

WEDDING MENUS



Welcome to Fairmont Hotel Macdonald -
The Heart and Soul of Edmonton.

Now and Forever.

Since 1915, Fairmont Hotel Macdonald has been home to Edmonton's most distinctive and celebrated occasions. Whether it's a milestone affaire, a corporate gathering or a dream wedding, our experienced team's commitment to service excellence ensures that your event will be cherished for years to come.

Executive Chef John Lance is renowned for his commitment to creating unforgettable dining experiences. His discerning approach to offering only the highest quality ingredients, coupled with a commitment to sourcing sustainable products from local producers, delivers extraordinary culinary experiences that also care for our planet. Chef Lance's culinary passion is deeply rooted in the joy of bringing people together at the table to share moments and create memories.

It is our privilege to celebrate the rich flavours and fresh ingredients that Alberta has to offer. Our menus are thoughtfully designed to showcase the harvests of nearby farms and producers, reflecting our dedication to quality and sustainability.

We believe that event dining should extend beyond our masterfully executed menus and luxury spirits, and become immersive experiences that take guests on a culinary journey through our province. Our expert team of hospitality professionals eagerly await the opportunity to welcome you, and welcome you back, to Fairmont Hotel Macdonald.



EXECUTIVE CHEF, JOHN LANCE

RECEPTION

DINNER

WEDDING PLATED
DINNER

THE WEDDING
BUFFET

LATE NIGHT EATS

BAR



RECEPTION





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PASSED HORS D'OEUVRES

Prices are per dozen. Minimum 2 dozen per selection. *indicates signature item

COLD

Burrata Crostini, Balsamic & Marinated Peppers (G, D, Veg)	51
Local Goat Cheese Tart, Oven Dried Tomato, Noble Reduction (G, D, Veg)	49
Compressed Watermelon, Goat Cheese, Basil Crisp (D, Veg)	49
Herb Polenta Bites, Romesco Sauce (V, N)	49
Vietnamese Roll, Mint, Pineapple, Julienned Peppers, Sweet Chili (V)	49
Grilled Asparagus Ricotta Crostini, Prosciutto Chip (G, D)	51
*Local Duck Confit Salad, Celery, Chive, Haskap Berry Jam, Puri Shell (G)	54
Poached Tiger Shrimp, House Cocktail Sauce, Preserved Lemon (SF)	55
Albacore Tuna Cone, Sesame Soy Reduction (S, G)	54
*Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)	54
*Foie Gras Mousse, Brioche Toast, Iron Hive Mead Blackberry Jam (G, D)	57
AAA Alberta Beef Tartare, Potato Chip, Black Pepper & Truffle Aioli	55
*Sweet Corn & Crab Flan Tartlet (G, D, SF)	49
East Coast Canadian Oysters, Mignonette (SF) *5 dozen minimum order	66

HOT

Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)	49
Roasted Squash & Fontina Tart (G, D, Veg)	49
*Twice Baked Fingerling Potatoes, Crème Fraiche, Boar Bacon, Chive (D)	49
Shaved Alberta Beef, Horseradish Mousse, Gougere (G, D)	51
Potato & Kale Pakora, Mint Coriander Chutney (V)	49
Vegetable Samosas, Tamarind Chutney (G, V)	49
Jerk Spiced Chicken Satays, Coconut Peanut Sauce (N)	54
Crispy Chicken 65, Green Onions, Cilantro (G)	54
*Braised Beef, Queso Fresco, Pickled tomato, Pastel de Choclo, Corn Chip (D)	54
Beef Empanadas, Olive Crust, Chimichurri (G)	54
*Maple & Ice Wine Glazed Salmon Lollipops, Fennel Pollen (S)	54
Fried Coconut Shrimp, Gochujang & Caramelized Mango Dip (G, SF)	55
Scallops Wrapped in Double Smoked Bacon (SF)	55

Veg - Vegetarian · V - Vegan · G - Contains Gluten · N - Contains Nuts · D - Contains Dairy · S - Contains Seafood · SF - Contains Shellfish



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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). * Minimum charge is for 40 people.

Additional charge of \$120 for stations with fewer than 40 people.

