



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024



Fairmont
CHÂTEAU LAURIER



FAIRMONT
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BANQUET MENU 2024

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OUR CULINARY PHILOSOPHY IS BASED ON FRESH, SEASONAL INGREDIENTS AND SIMPLE DISHES THAT ARE INSPIRED BY THE HEART AND SOUL OF OUR EASTERN CANADA REGION. WITH GREAT CARE AND ATTENTION TO DETAIL, OUR TEAM WILL ACCOMMODATE ANY SPECIAL REQUESTS YOU MIGHT HAVE.

Fairmont is committed to your health and well-being by preparing all cuisine without artificial Trans Fat.

Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.15% of food sales and 9.72% of beverage sales is a gratuity paid to the servers of the Hotel and other service personnel. 5.85% of the surcharge fee on food sales and 8.28% of the surcharge fee on beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice.

The mandatory surcharge fee will be posted to the Master Account. All prices are in Canadian Dollars and are valid for events occurring from January 2024 onwards.

Additional charge of \$12 per person will apply for orders less than noted minimums on menus.

Menu items may contain nuts and nut by-products. Please advise your Catering or Conference Services Manager of any allergies. Please inquire about gluten free, sustainable or organic menu alternatives for your group function.

Menus and prices are subject to change without notice.





FAIRMONT
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BANQUET MENU 2024

BREAKFAST





FAIRMONT
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BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BREAKFAST • CONTINENTAL BUFFET

THE CHÂTEAU CONTINENTAL

Minimum of 10 people | \$40 per person

Fresh Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries
Danishes, Muffins and Croissants
Steel Cut Oatmeal

Granola Station – VEG

Assorted Bowls of Yogurt, Granola, Diced Fresh Fruit,
Raisins, Nuts and Seeds, Chateau Honey

Banana or Cranberry-Orange Bread – VEG

Preserves

Fresh Brewed Coffee and Fairmont Signature Teas

ENHANCEMENTS FOR CONTINENTAL BUFFET

Assorted Bagels and Cream Cheese | \$7.5 per person
Smoked Salmon and Garnishes – GF | \$16 per person
Assorted Seasonal Smoothies / Two types in season –
GF / VEG | \$11 per person
Assorted Cold Cuts | \$10 per person
Our Famous Buttermilk Scones served with Clotted
Cream and Jam | \$9.5 per person
Cheddar or Swiss Cheese – GF | \$9 per person
Flaky Butter Croissant with Eggs, Ham and Cheese |
\$15 per person
English Muffin Egg Sandwich with Turkey Sausage
and Cheddar Cheese | \$15 per person





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V VEGAN
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BREAKFAST • HOT BUFFETS

THE MINISTER'S BREAKFAST

Minimum of 10 people | \$44 per person

Fresh Orange and Grapefruit Juices

Fresh Seasonal Fruits and Berries

Assorted bowls of Yogurt, Granola, Chateau Honey and Fruits

Danishes, Muffins, Croissants:

Toaster station: Bagels, White, Wheat & Rye breads,
Cultured butter, Fruit Preserves and Whipped Cream
Cheese

Scrambled Eggs - **GF**

Smoked Bacon and Pork Sausage

Upgrade to Turkey Bacon or Turkey Sausage \$5 per person

Breakfast Potatoes - **VEG / GF**

Fresh Brewed Coffee and Fairmont Signature Teas





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BREAKFAST • HOT BUFFETS

**THE AMBASSADOR'S
BREAKFAST**

Minimum of 20 people | \$49 per person

- Fresh Orange and Grapefruit Juices
- Fresh Seasonal Fruits and Berries
- Fresh Baked Danishes, Muffins and Croissants
- Toaster station: Bagels, White, Wheat & Rye breads, Cultured butter, Fruit Preserves and Whipped Cream Cheese
- Assorted Plain and Fruit Yogurts
- Scrambled Eggs – **GF**
- Country Breakfast Potatoes with Roasted Bell Peppers and Scallions – **GF**
- Smoked Bacon and Pork Sausage
- Upgrade Turkey Bacon or Turkey Sausage \$5 per person*

