



*Experience*  
**the GRANDEST**  
*of HOLIDAYS*

*Fairmont*  
HOTEL MACDONALD

2023

# Festive Season Menu



Fairmont Hotel Macdonald's longstanding commitment to service excellence shows - we've proudly hosted Edmonton's most distinctive events since 1915. Our award-winning culinary team, combined with the city's most historic and elegant ballrooms, deliver events that are remembered for years to come.

Meetings and events at Fairmont Hotel Macdonald feature unique local themes with inventive cuisine and classic décor. Our seasoned team will tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest food and beverage products. Banquet menus feature authentic recipes showcasing cuisine and cooking methods from around the world.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or dietary preferences. Our Catering Managers would be pleased to provide you with further information on these selections. Quality beverages are the finishing touch of any event. We continue to recognize quality wines from across Canada to provide your meals with the absolute best pairing. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

For more than 100 years, great food, wine and exemplary service have been central to the mandate of Fairmont Hotel Macdonald. We are pleased that you are considering our renowned banquet facilities and look forward to working with you to create a distinctive and memorable event.

# FESTIVE LUNCH

All pricing is per person and based on entrée selected. Plated lunch service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

## THREE COURSE PLATED LUNCH | \*PRICED BASED ON ENTRÉE SELECTED

\*SAME MENU MUST BE SELECTED FOR ALL GUESTS

### APPETIZER

CHOOSE ONE APPETIZER: ADDITIONAL APPETIZER  
MAY BE INCLUDED FOR \$12 PER PERSON

#### Baby Spinach Salad

Goat Cheese, Candied Pecans,  
Roasted Apples, Grainy Mustard Dressing

#### Organic Winter Greens

Mandarin Orange Segments, Frosted Pecans,  
Ginger Vinaigrette

#### Antipasti

Grilled Zucchini, Peppers, Eggplant, Olives,  
Borel Onions, Balsamic Dressing

#### Roasted Pear Salad

Gourmet Greens, Toasted Hazelnuts,  
Light Blue Cheese Crumble, Cognac Sultana  
Vinaigrette

#### Lightly Curried Butternut Squash Soup

Apple Chips, Nutmeg Cream

#### Wild Mushroom Bisque

Roasted Mushrooms

#### Roasted Tomato & Fennel Bisque

Goat Cheese, Arugula Pesto

### ENTRÉE

CHOOSE ONE ENTRÉE

#### Festive Roast Turkey

Sage & Apricot Stuffing, Cranberry Relish,  
Grainy Mustard Whipped Potatoes,  
Charred Brussels Sprouts, Rainbow Carrots,  
Traditional Gravy

51

#### Alberta Beef Tenderloin

Buttermilk Mashed Potatoes,  
Market Vegetables, Marsala Jus

59

#### Braised Beef Short Ribs

Parmesan Polenta Cake, Winter Vegetables,  
Charred Onion Jus

51

#### Herb Crusted Chicken Breast

Smashed Sweet Potatoes, Brussel Sprouts,  
Natural Jus

49

#### Miso Glazed Sable Fish

Lemongrass Risotto, Soy Braised Shiitake,  
Gai-Lan, Lemon-Herb Velouté

49

### VEGETARIAN ENTRÉE

#### Textures of Cauliflower

Roasted Cauliflower Hummus, Spiced  
Cauliflower Tempura, Scrambled Florets,  
Chimichurri