PACIFIC RIM | 41

Based on 4pcs per person

Selection of Seafood & Vegetable Maki (S, G, Veg)

Dynamite & California Rolls (G, S, SF)

Assorted Nigiri (S, SF)

Steamed Edamame, Sesame, Sea Salt (V)

Pickled Ginger, Wasabi, Soy Sauce (G)

*Add Sashimi for an additional 9 per person
(G, D, S, SF)

*Add Antigriddle Tuna Tataki Station for an additional
12 per person (S)

PEKING DUCK STATION | 27

Bao Bun, Pickled Cucumber, Cilantro,
Scallions, Hoisin, Sriracha, Prawn Crackers,
Fortune Cookies (G)

TACO STAND | 31

Carne Asada, Grilled Flank Steak,
Charred Scallion, Smoked Paprika

Chicken Tinga, Chipotle Pulled
Chicken & Caramelized Onions

Roasted Corn & White Bean Stew (V)

Soft Shell Taco, Jicama Slaw,
Guacamole, Sour Cream,

Pico de Gallo Salsa, Sour Cream,
Corn Chips (G, D)

CHARCUTERIE & CHEESE BAR | 33

Artisanal Cheese Board

Aged White Cheddar, Brie, Blue Cheese, Grapes,
Assorted Spiced Nuts, Fig Jam, Walnut Raisin Crisps

Freshly Sliced Baguette (G, D, N)

Assorted Artisanal Cold Cut Board

Local Meat Selection

House-made Pickled Vegetables,
Pickled Spiced Red Bell Peppers, Pear Chutney

Artisanal Flavoured Mustards,
Herb Flatbread (G, N)

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DOLCE FAR NIENTE | 26

- Assorted Focaccia, Ciabatta & Breadsticks (G)
- Assorted Salami & Marinated Olives
- Burrata & Mozzarella, Basil & Sea Salt (D, Veg)
- Extra Virgin Olive Oil & Aged Balsamic Vinegar
- Mushroom & Prosciutto Sicilian Arancini (G, D)
- Bruschetta, White Bean & Artichoke Spreads (Veg)

COAST TO COAST | 41

- Freshly Shucked Canadian Oysters (SF)
- Poached Shrimp, Snow Crab, Marinated Mussels (SF)
- Sustainably Sourced Smoked Salmon (S)
- Lemon, Cracked Pepper Mignonette, Tabasco, Horseradish
- Marie-Rose Sauce (D)
- Cocktail Sauce

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CARVING STATIONS

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SLOW ROASTED BEEF STRIPLOIN | 350

Serves 22
Grainy & Classic Mustards, Mini Rolls, Red Wine Jus (G)

ALBERTA PRIME RIB | 375

Serves 22
Crusty Rolls & Mushroom Jus (G)

WHOLE TURKEY | 300

Serves 22
Cranberry Mayo & Mini Buns (G)

WHOLE SALT-BAKED SALMON | 325

Serves 20
Fennel & Citrus Slaw, Lemon Aioli & Pumpernickel Crisps (G, S)

COAST TO COAST OYSTER BAR | 66 / DOZEN

Minimum Five Dozen
Freshly Shucked Oysters on Ice
Lemon, Mignonette Sauce, Tabasco & Horseradish (SF)

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DESSERT STATIONS

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SWEET TOOTH

LONG TABLE DESSERT | 28

Includes selection of fruit coulis and sweet sauces

Assorted Cakes, Squares, Pies, Macarons (G, D, N)

FLAMBÉ STATION* | 27

MADE LIVE TO ORDER

CHOOSE ONE OF THE FOLLOWING OPTIONS

Bananas Foster, Cherries Jubilee, Crêpes Suzette (G, D, Veg)

Accompanied by: Chantilly Cream & Caramel Sauce,

Chocolate Curls, Fruit Coulis

MACARON TOWER

50 PIECES | 199

100 PIECES | 389

Vanilla, Raspberry, Chocolate, Pistachio (N, D)

COCOA BEAN | 35

Chocolate Fountain

Diced Seasonal Melon, Strawberries, Marshmallows,
Cubed Signature Bread Pudding

Double Chocolate Cake, Rice Crispies, Waffle Bites

Dark & White Chocolate Almond Bark (G, D, N, Veg)

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WEDDING PLATED DINNER

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.