CHOICE OF TWO ADDITIONAL HOT OFFERINGS

- Ham and Aged Cheddar Frittata
- Spinach and Gruyère Quiche – **VEG**
- Mini Blueberry Pancakes with Maple Syrup and Whipped Cream – **VEG**
- Flaky Butter Croissants with Scrambled Eggs, Ham and Cheddar Cheese
- French Crêpes with Maple Butter – **VEG**
- Raisin Brioche French Toast – **VEG**

Fresh Brewed Coffee and Fairmont Signature Teas



THE HEALTHY BREAKFAST

Minimum of 20 people | \$48 per person

- Healthy Green and Acai Smoothie
- Assorted Muffins
- Toaster station: Sliced Multi-grain Bread, Spreads: Fruit Preserve, Chateau Honey, Agave Syrup, Cultured Butter, Almond Butter and Peanut Butter
- Assorted bowls of Yogurt, Granola, honey and Fruit
- Fresh Seasonal Fruits and Berries
- Quinoa Sweet Potato, Kale, Onions, Cilantro
- Spinach and Mushroom Egg White Frittata - **VG**
- Oven Roasted Tomatoes
- Muesli Over Night Oats, Berries, Bananas, Flax, Chia Seed and Maple Syrup
- Steel Cut Oatmeal, hemp, Chia, Sunflower Seeds, Chateau Honey, Raisins, Dried Apricots, Cherries, Walnuts, 2% Milk and Almond Milk

Fresh Brewed Coffee and Fairmont Signature Teas



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BREAKFAST • BRUNCH BUFFET

THE CASTLE BRUNCH

Minimum of 20 people | \$59 per person

Fresh Orange and Grapefruit Juices
Fresh Seasonal Fruits and Berries
Danishes, Muffins and Croissants
Toaster station: Bagels, White, Wheat & Rye breads, Cultured butter, Fruit Preserves and Whipped Cream Cheese
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 / GF**
Organic Quinoa, Almond and Dried Berries – **V**
Israeli Couscous, Grilled Zucchini and Lemon – **V**
Tomato and Watermelon, Fresh Herbs, Balsamic – **V / GF**
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 / GF**

WET YOUR WHISTLE?

Mimosa Cocktail \$13
Bloody Caesar \$11
The Morning After, "Beesar"! (Beer & Clamato Juice) \$11
Glass of Sparkling Wine \$14



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**
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**
Cavatelli Puttanesca, Tomato and Olives – **VEG**

Fresh Brewed Coffee and Fairmont Signature Teas



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BREAKFAST • HOT BREAKFAST BUFFET ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Enhancements must meet the guarantee

Individual Fruit, Yogurt and Granola Parfaits

with Berries - **VEG** | \$11 per person

Assorted Bagels and Cream Cheese | \$7.5 per person

Smoked Salmon and Garnishes – **GF** | \$16 per person

Assorted Seasonal Smoothies (Two Types) –

GF / VEG | \$11 per person

Assorted Cold Cuts | \$10 per person

Our Famous Buttermilk Scones Served with

Clotted Cream and Strawberry Jam - **VEG** | \$9.5 per person

Butter Croissant with Eggs, Ham and Cheese | \$15 per person

English Muffin Egg Sandwich with Turkey Sausage and

Cheddar Cheese | \$15 per person

French Crêpes with Warm Maple Butter | \$13 per person

Raisin Brioche French Toast with Maple Syrup | \$13 per person

Ham and Aged Cheddar Frittata | \$11 per person

ACTION STATIONS

Additional charge of \$350 per Chef Attendant for 2 hours 1 per 75 guests

\$75 per additional hour

OMELETTE STATION | \$17 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 | \$5 per person

EGGS BENEDICT STATION | \$28 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



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BREAKFAST • PLATED

PLATED BREAKFAST

Maximum of 120 | \$52 per person

PRE-SET

Fresh Orange Juice
Assorted Fresh baked Pastries
Preserves, Honey, Butter

PRE-SELECT ONE OF THE FOLLOWING TO BE
PRE-SET AT THE TABLE

Individual Fresh Fruit Salad
Yogurt Granola Parfait
Muesli-over night Oats, with Berries and Dried
Fruits