40

#### Winter Vegetable Ravioli

Smoked Tomato Cream, Black Olive  
Tapenade, Vegetable Hay

40

### DESSERT

CHOOSE ONE DESSERT

#### Warm Plum Pudding

Chantilly Cream, Vanilla Brandy Sauce

#### Cranberry Cheesecake

Gingerbread Crumb Base, Chocolate  
Lattice, Fresh Vanilla Bean Sauce

#### Vanilla Bean Panna Cotta

Berry Coulis, Hazelnut Shortbread  
Cookies

#### Chocolate Yule Log

Crème Anglaise

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# FESTIVE LUNCH BUFFETS

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## FESTIVE | 62 PER GUEST

### SOUP

**Butternut & Roasted Pear Bisque**

### SALADS

**Caesar Salad**

Shaved Parmigiano Reggiano, Focaccia Croutons

**Golden Beet & Goat Cheese Crumble**

Lemon Vinaigrette

**Fire-Roasted Chickpea & Bean Salad**

Red Onions, Cherry Tomatoes, Toasted Pine Nuts

**Roasted Butternut Squash**

Sunflower Seeds, Cranberry, Baby Kale, Pickled Onion, Grainy Mustard Dressing

### BOARDS

**Local Cured Meats**

House Mustards, Pickles, Grilled Crostini

**Smoked Salmon Gravlax**

Capers, Pickled Red Onions, Lemon

**Grilled Vegetable Platter**

Feta Crumble, Lemon, Extra Virgin Olive Oil

### HOT OFFERINGS

**Sous Vide Cooked Free Range Turkey Roulade**

Sage & Apricot Brioche Stuffing, Orange Cranberry Chutney, Pan Gravy

**Six-Hour Slow Roasted Alberta Beef Short Ribs**

Parsnip Curls, Whole Grain Mustard Jus

**Maple Glazed Salmon**

Light Citrus Reduction, Rainbow Radish

**Butternut Squash Ravioli**

Pesto Cream Sauce, Fried Basil

**Roasted Carrot & Beetroot**

Tossed with Maple Syrup

**Buttermilk Whipped Potatoes**

### DESSERT

**Mini Cheesecake Bites**

Eggnog Mousse

Lemon Curd Tart with Italian Meringue

Double Chocolate Cake

Festive Cookies

Fresh Sliced Fruits & Berries

**\*ADD Traditional Yule Log | +5 per guest**

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## THE DAY BEFORE CHRISTMAS | 52 PER GUEST

### SALADS

#### **Fire Roasted Chickpea & Bean Salad**

Red Onions, Cherry Tomatoes, Toasted Pine Nuts

#### **New Potato Salad**

Green Onion, Cornichon with Sour Cream, Grainy Mustard Dressing

#### **Artisanal Green Salad**

Shaved Heirloom Beets, Cranberries, Honey Vinaigrette

#### **Panzanella**

Ripe Tomatoes, Torn Bread, Basil, Red Wine Vinaigrette

### HOT OFFERINGS

#### **Sous Vide Cooked Free Range Turkey Roulade**

Sage & Apricot Brioche Stuffing, Orange Cranberry Chutney, Pan Gravy

#### **Herb Crusted Ling Cod**

Fried Capers, Citrus Veloute

#### **Three Cheese Tortellini**

Smoked Tomato Sauce, Basil

#### **Winter Vegetable Medley**

Tossed with Maple Syrup

#### **Buttermilk Whipped Potatoes**

### DESSERT

#### **Eggnog Mousse**

#### **Lemon Curd Tart with Italian Meringue**

#### **Strawberry Cheesecake**

#### **Festive Cookies**

**\*ADD Traditional Yule Log | +5 per guest**

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# PASSED HORS D'OEUVRES

All pricing is per dozen. There is a minimum order of 2 dozen per selection.

## COLD CANAPÉS

Thai Salad Roll, Mint, Pineapple, Cranberry, Sweet Chili Sauce (Vegan)	49
Fresh Burrata Crostini with Basil & Marinated Peppers	49
Compressed Basil Watermelon, Balsamic Pearls (Vegan)	49
Tandoori Chicken Salad, Baby Cilantro, Black Sesame Seeds, Tart Shell	54
Tiger Shrimp Cocktail Shooter, Brandy Marie-Rose Sauce & Lemon Confit	54
Tuna Tataki, Wonton Crisp, Pickled Peppers	54
Prosciutto Wrapped Grilled Asparagus & Gouda	54
Smoked Salmon with Crème Fraîche, Caviar, Toasted Brioche	54
Beef Tartare on Almond Crisp with Cranberry Aioli	54
Lobster & Crab Roll, Brioche Bread	54
Grilled Octopus, Peppers, Cherry Tomatoes, Kalamata Olives	54

