted Leg of Lamb, Buttermilk  
Whipped Potatoes – GF  
Soy Maple Glazed Salmon, Onion Jam, Wild  
Rice – GF  
Seared Trout, Tarragon-crab Sauce, Pea Risotto  
– GF  
Butter Chicken, Basmati Rice – GF  
Lemon Thyme Roasted Chicken Breast,  
Fingerling Potato – GF  
Chicken Parmesan Milanese, Roasted Tomato  
and Arugula  
Penne Pasta Carbonara, Applewood Smoked  
Bacon  
Spinach and Ricotta Cannelloni, Arrabiata Sauce  
– VEG

Seasonal Vegetables – VEG and GF

### **Desserts**

Warm Maple Crêpes, Chocolate Mousse,  
Assorted French Pastries, Mini Cakes and Fresh  
Fruit

Fresh Brewed Coffee and Fairmont Signature  
Teas

## **The Rideau Canal Buffet**

\$102 select 4  
Prepared  
Salads and 5  
Entrees

Fresh Rolls and Butter  
Roasted Cauliflower, Truffles and Pine Nut

Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V  
and GF

### **Cold**

Atlantic Smoked Salmon, Prawn Tower, Mussels  
and Clams, Condiments  
Local and Imported Cheese with Assorted Crisp  
Breads  
Warm Spinach and Lobster Dip, Pita, Flat Bread  
and Naan  
Grilled Asparagus and Gatineau Hills Mushrooms  
– VEG and GF

### **Main Courses**

Petit Beef Filet, Sautéed Mushroom, Buttermilk  
Mashed Potato – GF  
Shaved Beef, Roasted Mushrooms, Potato  
Gnocchi  
Grilled Hanger Steak, Caramelized Onion, Confit  
Potato – GF  
Roasted Pork, Apple Chutney, Buttermilk Potato  
– GF  
Veal Schnitzel, Spätzle  
Soy Maple Glazed Salmon, Onion Jam, Wild  
Rice – GF  
Seared Trout, Tarragon Crab Sauce, Sweet Pea  
Risotto – GF  
Butter Chicken, Basmati Rice – GF  
Lemon Thyme Roasted Chicken Breast,  
Fingerling Potato – GF  
Chicken Parmesan Milanese, Roasted Tomato  
and Arugula  
Cavatelli Puttanesca, Tomato and Olives – VEG  
Mushroom Ravioli, Pancetta and Fresh Herbs

Seasonal Vegetables – VEG and GF

### **Desserts**

Warm Maple Crêpes, Chocolate Mousse,  
Assorted French Pastries, Mini Cakes, Sugar  
Pies, Fruit Tartlets, Maple Fudge and Fresh  
Fruits

Fresh Brewed Coffee and Fairmont Signature  
Teas

Bisque – VEG and GF

### **Salad Bar – V and GF**

Assorted Greens, Tomatoes, Cucumber, Carrots,  
Shaved Onions, Seeds, Honey House and  
Balsamic Dressing

### **Prepared Salads**

Cucumber, Tomato, Feta – VEG and GF  
Organic Quinoa, Almond and Dried Berries – V  
Israeli Couscous, Grilled Zucchini and Lemon – V  
Tomato, Watermelon, Fresh Herbs, Balsamic – V  
and GF  
Pasta Salad, Sundried Tomato, Olive Tapenade,  
Arugula – VEG  
Salt Roasted Beets, Shaved Red Onions – VEG  
and GF  
Country Style Potatoes, Caramelized Onion,  
Mustard Dressing – VEG  
Broccoli Slaw with Raisins – V and GF  
Roasted Squash, Kale and Maple Vinaigrette – V  
and GF

### **Cold**

Atlantic Smoked Salmon, Prawn Tower, Mussels  
and Clams, Condiments  
Local and Imported Cheese with Assorted Crisp  
Breads  
Warm Spinach and Lobster Dip, Pita, Flat Bread  
and Naan  
Grilled Asparagus and Gatineau Hills Mushrooms  
– VEG and GF