GRANDEST OF LOVE | 125

Final guarantee of pre-selected guest entrée choices required seven days in advance.

Pan-Seared Diver Scallop

Granny Smith Apple & Double Smoked Bacon Vinaigrette, Celery Heart Salad (SF)

~

Atlantic Lobster Bisque

Chili Oil (D, SF)

~

Champagne Sorbet (V)

Sea Salt & Black Pepper AAA

Beef Tenderloin

Buttermilk Mash, Black Peppercorn Jus (D)

Or

Alberta Lake Trout (G, D, S)

Herb Couscous, Heirloom Carrot, Brown Butter Sauce

Or

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce, Roasted Baby Beets (G, D, Veg)

Dark Chocolate Hazelnut Cake

Callebaut Chocolate Sauce, Chantilly Cream (G, D, N, Veg)

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NORTHERN LIGHTS | 95

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Burratina

Grilled Peach, Tomato Tartare, Shaved Vegetables, Wheat Crisp, Olive Oil (G, D, Veg)

~

Lemon Sorbet (V)

Braised AAA Alberta Beef Short Ribs

Beluga Lentil Du Puy Ragoût, Roasted Carrot, Pommery Mustard Sauce

Or

Grilled Salmon

Rosemary-Parmesan Polenta, Broccolini, Olive-Caper Relish (D, S)

Or

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce, Roasted Baby Beets (G, D, Veg)

Honey Saffron Crème Brûlée

Toasted Almond Madeline (D, N, Veg)

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PLATED DINNER

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\$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

CHOOSE ONE SOUP, SALAD AND/OR APPETIZER, ENTRÉE & DESSERT FOR ALL GUESTS

HOT APPETIZER

- Lentil Sicilian Arancini** | 17
Caramelized Shallot Jam, Roasted Pepper Sauce (V, G)
- Confit Duck Leg Tartlet** | 18
Lemon Herb Goat Cheese, Haskap Jam, Petit Salad
- Pan-Seared Diver Scallop** | 23
Caramelized Parsnip Purée, Shaved Baby Vegetables
- Sous Vide Charred Octopus** | 22
Kalamata & Sundried Tomato Tapenade,
Smashed Fried Heirloom Potatoes (SF)
- Truffle-Infused Beef Belly** | 19
Chive Potato Purée, Maple Bourbon Glaze

COLD APPETIZER

- Confit Tomato Tart** | 15
Chicory & Endive Salad, Crispy Onion, Balsamic Glaze (Veg, G)
- Atlantic Salmon Tartare** | 17
Asparagus, Pickled Cucumber, Salmon Roe, Crostini (S, G)
- Alberta AAA Beef Carpaccio** | 17
Shaved Parmesan, Chive, Truffle Aioli, Crostini (G, D)
- Seared Albacore Tuna** | 16
Fennel, Avocado, Orange Supreme (S)

SOUP

- Celeriac & Parsnip Velouté** | 14
Root Vegetable Chips,
Sherry Gastrique (D, Veg)
- Wild Mushroom Bisque** | 15
Grilled Shimeji Mushrooms,
Pine Nuts (Veg, N)
- Roasted Corn & Lavender Soup** | 15
Chipotle Crème Fraiche (D, Veg)
- Maple Roasted Butternut
Squash Soup** | 14
Lentil Fritter (V)
- Shellfish Bisque** | 18
Pulled Crab Meat, Prawn Cracker,
Chili Oil (D, SF)

SALAD

- Baby Gem Caesar** | 15
Herb Crouton, Grana Padano,
Roasted Garlic Caesar Dressing (G, D)
- Waterlot Wedge Salad** | 16
Smoked Blue Cheese, Bacon Bits, Chive,
Green Goddess Dressing (D)
- Roasted Beet Salad** | 16
Spinach & Arugula, Feta Crumble,
Beet Purée, Crushed Candied Pecans,
Citrus Dressing
(D, N, Veg)
- Heirloom Carrot Medley** | 15
Hay Smoked Baby Carrot, Carrot Purée,
Confit Carrot Medallions, Baby Kale,
Honey Mead Dressing (Veg)
- Squash Panzanella** | 17
Roasted Squash, Burrata, Torn Crispy Sourdough,
Basil, Sundried Tomato Pesto Sauce (G, D, Veg)