CHOOSE 1 BREAKFAST ENTRÉE

Scrambled Eggs, Pork Sausage, Smoked Bacon,
Home Fries, Herb Roasted Tomato
Cheese Omelette, Smoked Ham, Home Fries,
Herb Roasted Tomatoes
Spinach and Mushroom Egg White Frittata, Tomato
Fondue,

Fresh Brewed Coffee and Fairmont Signature Teas





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BREAKS





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BREAKS • THEME BREAKS

THEME BREAKS

Available from 9AM to 3:30PM

All Coffee Break Packages include Assorted Juices and/or Soft Drinks, Fresh Brewed Coffee and Fairmont Signature Teas

UPGRADE YOUR PACKAGE

Add Nespresso Coffee for only \$4 per person to any of these packages.

MILK AND COOKIES | \$18.50 per person

Chocolate and Vanilla Cookies – **VEG**
2 % Milk

SLICE OF CAKE | \$19.50 per person

Banana Chocolate Chip Bread – **VEG**
Cranberry / Orange – **VEG**

APPLE ORCHARD | \$22 per person

Whole Apples, Warm Apple Fritters, Apple Pound Cake,
Cold Apple Cider – **VEG**

Add Sliced Cheddar (\$5)

SWEET TOOTH | \$23 per person

Cinnamon Sugar Churros, Dulce de Leche,
Maple Fudge (GF), Chewy Coconut Rocher (GF)

A TASTE OF TEA – VEG | \$28 per person

Our Famous Buttermilk Scones, Clotted Cream and Strawberry Jam – **VEG**
Assorted Tea Pastries

HEALTH CONSCIOUS – VEG | \$28 per person

Cocoa Nib dried Fruit Energy Balls, Strawberry and Apple Chia Pudding,
Seasonal Fruit, Berry and Acai Smoothie

THE STADIUM BREAK | \$25 per person

Warm Pretzels with Mustards,
Truffled Popcorn, Buttered Cheddar,
Caramel
Homemade Kettle Chips – **GF**

THE FARMERS MARKET | \$24 per person

Grape Tomatoes, Sliced Cucumbers, Celery and Carrots Sticks – **V** and **GF**
Hummus, Black Olive Tapenade, Roasted Garlic and Pimento Spread – **V** and **GF**
Baked Pita Chips and Crostini



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BEVERAGES

BREAKS • THEME BREAKS

A LA CARTE

BEVERAGES

Assorted Soft Drinks | \$7.50 each

Iced Tea or Lemonade, Boxed Still Water | \$8.50 each

Assorted bottled Juices | \$8.5 each

Flavoured San Pellegrino | \$8 each

Bottled Sparkling Water | \$9 each

Fresh Brewed Coffee and Fairmont Signature Teas | \$8.5 per person

Fresh Brewed Coffee, Nespresso Coffee and Fairmont Signature Teas | \$11 per person

Bottled Sparkling Water - 750ml | \$ 19 per bottle

Infused Water | \$24.50 per pitcher:
Choose Strawberry, Thai Basil and Lime, Cucumber-Mint, Watermelon-Rosemary or Pomegranate -Yuzu