### **Main Courses**

Petit Beef Filet, Sautéed Mushroom, Buttermilk  
Mashed Potato – GF  
Shaved Beef, Roasted Mushrooms, Potato  
Gnocchi  
Grilled Hanger Steak, Caramelized Onion, Confit  
Potato – GF  
Roasted Pork, Apple Chutney, Buttermilk Potato  
– GF  
Veal Schnitzel, Spatzle  
Soy Maple Glazed Salmon, Onion Jam, Wild  
Rice – GF  
Seared Trout, Tarragon Crab Sauce, Sweet Pea  
Risotto – GF  
Butter Chicken, Basmati Rice – GF  
Lemon Thyme Roasted Chicken Breast,  
Fingerling Potato – GF  
Chicken Parmesan Milanese, Roasted Tomato  
and Arugula  
Cavatelli Puttanesca, Tomato and Olives – VEG  
Mushroom Ravioli, Pancetta and Fresh Herbs



Seasonal Vegetables – VEG and GF

**Desserts**

Warm Maple Crepes, Chocolate Mousse,  
Assorted French Pastries, Mini Cakes, Sugar  
Pies, Fruit Tartlets, Maple Fudge and Fresh  
Fruits

Fresh Brewed Coffee and Fairmont Signature  
Teas

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# PLATED DINNER

A la Carte Dinner selections are to be minimum of (4) courses. Prices are on Main Course options. All dinners are served with Fresh Brewed Coffee and Fairmont Signature Teas

## SOUPS

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### Roasted Butternut Squash and Apple Bisque

VEG and GF

### Wild Mushroom Bisque

VEG and GF

### Carrot Ginger Potage

VEG and GF

### Roasted Cauliflower Truffle and Pine Nut Bisque

VEG and GF

Additional \$3

### Prawns and Heirloom Tomato Bisque

GF

Additional \$4

## SALADS

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### Baby Spinach

Caramelized Pears, Feta and Balsamic Dressing

VEG, GF

### Heirloom Tomato and Fior de Latte Bocconcini

Micro Basil

VEG, GF

## APPETIZERS

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### Warm Twice Baked Goat Cheese SoufflŽé

Baby Greens, Apple Cranberry Compote, Aged Balsamic

VEG

Additional \$4

### Wild Mushroom Ravioli

Truffle Cream, Ricotta

VEG

Additional \$4

### Nova Scotia Smoked Salmon

Onion Relish, Quail Egg, Aioli

GF

Additional \$5

### Seared Scallop

Corn Risotto

GF

Additional \$5

### Asparagus Lobster and Ricotta Salad

Lemon Vinaigrette

GF

Additional \$6

## PRE-SET PLATTERS

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### Antipasto Platter

10 per person

Zucchini and Lemon Bruschetta, Baba Ghanoush, Hummus, Flat Bread and Pita  
VEG

### Cheese and Charcuterie (\$15 per person)

15 per person

## Salt Roasted Beets

Fennel Slaw, Micro Greens, Honey Dressing

VEG, GF

Additional \$3

## Winter Greens

Baby Kale, Citrus, Dried Cranberries, Pumpkin

Seeds

V, GF

## SPEECHES FIRST? ENHANCE YOUR DINNER

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### PALATE CLEANSERS

Additional \$6

Maltese Orange Sorbet – V/GF

Pink Grapefruit Sorbet– V/GF

Berry Sorbet– V/GF

Basil Lime– V/GF

Sorbets served in an “Ice Globe” – add \$5 per person

## MAINS - POULTRY

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**Honey Roasted Chicken** 73

Roasted Red Pepper Relish, Thyme Jus – GF

**Honey Glazed Herb** 74

**Crusted Chicken Breast**

Basil Jus – GF

**Caramelized Onion** 79

**Boursin Stuffed Chicken**

**Breast**

GF

## MAINS - VEGETARIAN

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### Vegetarian Entrées

**Select 1 Vegetarian option to substitute main course:**

Zucchini and Faro Tower, Almonds and Kale – V and GF

Chickpea Curry Wellington

## MAINS - FISH

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**Seared Trout Filet** 72

Tomato Jam, Soft Polenta

**Roasted Sablefish** 78

Mustard Cabbage, Parsnip and White Chocolate PurZée – GF

## MAINS - MEATS

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**Roasted Prime Rib of Beef** 82