## HOT HORS D'OEUVRES

Vegetable Samosa, Tamarind Chutney (VG)	49
Porcini Mushroom & Parmesan Risotto Balls, Smoked Basil Salt	49
Brie Quiche, Cranberry Relish, Chervil	49
Cauliflower 65, Tajin (VG)	49
Mini Pulled Pork & Monterey Jack Quesadillas, Pickled Slaw	54
Mini Duck Confit Bao, Pickled Carrots, Asian Mayo	54
Deep Fried Mac & Cheese Squares	49
Salmon Lollipops, Ginger Soy Glaze	54
Beef Empanadas, Chimichurri Sauce	54
Roasted Chicken & Curry Croquettes, Chimichurri Sauce	54
Thai Chicken Satays, Peanut Sauce	54

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# RECEPTION STATIONS MINIMUM OF 40 GUESTS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests!  
Prices are based per person. For chef attended stations, one chef attendant is required per 100 guests at \$90 (per two hours).\*  
Additional charge of \$120 for stations with fewer than 40 people.

## RAW BAR | 38 PER GUEST

Fresh Hand-Shucked Oysters  
Chilled Poached Prawns  
Honey Mussels  
Soya Marinated Tuna  
House Pickles, Mignonette Sauce, Horseradish  
Salsa, Marie Rose Sauce, Hot Sauce, Lemons

## CHEESE CELLAR | 26 PER GUEST

### Selection of Local & International Cheeses Displayed on Alberta Wood Board

Aged White Cheddar, Berry Chutney  
Blue Cheese, Honey  
Brie, Fig & Onion Marmalade  
Emmental & Creamy Goat Cheese, Local Berry Preserve  
Artisanal Baguette, Grapes, Honey, Crackers

## CHARCUTERIE BOARD | 26 PER GUEST

Cured Chorizo, Peppered Salami, Roasted Turkey,  
Pastrami, Pickles, Fine Mustards, Mayonnaise, Horseradish  
Sliced Sourdough Bread

## STREET FOOD | 32 PER GUEST

Crispy Calamari with Tartar Sauce  
Chicken & Monterey Jack Cheese Quesadilla  
Quebec Poutine with Smoked Cheese Curd & Red Wine Jus  
Beef Empanadas with Chimichurri Sauce  
Grilled Corn Salad with Artichokes & Kalamata Olives  
Marinated Manchego Cheese with Black Olives, Green Onion, Pickled Red  
Peppers with Almonds

## CARVING STATIONS

*Served with crusty rolls, carrot apple slaw, house mustard, natural jus and chimichurri.*  
*\*Excluding Whole Baked Brie*

### Whole Baked Brie | 175

Wrapped in Phyllo Pastry with Cranberry & Orange Chutney  
Serves 30 Guests

### Herb Crusted Striploin | 400

Serves 20 Guests

### Lemon & Garden Rosemary Basted Chicken | 300

Four Whole Chickens  
Serves 20 Guests

### House-Spiced Porchetta | 350

Serves 20 Guests

### House-Brine & Smoked Beef Brisket | 350

Serves 20 Guests

For chef attended stations, one chef attendant is required per 100 guests  
at \$90 (per two hours).

## SANTA'S LATE NIGHT SWEETS | 21 PER GUEST

Chef's Selection of Freshly Baked Christmas Squares  
Shortbread Cookies  
Mini Eggnog Crème Brulee  
Mini Traditional Christmas Trifle  
Hot Chocolate with Marshmallows, Whipped Cream & Chocolate Shavings  
Freshly Brewed Regular & Decaffeinated Coffee  
Specialty & Herbal Teas

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# FESTIVE DINNER À LA CARTE

All prices are per person. Dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea. (Minimum 3 course requirement)

**\$7 surcharge for pre-selected entrée choices (3 entrée choices). Seven day notice required for pre-selected multiple entrée choices.**

**Choice on site for up to 2 entrées for an additional \$14 per person**

**Choice on site for up to 3 entrées for an additional \$18 per person**

Same menu must be selected for all guests. Minimum three course requirement. Palate Cleansers are not counted as a course.