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PLATED DINNER CONTINUED

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

ENTRÉES

FIELD

Black Truffle & Ricotta Sacchetti Pasta | 40
 Parmesan & White Balsamic Cream Sauce,
 Roasted Baby Beets (G, D, Veg, N)

Cauliflower '65' | 39
 Quinoa Jewel Salad, Yogurt Sauce (D, Veg)

Wild Mushroom Risotto | 40
 Baby Arugula & Tomato Confit, Aged Gouda (D, Veg)

Add Grilled 3pc Prawns Or Chicken Breast +10

Lentil Croquette | 40
 Baby Arugula & Tomato Relish (D, Veg)

WATER

Pan Roasted Lake Trout | 50
 Spinach Gnudi, Heirloom Carrot, Corn Emulsion (G, D, S)

Fennel & Coriander Crusted Salmon | 51
 Crushed Heirloom Potato, Broccolini, Ajo Blanco (D, S, N)

Miso Roasted Sable Fish | 55
 Squash & Mushroom Risotto, Roasted Garlic Edamame,
 Sesame Citrus Sauce (D, S)

RANCH

Pan-Seared Chicken Supreme | 47
 Baby Vegetables, Herb Potato Gratin,
 Romesco Sauce (D, N)

**Maple-Pommery Mustard
 Roasted Half Chicken** | 51
 Fried Rosemary Polenta, Summer Squash,
 Chimichurri (D)

Espresso Rubbed Beef Short Ribs | 58
 Haricot Vert, Baby Vegetables, Horseradish
 Whipped Potato, Merlot Demi-Glace (D)

**Slow Roasted Tenderloin
 AAA Alberta Beef** | 60
Rangeland Farms Bison | 65
 Leek & Potato Rosti, Root Vegetables,
 Haskap Berry Jus

Alberta Lamb Rack | 72
 Brown Butter Wheat Berry, Grilled Parsnip,
 Haricot Vert, Chimichurri (G)

DESSERT

Blueberry Lemon Cheesecake | 16
 White Chocolate Tuille (G, D)

Tiramisu | 15
 Almond Praline, Candied Citrus (G, D, N)

Dark Chocolate Hazelnut Cake | 15
 Cocoa Crumb, Haskap Berry Coulis (G, D, N)

Milk Chocolate Tart | 15
 Honeycomb, Dulce De Leche, Vanilla Ice
 Cream (G, D)

Warm Sticky Toffee Date Pudding | 15
 Caramel Sauce, Anglaise, Chantilly (G, D, N)

Croquembouche | 23
 Honey Cream Filled Profiteroles,
 Spun Honey Sugar (G, D)

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INTERMEZZO

INTERMEZZO COURSE | 5.50

- Blackberry Mead Granite (Veg)
- Limoncello Sorbet (V)
- Champagne Sorbet (V)
- Gin & Tonic With Lime Granite (V)

CHEF ENHANCEMENT RECOMMENDATIONS

- Locally Inspired Cheese Course** 15 / person
3 Types of Canadian Cheese, Grapes, Preserves,
Dried Fruit, Berries, Walnut Crisps (G, D, N)

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DINNER À LA CARTE

Priced based per person, choose one appetizer, entrée, dessert, and beverage for all guests.

KIDS CORNER | 29

CHOOSE ONE APPETIZER

Homemade Chicken Noodle Soup (G)

Veggies & Dip (D, Veg)

Cucumber, Celery, Carrot & Cheese Sticks
Ranch Dressing

CHOOSE ONE ENTRÉE

Chicken Dinner (D)

Pan Seared Chicken Breast, Corn & Peas,
Mashed Potatoes

Penne Pasta (G, D)

Tomato Sauce & Alberta Beef Meatballs

Crispy Chicken Fingers

Homemade Fries & Plum Sauce (G, D)

CHOOSE ONE DESSERT

Fruit Salad (V)

Fresh Seasonal Berries

Milk Chocolate Mousse Cup (D)