Red Wine Jus – GF

**Grilled Beef Tenderloin** 88

Porcini Drizzle – GF

**Ontario Rack of Ontario** 99

**Lamb Braised Shank**

GF

## DESSERT

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### Opera Gateau

Galliano Berries, Fresh Whipped Cream

Additional \$4

### Chocolate Ganache

Chocolate Praline and Raspberry Sorbet

Additional \$4

Butternut Squash and Kale Risotto, Toasted  
Walnut – V and GF  
Wild Mushroom and Truffle Pappardelle

### **Upgrade Your Dessert**

Incorporate your Event or Company Logo, from  
\$3 per Plate

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# SIGNATURE DINNER

Prices are per person

## **The Parliamentarian** 90 **Signature Menu**

Asparagus and Truffle Bisque – VEG and GF

Baby Spinach, Caramelized Pears, Feta and Balsamic Dressing- VEG and GF

Seasonal Sorbet

Choice Entrée Selected at Table

Honey Roasted Chicken, Roasted Red Pepper Relish, Thyme Jus – GF

Or

Maple Soy Marinated Salmon, Onion Jam – GF

Or

Mustard Crusted Carved Striploin, Bordelaise Sauce- GF

Opera Gateau, Galliano Berries, Fresh Whipped Cream

Fresh Brewed Coffee and Fairmont Signature Teas

## **The Governor General** 108 **Signature Menu**

Roasted Cauliflower, Truffle and Pine Nut Bisque- GF and VEG

Chilled Seafood Trio: Shrimp, Scallops and Smoked Salmon Rose, Lemon Dill Aioli – GF

Seasonal Sorbet

Choice Entrée Selected at Table

Roasted Duck Breast, Blackberry Jus, Squash Succotash – GF

Or

Grilled Beef Tenderloin Topped with Braised Short Rib – GF

Or

Roasted Sablefish, Mustard Braised Cabbage, Parsnip Purée – GF

Chocolate Dipped Banana Tart, Dolce de Leche Ice Cream

Fresh Brewed Coffee and Fairmont Signature

## **The Peace Tower Signature** 92 **Menu**

Roasted Apple and Butternut Squash Bisque  
Grated Nutmeg Crème – VEG and GF

Heirloom Tomato, Fior de Latte Bononcini, Basil – VEG and GF

Seasonal Sorbet

Choice Entrée Selected at Table

Seared Trout Filet, Tomato Jam, Soft Polenta

Or

Caramelized Onion, Boursin Stuffed Chicken Breast – GF

Or

Roasted Prime Rib of Beef, Bordelaise Sauce – GF

Buttermilk Panna Cotta, Ice Wine Glaze, Berries

Fresh Brewed Coffee and Fairmont Signature Teas

Teas

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# THEME DINNER

Building a grand chateau in turn-of-the-century Ottawa could only begin with the vision of a strong and ambitious individual. Charles Melville Hays, an American who ventured to Canada as the General Manager of the Grand Trunk Pacific Railway of Canada, had that vision. Hays wanted to extend the Grand Trunk Railway to the West Coast and build several railway stations and deluxe hotels in all the major cities along the way.

Unfortunately, Hays never had the chance to see his dream come true. Days before the hotel was scheduled to open on April 26, 1912, the new president of the railway was returning from England on the ill-fated Titanic. Hays perished on April 14, 1912 and the grand opening was delayed until June 1, 1912. Hundreds of people flocked to see Sir Wilfrid Laurier, Canada's seventh Prime Minister, officially open the hotel.

To commemorate Canada's sesquicentennial year, Fairmont Château Laurier has adapted the original first class menu served on the Titanic. The original menu was an astounding eleven courses; however our Executive Chef has put a modern day spin on these classical favourites.

Prices are per person.

Minimum 50 people. Table decor from \$17 per person.