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## CHOOSE ONE SOUP, SALAD AND/OR APPETIZER,

## ENTRÉE & DESSERT

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### SOUPS

<b>Wild Mushroom Bisque</b>	16
Roasted Mushrooms	
<b>Lightly Curried Butternut Squash Soup</b>	15
Light Curry, Apple Chips, Nutmeg Crème Fraîche	
<b>Roasted Apple &amp; Pumpkin Soup</b>	15
Cinnamon Crème Fraîche, Parmesan Straws	
<b>Roasted Tomato &amp; Fennel Bisque</b>	15
Goat Cheese, Arugula Pesto	
<b>Oceanwise Lobster Bisque</b>	17
Oceanwise Lobster, Chili Oil	

### APPETIZERS

<b>Burratina</b>	17
Grilled Peach, Burrata Cheese, Basil, Wheat Crisp, Olive Oil	
<b>Heritage Beet Carpaccio</b>	19
Black Garlic Mustard Emulsion, Bitter Greens, Pecorino, Crispy Capers	
<b>Braised Pork Belly</b>	18
Miso Broth, Soy Cured Shiitake, Smoked Sausage	
<b>Warm Orange Braised Endive Salad</b>	16
Roasted Hazelnuts, Grilled Radicchio, Watercress, Citrus Vinaigrette	

### SALADS

<b>Roasted Pear Salad</b>	16
Gourmet Greens, Toasted Hazelnuts, Light Blue Cheese Crumble, Cognac Sultana Vinaigrette	
<b>Vertical Roots</b>	16
Tajin Spiced Roasted Rainbow Carrots, Squash & Parsnip Purees, Toasted Red Quinoa, Hotel Hive Honey	
<b>Organic Winter Greens</b>	15
Orange Mandarins Segments, Candied Pecans, Ginger Vinaigrette	
<b>Taste of Apples</b>	16
Roasted Apples, Pickled Apples, Greens, Cherries, Toasted Walnut, Apple Cider Vinaigrette	

### PALATE CLEANSERS

Frosted Frozen Red Grapes, Maple Sugar, Calvados	5.50
Cranberry Sorbet & Champagne Pearls	5.50

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# FESTIVE DINNER À LA CARTE

## CONTINUED

### ENTRÉES

<b>Free Range Turkey Roulade</b>	48
Sage & Apricot Brioche Stuffing, Cranberry Relish, Grainy Mustard Whipped Potatoes, Charred Brussels Sprouts, Rainbow Carrots, Traditional Pan Gravy	
<b>Crispy Skin Arctic Char</b>	52
Sauteed Winter Greens, Chive Mashed, Crisped Leeks, Meyer Lemon Reduction	
<b>Cider Smoked Chicken</b>	48
Smashed Sweet Potatoes, Charred Brussels Sprouts, Sun-Dried Cranberry Jus	
<b>Beef Tenderloin</b>	59
Wild Mushroom Ragout, Potato Savoyarde, Winter Root Vegetables, Pinot Noir Sauce	
<b>Slow Braised Beef Short Ribs</b>	59
Parsnip Potato Puree, Winter Root Vegetables, Oven Dried Tomato Chutney, Cabernet Wine Reduction	
<b>Pan-Roasted Salmon</b>	52
Cauliflower Puree, Tomato Couscous, Lemon Beurre Blanc	

### VEGETARIAN ENTRÉES

<b>Winter Vegetable Ravioli</b>	42
Smoked Tomato Cream, Black Olive Tapenade, Vegetable Hay	
<b>Roasted Butternut Squash Risotto</b>	42
Asiago Cheese	
<b>Truffle Goat Cheese Croquettes</b>	42
Caramelized Baby Beets, Gathered Wilted Greens, Dried Fruit Chutney	

### DESSERTS

<b>Profiteroles</b>	15
Grand Marnier Cream Filling, Belgium Chocolate Sauce, Praline Shards	
<b>Triple Chocolate Mousse</b>	15
Passion Fruit Gel, Pecan Praline	
<b>Warm Plum Pudding</b>	15
Chantilly Cream, Vanilla Brandy Sauce	
<b>Cranberry Cheesecake</b>	15
Gingerbread Crumb Base, Chocolate Lattice, Fresh Vanilla Bean Sauce	
<b>Spiced Pumpkin Pie</b>	15
Cinnamon Anglaise, Sundried Cranberry	
<b>Warm Gingerbread Cake</b>	15
Cranberry Compote, Cinnamon Gelato, Brandy Cream	

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## A DECEMBER TO REMEMBER | 92 PER GUEST