White Chocolate Shavings

Chocolate Brownie (G, D, N)

Vanilla Ice Cream

CHOOSE ONE BEVERAGE

Milk (D)

Apple Sparkle (V)

Unsweetened Apple Juice &
Sparkling Water

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THE WEDDING BUFFET

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All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

A GRAND ROMANCE | 128

COLD

Assorted Artisan Rolls, Whipped Butter (G, D)
 Bitter Greens, Dried Berries, Fennel, Candied Walnuts,
 Hotel Macdonald Honey Vinaigrette (Veg, N)
 Baby Heirloom Beet Salad, Orange Supremes,
 Local Mead Dressing (V)
 Albacore Tuna Nicoise Salad (S)
 Seasonal Grilled & Roasted Vegetables
 & Antipasti (V)
 Canadian Cheese Board, Grilled Baguette,
 Dried Fruits & Nuts (G, D, N)
 Local Charcuterie Platter, Pickles,
 Olives & Condiments

HOT

Pan Seared Alberta Lake Trout,
 Trout Roe Chive Beurre Blanc (D, S)
 Roasted Chicken Supreme, Pommery Jus
 Beef Striploin, Horseradish and Grainy Mustard
 & Red Wine Jus
 Foraged Mushroom Ravioli, Toasted Pine Kernels,
 Truffle Cream (D, G)
 Buttermilk Whipped Potatoes (D, Veg)
 Hay Smoked Roasted Root Vegetables,
 Fine Herbs (Veg)
 Maple Glazed Squash, Toasted Pecans (Veg, N)

DESSERTS

Desserts are based on 3 pieces per person

Vanilla Bean Cheesecake (D, G, Veg)
 Chocolate Pot De Crème (D, G, Veg)
 Lemon Meringue Tartlets (D, G, Veg)
 Haskap Berry Panna Cotta (D, G, N, Veg)
 Carved Assorted Melon (V)

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CASTLE ON THE RIVER | 109

Caramelized Celeriac & Parsnip Soup

Maple Bourbon Crème Fraiche, Root Vegetable Chips (D, Veg)

Gem Caesar Salad

Torn Sourdough, Aged Parmesan, Pickled Onion, Roasted Garlic Caesar Dressing (G, D)

Hydroponic Greens

Shaved Garden Vegetables, Honey Mead Vinaigrette (Veg)

Salt Roasted Beet Salad

Orange, Fennel, Goat Cheese, Puffed Grains (G, D, Veg)

Locally Inspired Charcuterie & Cheese Board

House Mustards, Marinated Olives, Pickles, Peppers, Nuts, Grilled Bread (G, D, N)

Seafood Platter

Poached Prawns On Ice, Smoked Salmon, Honey Mussels, Crab Legs, House Pickles, Mignonette, Marie Rose Sauce, Hot Sauce, Lemons (S, SF)

Honey-Glazed Cornish Hen

Whole Mustard Bourbon Jus

Cedar Plank Maple-Glazed Salmon

Citrus & Herb Butter Sauce (D, S)

Grilled AAA Flank Steak

Pickled Shallot, Salsa Verde, Red Wine Reduction

Butternut Squash Ravioli

Honey Glazed Squash, Pepitas, Sage, Parmesan Brown Butter Sauce (G, D, Veg)

French Green Beans

Lemon Butter, Sea Salt (D, Veg)

Sweet Potato & Kale Hash

Red Onions, Grainy Mustard (V)

Lemon Meringue Tart (G, D, Veg)

Berry Bread Pudding (G, D, N, Veg)

Chocolate Pot De Crème (D, Veg)

Hand Carved Fruits (V)

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ZERO-GRAIN | 95

GLUTEN-FREE BUFFET

Wild Mushroom Bisque (V)

Quinoa Salad (D, Veg)

Toasted Almonds, Dried Cranberries,
Feta Cheese, Chive, Herb Pesto

Salt Roasted Beet Salad (D, Veg)

Orange, Fennel, Goat Cheese, Pickled Onion

Zucchini & Eggplant Antipasti (V)