## **Celebrating History** 92

Adaptation of the First-Class Menu RMS Titanic

Oyster a la Russe, East Coast Oyster, Vodka  
Vinaigrette, Caviar – GF

ConsommeŽ Olga, Beef ConsommeŽ Infused  
with Port Wine, Glazed Carrot and Celery Root  
Julienne – GF

Beef Lili, Seared Beef Tenderloin, Truffle Wine  
Jus, Anna Potatoes or Roast Duck, Carrot  
PurŽee, Chateau Potatoes, Apple Pan Jus – GF

Watercress Salad with Roasted Squab,  
Asparagus Vinaigrette – GF

Titanic Dessert Trio Experience, Waldorf  
Pudding, Chocolate Éclairs, French Vanilla Ice  
Cream

# FAMILY STYLE DINNER

Looking for a different experience for your attendees? Try this great menu served "family style". Tables are set up in long tables for 8, to promote conversation, interaction, back at home feeling and fun. Ask your Catering/Conference Service Manager about themed décor and entertainment packages. Prices are per person.

## **The Confederation Dinner** 96

Pre-Set  
Infused Water

Antipasto – Bruschetta, Olive Tapenade,  
Hummus, Baba Ghanoush, Olives, Crostini, Pita  
and Naan Breads – V and GF

Nova Scotia Smoked Salmon Flat Bread  
House Made Ricotta  
Pickled Radishes  
Local Charcuteries, Mustards, Olives, Cornichon  
Apple Cider Pickled Vegetables  
Heirloom Tomato and Fior De Latte Caprese  
Salad  
Local Cheeses and Breads

Main Course (served Family Style)

Veal Tenderloin, Wild Mushrooms – GF  
Braised Kale, Creamy Polenta  
BC Halibut, Charred Lemon – GF  
Roasted Heirloom Potatoes – GF  
Salt Roasted Beet Salad – GF and VEG  
Green Beans Amandine – GF and VEG

Dessert  
Plated Warm, Apple Pie with Cheese and House  
made Vanilla Bean Ice Cream  
Or  
Family Style Assortment of Raspberry and  
Pistachio Macarons, Chocolate Covered  
Strawberries, Sponge Toffee, Almond Florentine,  
Maple Fudge, Mini Chocolates | Additional \$3 per  
person

Fresh Brewed Coffee and Fairmont Signature  
Teas



# LATE NIGHT OFFERINGS

Available from 9:00pm

## A LA CARTE LATE NIGHT OFFERINGS

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**Pizzas Boards** 120 per board  
Margherita, Pepperoni or Specialty Pizzas

**Nachos and Salsa - VEG** 48 per order

**Warm Pretzels - VEG** 48 per dozen  
Served with Assorted Mustards

**Quesadillas** 80 per order  
Served with Grilled Chicken, Bell Peppers,  
Monterrey Jack Cheese and Fresh Cilantro with  
Sour Cream and Lime Dipping Sauce

## SWEET ENDINGS

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**Sweet Endings** 22 per person  
Macarons, Truffles, Mini Pastries, Chocolate  
Éclairs,  
Croque-en-Bouche, Maple Walnut Fudge, Apple  
Fritters,  
Warm Maple Crêpes, Chocolate Bark, Fresh  
Fruit

## LATE NIGHT ACTION STATIONS

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**Poutine Station - GF** 12 per person  
French Fries, Gravy, Cheese Curds  
Toppings: Chili, Sour Cream, Shredded Cheese

**Montreal Smoked Meat  
Station** 15 per person  
Served with Warm Smoked Meat and French  
Fries, Sauerkraut, Fresh Rye Bread, Assorted  
Mustards

**Soft Shelled Taco Station** 15 per person  
Served with Pulled Pork and Braised White Fish  
Guacamole, Slaw, Specialty Sauce, Chopped  
Lettuce and Tomato, Picked Onions