### SOUP

**Canadian Maple Roasted Butternut Squash Bisque**

### SALADS

#### **Traditional Caesar Salad**

Garlic Croutons and Shaved Parmesan Cheese

#### **Roasted Butternut Squash**

Sunflower Seeds, Cranberry, Baby Kale, Pickled Onion, Grainy Mustard Dressing

#### **Salt Baked Beet Salad**

Red Onion, Goat Cheese Crumble, Maple Cider Vinaigrette

#### **Festive Rotini Pasta Salad**

Roasted Winter Vegetable, Basil Pesto Vinaigrette

#### **Baby Greens & Arugula**

Pears, Sundried Figs, Toasted Pumpkin Seeds, Maple Vinaigrette

### BOARDS

#### **Local & International Artisan Cheese**

House Crackers, Hotel Hive Honey

#### **Local Cured Meats**

House Mustards, Pickles, Grilled Crostini

### HOT OFFERINGS

#### **Sous Vide Cooked Free Range Turkey**

Pan Gravy

#### **Sage & Apricot Brioche Stuffing**

#### **Cranberry Sauce**

#### **Citrus Crushed Seafood Medley**

Lemon Beurre Blanc

#### **Forest Mushroom Ravioli**

Goat Cheese, Pine Nuts, Wild Mushroom Ragout

#### **Buttermilk Whipped Potatoes**

#### **Winter Vegetable Medley**

Tossed in Extra Virgin Olive Oil

**\*ADD Rosemary Rubbed Premium Alberta Prime Rib & Horseradish | 16**

**\*ADD Sliced Honey Mustard Glazed Ham | 6**

### DESSERTS

#### **Eggnog Crème The Pot**

#### **Chocolate Cake Bites**

#### **Caramel Pecan Pie**

#### **Cheesecake Bites**

#### **Festive Cookies**

#### **Sliced Fruit & Berries**

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## SUGARPLUM CELEBRATION | 105 PER GUEST

### SOUP

#### Wild Mushroom Bisque

Roasted Mushrooms

### SALADS

#### Organic Mixed Greens

Spiced Pumpkin Seeds, Pomegranate Dressing

#### Brussels Sprouts Caesar

Anchovy Dressing, Romaine, Brioche Croutons, Shaved Parmigiano

#### Charred Asparagus

Cured Eggs, Boar Bacon, Herb Croutons, Pine Nuts, Truffle Emulsion

#### Dressed Heirloom Beet Salad

Red Onion, Goat Cheese Crumble, Maple Cider Vinaigrette

#### Winter Quinoa & Corn Salad

Cranberries, Toasted Cashews, Cilantro

#### Smoked Potato Salad

Lemon Rosemary Gremolata, Crispy Bacon, Olive Oil

### BOARDS

#### Local & International Artisan Cheese

House Crackers, Hotel Hive Honey

#### Smoked Salmon Gravlax

Capers, Pickled Red Onions, Lemon

#### Local Cured Meats

House Mustards, Pickles, Grilled Crostini

### SEAFOOD ON ICE

#### Chilled Poached Prawns, Soy Marinated Tuna Tartare, Mussels

On Ice Served with Cocktail Sauce & Lemons

### HOT OFFERINGS

#### Sous Vide Cooked Free Range Turkey

Traditional Pan Gravy

#### Sage & Apricot Brioche Stuffing

#### Cranberry Sauce

#### Lemon Pepper Crusted Salmon

Lemon Beurre Blanc, Orange & Lime

#### Braised Alberta Short Ribs

Confit Pearl Tomatoes, Natural Jus

#### Mushroom Ravioli

Goat Cheese, Pine Nuts, Asparagus, Leek & Wild Mushroom Ragout

#### Buttermilk Whipped Potatoes

#### Winter Vegetable Medley

Tossed in Extra Virgin Olive Oil

**\*ADD Rosemary Rubbed Premium Alberta Prime Rib & Horseradish | 16**

**\*ADD Sliced Honey Mustard Glazed Ham | 6**

### DESSERTS

#### Macaroons

#### Caramel Pecan Pie Bites

#### Festive Cookies

#### Eggnog Crème The Pot

#### Red Velvet Cake

#### Festive Cheesecake Bites

#### Sliced Fruit & Strawberries

**\*ADD Traditional Yule Log | 5**

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# WINE LIST

## WHITE WINE SELECTION

### **Fairmont Hotel Macdonald Private Label Chardonnay (Canada) | 63**

This Chardonnay from Western Canada, with a limpid and brilliant colour, welcomes notes of yellow apple and clementine. On the palate, the wine is dry and lively with roundness but without heaviness.