Grilled Onion Salad, Pea Shoots

Marinated Artichoke Heart & Cherry Tomato Salad

Cured Black Olives, Baby Basil, Aged Balsamic
Vinegar, First Pressed Olive Oil

Seared Salmon

Chickpea & Shaved Fennel Salad,
Corn & Pepper Relish (S)

Alberta Beef Short Ribs

Mushroom Rosemary Jus

Lemon & Garlic Grilled

Chicken Supreme

Pink Peppercorn Cream Sauce (D)

Roasted Root Vegetables (V)

Lentil & Wild Rice Pilaf (V)

Honey Saffron Crème Brûlée (D, Veg)

Orange Chocolate Torte (D, Veg)

Coconut Panna Cotta (V)

Haskap Berry Compote

Veg - Vegetarian · V - Vegan · G - Contains Gluten · N - Contains Nuts · D - Contains Dairy · S - Contains Seafood · SF - Contains Shellfish

All prices are subject to a service charge of 20% plus 5% GST and are valid for all events through December 2024. Subsequent years will be subject to an increase of approximately 5%. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.



RECEPTION

DINNER

WEDDING
PLATED DINNER

THE WEDDING
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THE WEDDING BUFFET CONTINUED

At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours. Buffets are for consumption at the hotel and cannot be taken home. All prices are per person. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people.

All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

INDIAN WEDDING BUFFET | 120

Kachumber Salad

Cucumber, Tomato, Onion, Coriander (V)

Papdi Chaat

Crushed Potato, Sweet Yogurt (G, D, Veg)

Indian Green Salad

Cucumber, Tomato, Onion, Chili (V)

Curried Chickpeas

Cherry Tomatoes, Cucumber, Cilantro, Shaved Paneer, Chaat Masala (D, Veg)

House-Made Raita, Pickles & Papadums (G, D)

Butter Chicken

Black Cardamom-Infused Rich Tomato Gravy (D)

Lamb Rogan Josh

Aromatic Lamb Curry With Broiled Spices

Jackfruit Biryani (D, Veg)

Marinated Jackfruit, Saffron-Infused Basmati Rice

Aloo Gobi (V)

Cauliflower, Potato, Cumin, Turmeric

Dal Makhani (D, Veg)

Lentils, Spices, Butter & Cream

Jeera Rice (D, Veg)

Naan Bread & Roti (D, G, Veg)

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, N, Veg)

Gulab Jamun (D, N, Veg)

Ras Malai (D, N Veg)

Sliced Fresh Fruits & Seasonal Berries (V)

Chai Tea (D, Veg)

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LATE NIGHT ENHANCEMENTS

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 25 people.

LATE NIGHT EATS

Late night reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Maximum service time of 2 hours.

CHICKEN WING STATION | 42 / DOZEN

CHOOSE ONE STYLE

Honey Garlic, Salt & Pepper, BBQ,
Spicy Sriracha Blue Cheese & Ranch Dips (D)
Crispy Vegetable Sticks

POUTINE BAR | 26

Roasted Chicken, Crispy Fries
Cheese Curds (D)
Traditional Gravy (D)
Chopped Chives
Crispy Onions (G)

NACHO STACK | 24

Corn Chips
Shredded Cheese (D)
Salsa & Sour Cream (D)
Olives & Diced Tomato
Green Onions & Pickled Jalapeño

* Add pulled pork or roasted chicken
for an additional \$3 per person

SLIDERS | 29

Alberta Beef Slider, Bacon, Cheddar,
Ketchup, Mustard (D, G)
Pulled Chicken Slider, Pickle,
Lemon Mayo (D, G)
Pakora, Hummus, Pickled Red Onion,
Hummus (G, V)
Yukon Golden Fries
Tomato Ketchup

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BAR





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WHITE WINE SELECTION

Imagery Chardonnay (California, USA) | 61

Crisp and elegant, this Chardonnay radiates aromas of apple, lime and pear. Subtle oak and a touch of Chenin Blanc boost this wine's brightness and overall liveliness. Balanced flavors of green apple and vanilla, followed by complex layers of fruit and spice lead to an elegant creamy finish. Natural varietal characteristics of Chardonnay shine through without being overshadowed by dominant oak notes.