**Slider Station** 14 per person  
Beef, Pulled Pork and Salmon on Mini Brioche  
Cheese, Condiments

## SPECIALTY COFFEE STATION

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**Specialty Coffee Station** \$11 per coffee  
Frangelico, Bailey's, Kahlua, Cognac, Grand  
Marnier, Whipped Cream, Shaved Chocolate  
Favourites: B-52 Kahlua, Bailey's, Grand  
Marnier, Coffee, Cream | Montecristo Grand  
Marnier, Kahlua, Coffee, Cream

Bartender Fee : \$150



## CANADIAN WINE

### CANADIAN RED WINE

#### Jackson-Triggs Cabernet Blend (House Wine) 45

Medium ruby colour; aromas of red cherry, earth, cracked pepper and toasted oak; on the palate it is dry and medium bodied with flavours of bright red fruit, earth and vanilla with dusty, dry tannins.

#### Chateau des Charmes Cabernet Merlot 46

Colour; deep ruby. Aromas; blueberry, currant, toasty oak. Palate: medium weight, smooth, flavours of bright cherry, eucalyptus and hits of oak ending with a tart finish.

#### Jackson-Triggs Merlot 48

Ruby red colour; berry fruit and slightly herbal aroma; medium bodied, soft berry flavour, dry wine.

#### Inniskillin Pinot Noir 50

Ruby red colour; aromas of raspberry, cherry fruit, mineral and earthy with a touch of vanilla and spice; dry medium bodied; shows good varietal character.

#### Vintage Ink, Merlot-Cabernet, VQA 52

Spicy nose, with blackberry, black cherry and cedar layers, and a hint of licorice; rich blackberry, cedar and dark chocolate notes. Finish: Hint of mocha, rich black cherry and

### CANADIAN WHITE WINE

#### Jackson-Triggs Chardonnay (House Wine) 45

Pale straw colour; light vanilla/oak and fruit aroma; ripe apple in flavour, dry wine with a touch of spice in the finish.

#### Chateau des Charmes Chardonnay, VQA 46

Bright yellow gold colour; smoky melon, apple fruit with earthy/mineral notes; medium-full bodied with smoky, rich fruit flavours with earthy notes; balanced acidity on the long finish.

#### Jackson-Triggs Sauvignon 48

Pale straw colour with a lively nose of gooseberry and lemon; fruit character is replayed on the palate; crisp and dry, with light / medium body.

#### Inniskillin Pinot Grigio, VQA 48

Pale straw colour; waxy, delicate mineral, apple and floral/citrus rind aromas; dry, light-medium bodied with citrus fruit and nut flavours; crisp, clean finish.

#### No99 Gretzky, Riesling, VQA 55

Very pretty Riesling sporting ripe peach and fresh flower aromas that follow through on the slap shot palate. Nice, crisp finish.

vanilla bean. Vibrant acidity, decant for an hour before imbibing.

**No99 Gretzky, Cabernet-Merlot, VQA** 58

Medium ruby colour; aromas and flavours of dark berries, plum, and smoky pepper; dry, full-bodied, with hints of oak on the finish.

**Inniskillin, Cabernet Franc, VQA** 56

Light ruby garnet colour; medium bodied, crisp cranberry and currant flavours with herbal notes in finish.

**2015 Gamy Droit, St. David's Bench, VQA** 62

Gamay Droit is the only vinifera grapevine variety to be born here in Canada – right on St. David's Bench, in fact! It yields wines with dark cherry fruit, earth and smoky spice notes, and this one is unoaked to preserve its unique character.

**Mission Hill, Cabernet-Merlot, Okanagan Valley, VQA** 64

Clear ruby red colour; cassis, plum, vanilla and spicy oak aromas, nicely complex; dry, medium-full body, rounded tannins, fresh blackberry, spice and herbal flavours with balanced acidity and medium length finish.

**Peller Estate, Private Reserve Cabernet Sauvignon, VQA** 72

Full-bodied and firm with rich, ripe black fruit flavours accented by notes of tea leaves and cocoa powder. Spiced blackberry, dark chocolate and cherry notes linger on the extra-dry finish.

**Trius, Sauvignon Blanc, VQA** 58

Pale straw colour; lemon and grapefruit with mineral, gooseberry and grass aromas; dry, medium body; fresh lemon flavour with a long crisp finish.