### **Gunderloch Riesling (Germany) | 65**

The pale straw colour is followed by a bouquet of peach, apricot, honey and floral notes. On the palate, it's light-bodied with a light spritz and delicate sweetness that is balanced by vibrant acidity from citrus flavours.

### **Spy Valley Sauvignon Blanc (New Zealand) | 79**

Passion fruit, ripe melon, herbal notes and hints of mineral come through on the nose. The fruit follows on the palate with great weight and crisp acidity.

### **Famille Perrin L'Oustalet White Blend (France) | 60**

Made by the famous Famille Perrin from the Rhone Valley, this pale golden wine is a blend of Marsanne and Viognier. Medium-bodied, easy to drink with flavours of tropical and citrus fruits.

### **KRIS Pinot Grigio (Italy) | 65**

Brilliant lemon-green in colour, KRIS offers enticing aromas of acacia flowers, citrus, tangerine, and hints of almonds.

### **Beringer Founders Estate Chardonnay (USA) | 69**

Concentrated aromatics of tropical fruits and depth. This wine was barrel fermented and aged exclusively in small French oak barrels for 16 months.

## RED WINE SELECTION

### **Fairmont Hotel Macdonald Private Label Merlot (Canada) | 66**

A rich, enveloping merlot with great intensity and a pleasant vein of freshness. Full-bodied, ripe but not too ripe with good quality new oak treatment that is on the path to integration. Notes of anise, pencil shavings, new leather and delicate exotic spice complement the generous fruit flavours of black cherry and blackberry.

### **Murphy Goode Pinot Noir (California) | 75**

This red wine has notes of vanilla from oak aging that adds complexity to the intense black cherry aromas and flavours of vibrant dark fruit. Together this leads to a perfect balance and bright acidity.

### **Santa Cristina Chianti Superiore (Italy) | 65**

Shows a ruby red color with purple highlights. The nose is complex with notes of violets and cherries well integrated with hints of spices. Palate is soft and enveloping with velvety tannins.

### **Knotty Vines Cabernet Sauvignon (USA) | 69**

Back fruit, spice, toast, coffee. Finish: Smooth. A bold, concentrated wine made from Cabernet Sauvignon and Merlot with splashes of Petite Syrah and Zinfandel. There's a finely tuned richness that leans to the decadent, with ripe black fruit framed by oak spice, toast, coffee and chocolate notes.

### **Tilia Malbec (Argentina) | 69**

Intense red color with violet hues. The nose displays fresh plum jam and violets laced with subtle vanilla and chocolate oak flavors. On the palate, a sweet, soft entry leads to a well-structured and long-lasting wine. The tannins are particularly smooth, lush and rounded.

# WINE LIST CONTINUED

## RED WINE CONTINUED

### **Liberty School Cabernet Sauvignon (USA) | 85**

Rich and spicy plum with hints of chocolate. Bold and flavourful with the structure to cellar.

### **Famille Perrin L'Oustalet Red Blend (France) | 60**

Blend of Grenache and Syrah. Light, fruity and easy to drink, with flavours of red berries and a little spice.

### **Tamari Ar Malbec (Argentina) | 85**

The aroma is powerful, highlighting the fruit expression, especially the black cherry and plum, in harmony with the notes of aging in wood. On the palate it is voluminous, friendly, and intense, with a good medium palate and an excellent tannic structure.

## ROSÉ

### **Chateau Minuty (France) | 90**

Aromatic harmony of grenache and cinsault offers some notes of peach and candied orange. The mouth is fresh and round. The grapes are carefully selected and come from the best soils of Côtes de Provence and come from vines cultivated in integrated farm way.