Gunderloch Riesling (Germany) | 66

The pale straw color 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) | 55

From the Rhône Valley, this pale golden wine is a blend of Marsanne and Viognier. Medium-bodied, easy to drink with flavors of tropical and citrus fruits.

KRIS Pinot Grigio (Italy) | 65

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

McManis Chardonnay (California USA) | 79

Light golden straw in color with bright fruit aromas of pear, melon, and peach. The palate is driven by notes of stone-fruit, banana, vanilla, and a hint of buttered popcorn. Rich and decadent, this Chardonnay can be enjoyed on its own or with a delicious meal.

Bord Elegance Laudun Cotes du Rhône Villages Blanc (FRANCE) | 74

The effusive nose of apple, sliced pear and white peach pulls you into this bold dry white that has some positive tannins and healthy acidity to balance the full body.

Parés Baltà Blanc de Pacs (SPAIN) | 69

Very intense aroma, full, dominated by ripe white fruits, such as pear and apple, on a light floral background. In the mouth it is fresh and displays a good acidity. Its passage is smooth, leaving an intense memory of fruit and a sensation of freshness.

Sterling Vintners Chardonnay (California USA) | 69

Deep yellow straw colour; upfront aromas and flavours of pear, oaky vanilla and cantaloupe; extra dry, medium bodied, well balanced with good length.



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RED WINE SELECTION

Fairmont Hotel Macdonald Private Label Merlot (Canada) | 65

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, new leather and delicate exotic spice complement the generous fruit flavours of black cherry and blackberry.

Antinori Peppoli Chianti Classico (Italy) | 95

A food-friendly Chianti Classico made on the historic Pèppoli estate, whose vineyards date back to the middle ages. Features dark plum, floral, chocolate, chestnut and rye bread notes.

Catena Malbec (Argentina) | 66

The berry and floral character comes through clearly on the nose and palate with a medium body, a medium-tannin backbone and a dark-walnut aftertaste.

Famille Perrin L'Oustalet Red Blend (France) | 55

Blend of Grenache and Syrah. Light, fruity and easy to drink, with flavors 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.

Beringer Founders' Estate Pinot Noir (USA) | 65

Fruit forward with bright flavors of red cherry and currant, beautifully complemented by cedar and cinnamon spice.

McManis Cabernet Sauvignon (California USA) | 79

Dark garnet in color with a bouquet full of blueberry, blackberry and black cherry notes and a hint of smoke. Medium-bodied on the palate with juicy black currant and black cherry flavours, it finishes with rounded, creamy tannins and a hint of mocha.

Tierra Rica Organic Cabernet Sauvignon (Chile) | 64

Rich and robust flavors of plum, black cherry, blackberry and smoky oak lead to a warm and lengthy finish.

JL Chave Selection, Côtes du Rhône Mon Coeur (France) | 95

This round, soft, ready-to-drink wine offers layered, tangy dark fruit with a sprinkling of black pepper spice adding depth. Ripe tannins provide good structure. A classic, approachable Rhône red.

Mission Hill Cabernet Merlot (CANADA) | 84

A full-bodied wine, Merlot and Cabernet Franc provide backbone to Cabernet Sauvignon's structure with a touch of Petit Verdot for extra body and tannins. Red cherry and cassis aromas are on the nose and extend through to the first sip. Sage, vanilla, lavender, and sandalwood notes intermingle.

Sterling Vintners Cabernet Sauvignon (USA) | 69

Opaque ruby color; scents of plum, chocolate, blackberry and spice; medium bodied, soft, silky tannins, ripe black fruit on the palate.



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SPARKLING & CHAMPAGNE SELECTION

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) | 175

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.

JP Chenet ICE EDITION Sparkling wine (France) | 55

Intense, with notes of white flowers, tropical fruits and citrus. Creamy and smooth, very pleasant and well balanced.



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SIGNATURE COCKTAILS

Minimum of 25 cocktails per specialty cocktail selection. All pricing per drink; subject to service charge of 20% + 5% GST.