**Vintage Ink, Chardonnay, VQA** 52

The nose is grassy and grapefruit – it just feels like a warm, dry summer day. There is just a hint of herbacious on this wine on the finish. While the savory notes are there they are very subtle and well integrated with a nice creamy texture on the mid palate from this wine. The acidity is bright and crisp on the finish.

**Chateau des Charmes, Old Vines, Riesling, VQA** 62

Gorgeous riesling with lime vibrancy and mouth-watering refreshment. The old vines lend depth and complexity.

**Mission Hill, Chardonnay, Okanagan Valley, VQA** 64

If you haven't yet experienced the dazzling wines of BC's Okanagan Valley, this is a striking introduction. A juicy Chardonnay loaded with flavours of pear, melon and creamy toffee.

**Peller Estate, Private Reserve Sauvignon Blanc, VQA** 68

Here is a Sauvignon Blanc that screams: 'Look at me!' Attention-getting tropical fruit presents on the nose, with fresh grass, citrus and coconut on the palate.

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## INTERNATIONAL WINE

### INTERNATIONAL RED WINE

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**Chile - Santa Carolina, Cabernet Sauvignon** 46

### INTERNATIONAL WHITE WINE

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**Chile - Santa Carolina, Sauvignon Blanc (House)** 46

## **(House Wine)**

Deep purple colour; aromas of vanilla, mint, black currant and cherry fruit; dry, full-bodied, well balanced with ripe tannins and spicy, cedary, cassis flavours; medium-long finish.

### **Australia - McGuigan, Shiraz** 46

Black cherry red colour; aromas of jammy berry fruit aroma, touch of mint; dry, medium-full bodied, rich and rounded with ripe sweet berry fruit, hints of spice and a soft pleasant finish.

### **Argentina - Mysterio, Malbec** 48

Dark ruby in colour, the nose shows aromas of dark berry, toasted vanilla and oak spices. It is medium-bodied, fruity and toasty.

### **California, USA - Woodbridge, Merlot** 55

Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied and dry; ripe red berry, cassis fruit and supple tannins.

### **France, Vallée du Rhone - La Vieille Ferme, Cotes du Ventoux** 52

Medium violet/ruby colour; red cherry aromas with blackberry and floral notes; dry with perfumed raspberry character and a touch spice; medium finish with light tannins.

### **California, USA - Robert Mondavi Private Sel., Cabernet Sauvignon** 68

Medium deep ruby red colour; cassis, sweet cherry, hints of black pepper and spicy oak aromas; dry, full bodied with cassis fruit flavours and cedar notes in the finish.

### **Italy, Ruffino, Chianti** 58

Purple/red colour; aromas and flavours of red berry and cherry fruit, spicy notes and a touch of pepper; dry, medium body, with balanced tannin on a gently firm finish.

### **France - 2010 Chateau Val d'Or, St Emilion Grand Cru, Bordeaux** 105

## **Wine)**

Straw yellow colour; grassy, gooseberry and melon nose with ripe citrus fruit flavours; dry, fresh, soft with grassy/citrus notes in the finish.

### **France - Baron Philippe de Rothschild, Chardonnay** 48

Pale straw colour; soft apple, stewed pear, melon and vanilla aromas and flavours; dry, light-medium-bodied, with a touch of grapefruit in the finish.

### **Italy - Pasqua, Pinot Grigio** 52

Pale straw; the nose offers notes of delicious apples, citrus, and mineral; dry and medium bodied with a crisp, refreshing finish.

### **New Zealand - Monkey Bay, Sauvignon Blanc** 55

Bright clean yellow straw colour; green, herbaceous aromas with hints citrus; dry, medium bodied, with canned peas, citrus and herbal flavours; good length.

### **France, Bordeaux - Mouton Cadet, Blanc - Bordeaux Blend** 58

Pale straw yellow colour; soft pear and grassy citrus aromas; light fruit flavour with a slight refreshing bitterness on the finish.