### **Mission Hill Estate Series Rosé (Canada) | 65**

The combination of the loamy sand soil and wonderful warm climate allows the grapes to completely ripen for full flavour. Supple with a hint of red berry and watermelon. Airy and light with a perfect balance of acidity

## SPARKLING & CHAMPAGNE

### **Piper Heidsieck Brut Champagne (France) | 175**

Pale lemon with fine bubbles; pronounced aromas of hazelnut, rye bread, green apple and citrus; extra-dry and medium body with resonating flavours and a creamy texture.

### **Vaporetto Prosecco (Italy) | 69**

Straw yellow with lively perlage, the bouquet is fresh, fruity and aromatic. On the palate, it characteristically combines softness and freshness thanks to perfectly balanced acidity and sugar.

### **Mionetto Prosecco Brut (Italy) | 75**

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced. This wine is perfect alone as an aperitif or as a delightful complement to appetizers such as prosciutto or mild cheeses.

### **Ayala Champagne (France) | 220**

Fashioned from Pinot Noir and Chardonnay grapes from Grand and Premier Vineyards, plus a small quantity of Pinot Meunier for additional fruit and vivacity, Ayala's Brut offers a harmonious bouquet of apple blossoms, freshly baked bread and white flowers.

### **Dom Perignon Vintage Champagne (France) | 650**

A blend of Chardonnay and Pinot Noir. In its youth it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity. It really is an impressive Champagne; arguably one of the best Grandes Marques out there.

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# BEVERAGE SERVICE

	HOST BAR Host Bar Prices Are Subject to 5% GST and 20% Service Charge	CASH BAR Cash Bar Prices Include 5% GST and 20% Service Charge
Premium Tier (1oz) White Claw Vodka, Beefeater Gin, Bacardi Superior Rum, Villa One Silver Tequila, Jim Beam Rye, The Famous Grouse, Bayou Dark Rum, Canadian Club, Bearface Whisky	9.75 per drink	11.75 per drink
Luxury Tier (1oz) Belvedere Vodka, Absolut Elyx Vodka, The Botanist Gin, Bacardi Superior Rum, Bacardi Gran Reserva 10 yr. Rum, Villa One Reposado Tequila, Woodford Reserve Bourbon, Knob Creek Rye, The Macallan Double Cask 12 yr. Scotch, Martini & Rossi Vermouth	15 per drink	18.25 per drink
Domestic Beers Budweiser, Bud Light, Michelob Ultra, Kokanee, Alexander Keith's, Alley Kat Scona Gold, Alley Kat Full Moon	9 per drink	10.75 per drink
Imported Beers Corona, Stella Artois, Heineken, Peroni	10 per drink	12 per drink
Non Alcoholic Beer	6 per drink	7.75 per drink
House Wine (5 oz)	14 per drink	17 per drink
Liqueurs and Cognacs (1oz) Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP, Cointreau, Bailey's Irish Cream	12 per drink	15.50 per drink
Coca-Cola Soft Drinks, Juices and Mineral Water	5 per drink	6.25 per drink

We follow ProServe guidelines (1 oz pours).

If less than \$500.00 net consumption per bar, a labour charge will apply: \$40.00/hr. for a minimum of 3 hours each.

A cashier charge of \$120.00 will be applied to cash, subsidized and ticketed bars.

We provide the following on our bars - Dry and Sweet Vermouth. No charge for soft drinks used as mixers.

Fairmont Hotel Macdonald will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

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# BAR ENHANCEMENTS

## SIGNATURE COCKTAILS

Enhance your bar with a few of our most requested festive cocktails.

*Minimum of 25 cocktails per specialty cocktail.*

### **ALMOND & CRANBERRY OLD FASHIONED** | 22

Fairmont Hotel Macdonald Private Label Bourbon, Almond and Cranberry Syrup,  
Fairmont Hotel Macdonald Bitters

### **SPICED POMEGRANATE MARGARITA** | 21

Villa One Tequila, Pomegranate, Rosemary, Jalapeno Slices, Fresh Lime

### **FESTIVE FIZZ** | 21

Veuve Cliqout, Candy Cane syrup, Pomegranate

### **SIGNATURE NON-ALCOHOLIC COCKTAIL**

### **GINGERBREAD 75** | 13

Seedlip, Pomegranate, Rosemary, Lime, Gingerbread Syrup

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