Empire Signature Old Fashioned | 21

Fairmont Hotel Macdonald Private Label Bourbon, Lot 35 Lapsang Tea Syrup, Fairmont Hotel Macdonald Bitters
(On tap option available)

Chipotle Pineapple Margarita | 22

Tromba Tequila, Peated Chipotle Pineapple, White Claw Pineapple, Blueberries, Lime
(On tap option available)

Olive Oil Washed Martini | 22

Extra Virgin Olive Oil Washed Gin, Vermouth

The Monarch | 21

Dark Rum, Calvados, Allspice Dram, Fairmont Hotel Macdonald Honey Syrup, Lemon Juice

Elderflower Spritz | 20

White Peach, Elderflower Syrup, Prosecco, Orange

White Chocolate Espresso Martini | 21

Citron Vodka, Espresso, Baileys, White Chocolate Liqueur

ZERO PROOF COCKTAILS

Orange Mule | 14

Seedlip Grove 42, Orange, Brown Sugar, Ginger Beer

Creamy Lemonade | 13

BECKETT'S 27 COCONUT CASK, Coconut Milk, Lemon Juice, Honey, Sparkling Water

Skinny Paloma | 12

Sobrii O-Tequila, Agave Syrup, Lot 35 Waterfront Tea

Inspire Chocolate Martini | 14

SOLBRU FOCUS + INSPIRE Botanical, Almond Milk, Chocolate Syrup, Dairy Free Cream

CAPITAL E | 14

Seedlip Garden 108, Green Apple, Cucumber Cordial, Fresh Lime, Basil, Club Soda

Ginger Peach Soda | 12

Ginger, Peach, Seltzer water, Simple Syrup, Mint

Blueberry Lemonade | 12

Blueberries, Freshly Squeezed Lemon Juice, Simple Syrup, Vivreau Still Water

Yushi Fizz | 13

Yuzu Juice, Elderflower Cordial, Simple Syrup, Honey, Soda Water

Tropical Fusion | 13

Mango Juice, Passionfruit Purée, Coconut Water, Mint



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BEVERAGE SERVICE

	HOST BAR Subject to taxes & fees.	CASH BAR Includes taxes & fees.
Premium Tier (1 oz) 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, Vaporetto Prosecco, Martini & Rossi Vermouth	9.75 per drink	11.75 per drink
Luxury Tier (1 oz) 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
Coca-Cola Soft Drinks, Juices and Mineral Water	5 per drink	6.25 per drink
Non Alcoholic Beer/ Cider	6 per drink	7.75 per drink
House Wine (5 oz)	14 per drink	17 per drink
Liqueurs and Cognacs (1 oz) Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP Cointreau, Bailey's Irish Cream	12 per drink	15.50 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 and juices 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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BEVERAGE SERVICE

Non Alcoholic Package | price based per person

- 1 hour Package | 15 per person
- 2 hour Package | 24 per person
- 3 hour Package | 33 per person
- 4 hour Package | 40 per person

Package Includes - Assorted Soft Drinks, Juices.

Your choice of 4 items from Zero Spirits, Zero Proof Beers & Ciders, Dealcoholized Wines, Zero Proof Beverages & Mocktails.

Zero Proof Spirits | Host Bar 6 per drink | Cash Bar 7.75 per drink

- The Spirit of Bourbon
- HP Juniper Single Malt
- Captain Morgan Spiced Gold 0.0
- Bluff Rum
- Tanqueray 0.0
- Seedlip Garden 108
- Beckett's 27 Coconut Cask
- Sobrii 0-Tequila
- Solbru Focus + Inspire Botanical

Zero Proof Beers & Ciders | Host Bar 6 per drink | Cash Bar 7.75 per drink

- Collective Arts IPA
- Collective Arts – Hazy Pale Ale
- Collective Arts – Emerald Stout
- Peroni – Nastro Azzuro Pilsner 0.0
- Bulwark Original Craft Cider
- Bulwark Orchard Peach Cider
- Bulwark Triple Berry Cider

Dealcoholized Wines | Host Bar 6 per drink | Cash Bar 7.75 per drink

- Ariel Chardonnay
- Teetotaler White
- Leitz Eins-Zwei - Rose
- Sangre De Toro - Syrah - Red
- Ariel - Cabernet Sauvignon
- Henkel Trocken Zero Sparkling
- Deinhard Zero Riesling Wolf Blass Zero Shiraz

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