### **California, USA - Robert Mondavi Private Sel., Chardonnay** 64

Deep yellow colour; Aromas of anise, citrus, cooked apple and tropical fruit; Dry, full bodied, with nice balance of tropical fruit and oak; crisp acidity on the long spicy finish.

### **New Zealand - Ara Sauvignon Blanc** 68

Clear pale lemon-yellow in colour; pronounced aromas of citrus zest, mandarin orange, peapod and herbs; extra-dry, with medium body and crisp acidity; flavours of green apple and lime citrus with underlying green garden-vegetable notes; citrusy notes persist on a medium length finish.

### **France, Chablis, Bourgogne - 2015 Domaine** 105

Deep colour. Warm nose of ripe red fruit, macerated fruit and very understated wood. Power and a certain softness are its primary characteristics. Clean effort.

### **Dampt, Chardonnay**

Chablis is 100% Chardonnay grown on soils with fossilized shellfish. Because of that, the wine is a perfect pairing for oysters. Fresh lemon and green apple, an elegant minerality, with a lively finish.

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## ROSE

### **Jackson Triggs, Rose**

46

Medium pink colour; candied strawberry-cherry aromas; medium sweet, with sweet fruit flavours, with soft acidity.

### **2015 Chateau des Charmes, RosŽ, CuvŽe d'AndrŽe**

64

Made from 100-per-cent pinot noir, this pink gem is dry and medium-bodied, with seductively silky-fleshy texture carrying vibrant flavours redolent of strawberry, raspberry and cherry. Substantial enough to stand up to robust foods.

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## SPARKLING WINE

### **Inniskillin Sparkling CuvŽe**

48

Pale straw colour; apple blossom, yeasty and bread pudding aromas with hints of crisp apple; dry, zesty, refreshing palate with a fine cleansing mousse.

### **Italy - Nua Brut, Prosecco**

52

There is some Pinot Noir in the blend to give it more seriousness and some suggestive red fruit notes. This wine shows vibrant red apples, ripe citrus, honey and hazelnuts with a hint of toasty brioche. The bubbles are persistent and mouth filling and the wine finishes clean.

### **Spain - Poema, Cave**

60

Pale gold colour with a fine mousse; fresh pear, biscuit and citrus aromas; creamy apricot flavour with a soft toasty finish; Medium-bodied with a refreshing touch of citrus

### **Chateau des Charmes, Brut, MŽthode Traditionelle, Estate Bottled, VQA**

80

Clear pale lemon with streams of long-lasting bubbles; aromas of ripe apple, pear and biscuit aromas; off-dry with balancing crisp acidity and medium body; ripe apple, citrus and toasty flavours.

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## CHAMPAGNE

### **France - Moet and Chandon, Brut ImpŽrial, Epernay**

185

### **France - Moet and Chandon, Nectar ImpŽrial, Epernay**

205



Pale straw in colour with a fine mousse; defined aromas of apple, pear, citrus and fresh baked bread; the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

**France - Veuve Cliquot** 220  
**Ponsardin, Reims**

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Pale gold colour with a persistent mousse; aromas of peach, pear, and baked bread, medium sweet, medium bodied, fine mousse, flavours of apricot, tropical fruit, and toast.

**France - Moet and Chandon,** 240  
**Rosé Impérial, Epernay**

Clear rosy medium pink with fine bubbles; medium intensity, red berry fruit and underlying biscuit note; dry with rich berry fruit on a long finish

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## MIXOLOGY

### CHAMPAGNE COCKTAILS

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**Kir Royal** 13 Host Bar/ 14  
Cash Bar

Crème de Cassis, Sparkling Wine,  
Lemon Twist

**Bellini** 14 Host Bar/ 15  
Cash Bar

Peach Puree, Chambord,  
Sparkling Wine, Fresh Raspberry

**French 75** 13 Host Bar/ 14  
Cash Bar

Gin, Fresh Lemon Juice,  
Simple Syrup, Innikillin Brut

**Classic Mimosa** 13 Host Bar/ 14  
Cash Bar

Grand Marnier, Orange Juice  
Sparkling Wine

### FAIRMONT CLASSICS

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**Fairmont Old Fashion** 16 Host Bar/ 17  
Cash Bar

Woodford Reserve Bourbon  
Mount Gay Black Barrel Rum, Simple  
Syrup, Angostura Bitters, Orange Wheel

### MARTINIS

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**Classic Gin or Vodka** 13 Host Bar/ 14  
Cash Bar

**Martini**

Gin or Vodka

Dash of Dry Vermouth, Lemon Twist or Olive

**Cosmopolitan Martini** 13 Host Bar/ 14  
Cash Bar

Vodka, Triple Sec, Cranberry Juice  
Orange Wheel

**Seasonal Shrub Martini** 13 Host Bar/ 14  
Cash Bar

Vodka, Homemade Seasonal Shrub

Seasonal Garnish (Apple, Cucumber or Candied  
Ginger)

**Lemon Drop Martini** 13 Host Bar/ 14  
Cash Bar

Vodka, Lemon Juice, Triple Sec  
Lemon Twist

### COCKTAILS

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**Mojito** 12 Host Bar/ 13  
Cash Bar

Bacardi White Rum, Simple Syrup

Crushed Mint Leaves, Mint Sprig, Soda Water

**Manhattan** 12 Host Bar/ 13

## The Right Word

14 Host Bar/ 15  
Cash Bar

Cash Bar

Bombay Sapphire Gin, Lillet Blanc,  
St. Germain, Fresh Lime Juice, Lime Wheel

Canadian Club Rye, Sweet Vermouth  
Angostura Bitters, Maraschino Cherry

## MOCKTAILS

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### Virgin Mule

10 Host Bar/ 11  
Cash Bar

Ginger Beer, Lime Juice, Club Soda  
Lime Wedge

## PUNCH

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### Fruit Punch

150

### Red Sangria

180

### Champagne Punch

190

### Vodka or Rum Punch

190

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# BANQUET BEVERAGE LIST

### Standard Liquor 1 oz.

7.75 Host Bar/  
8.50 Cash Bar

Finlandia Vodka, Beefeater Gin, Bacardi Superior  
White Rum, Bacardi Oakheart Spice Rum, Jack  
Daniels, Famous Grouse Blended Scotch,  
Canadian Club

### Deluxe Liquor 1 oz.

8.75 Host Bar/  
10 Cash Bar

Grey Goose Vodka, Bombay Sapphire Gin,  
Bacardi 8 years, Lot 40 Rye, Chivas Regal

### Premium Liquor 1 oz.

13.25 Host Bar /  
14.50 Cash Bar

Belvedere Vodka, Hendrick's Gin, Mount Gay  
Black Barrel Rum, Crown Royal Whiskey

### All Canadian Liquor 1 oz.

9.5 Host Bar/  
10.5 Cash Bar

Dillon's Gin, Chic Choc Spiced Rum,  
Crown Royal Whiskey, Iceberg, Vodka

### Single Malt Scotch 1 oz.

11 Host Bar/ 12  
Cash Bar

Glenlivet 12 yr

### House Wine by Glass 5 oz. Canadian

9.75 Host Bar/  
10.75 Cash Bar

Jackson -Triggs Chardonnay  
Jackson -Triggs Cabernet Blend

### Domestic Beer

7.75 Host Bar/ 9  
Cash Bar

Coors Light, Molson Canadian, Alexander Keiths

### Imported Beer

8.75 Host Bar/  
9.75 Cash Bar

Stella

### Aperitifs 2 oz.

7.50 Host Bar/  
8.50 Cash Bar

Dubonnet, Cinzano Red, Cinzano White

### Liqueurs and Digestifs 1 oz.

8.25 Host Bar/  
9.25 Cash Bar

Kahlua, Bailey's, Hennessy VS,  
Grand Marnier, St. Germain

# A LA CARTE BAR SNACKS

<b>Mixed Nuts</b>	20	<b>Salted Pretzels</b>	15
<b>Fairmont Bar Mix</b>	18	<b>House Made Kettle Chips   Dip</b>	24
<b>Tortilla Chips  Tomato Salsa  Tomatillo Salsa</b>	20		