Milk (1%, 2% or Whole) | \$30 per pitcher

Almond or Soy Beverage| \$37per pitcher

Apple, Cranberry, V-8 or Tomato Juices | \$30 per pitcher

Fresh Orange or Grapefruit Juices | \$30 per pitcher

Hot Chocolate, Whipped Cream, Marshmallows and

Chocolate Shavings | \$11per person

Warm Apple Cider with Cinnamon | \$10 per person

FROM THE BAKERY

Assorted Cookies – **VEG** | \$63 per dozen

Banana Chocolate Chip or Cranberry-Orange or Carrot

Raisin Bread – **VEG** | \$63 per dozen

Chocolate Brownies or Nanaimo Bars or

Lemon Squares – **VEG** | \$64 per dozen

Assorted Doughnut Holes – **VEG** | \$64 per dozen Assorted

Beignets – **VEG** | \$70 per dozen

Maple Fudge – **VEG** | \$74 per dozen

Almond Biscotti or Chocolate Praline Crunch or Granola

Bars – **VEG** | \$73 per dozen

Our Famous Buttermilk Scones with Clotted Cream and

Strawberry Jam – **VEG** | \$75 per dozen

“Ottawa Valley”Tails – **VEG** | \$74 per dozen

Warm Apple Fritters – **VEG**| \$75 per dozen

SAVOURY SELECTIONS

Homemade Kettle Chips – **VEG** | \$15 per person

Fresh Buttered or Flavored Popcorn – **VEG** | \$15 per person

HEALTHY CHOICES

Whole Fruits | \$60 per dozen

Fruit Skewers with Yogurt Dip – **VEG** | \$74 per dozen

Bowls of Assorted Yogurts (each bowl servers 10) – **VEG** | \$65 per bowl



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LUNCH





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BEVERAGES

THE WELLINGTON

Minimum 20 people , Maximum of 50 |
\$66 per person

SOUP

Soup of the Day

Assorted Fresh Rolls and Butter

Salad Bar: Assorted Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds, Parmesan Cheese, Goat Cheese, Feta Cheese, Double Smoked Bacon, Croutons: House Vinaigrette, Balsamic, and Caesar Dressings

Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing

Roasted Squash, Kale and Maple Vinaigrette- **VEG**

Hot Side Dishes:

House Smoked Trout

Lemon & Thyme Chicken Breast

Herb Sea Salt Rubbed Flat Iron Steak

Charred Portobello Mushrooms

Lime Meringue Tartlets, Apple Cranberry Tart, Almond Chocolate Financier, Fruit Brochettes

Fresh Brewed Coffee and Fairmont Signature Teas



WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each

Iced Tea or Lemonade, Still Boxed Water | \$8 each

Assorted Juices | \$8.5 each

Flavoured San Pellegrino | \$8 each

Bottled Sparkling Water | \$9 each

Infused Water \$24.50 per pitcher: Choose Strawberry, Thai Basil and Lime, Cucumber-Mint, Watermelon-Rosemary or Pomegranate -Yuzu

V VEGAN
VEG VEGETARIAN
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BEVERAGES

THE COLONEL BY

Minimum 10 people | \$55 per person

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

Pasta with Sundried Tomato, Olive Tapenade, Arugula

– VEG

Salt Roasted Beets, Shaved Red Onions – VEG / GF

Country Style Potatoes, Caramelized Onion, Mustard

Dressing – VEG

Thai Chicken Salad, Tomato, Carrots, Cucumbers,

Onions, Peppers, Mint, Cilantro, Soy Ginger

Vinaigrette

Roasted Squash, Kale and Maple Vinaigrette – V / GF

STILL HUNGRY?

French Fries – V / GF | \$9 per person
Poutine Station - GF | \$18 per person
(add Chef Attendant @ \$350 for every 75 persons)

Mini East Coast Lobster Rolls | \$103 per dozen
Shrimp Fritters on a Stick | \$90 per dozen

Warm Apple Fritters - VEG | \$75 per dozen

SELECT FOUR (4) SANDWICH OPTIONS.

Sandwiches are Served on Artisan Breads and Wraps

Roast Beef with Horseradish and Pickle on Rye Bread

Tuna Salad , Capers and Lettuce on a smoked Tortilla

Smoked Turkey, Cranberry Mayo, Swiss Cheese and

Tomato on a Ciabatta bun

Butter Chicken Salad in Pita Bread

Lime and Cilantro Chicken Salad

Roasted Portobello, Grilled Peppers, Roasted Zucchini,

Hummus Wrap – V

Montreal Smoked Meat, Sauerkraut on Pretzel Loaf

Bacon, Heirloom Tomato, Arugula “BLT”

DESSERTS

Lemon Squares, Nanaimo Bars, Fruit Tartelettes

Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each
Iced Tea or Lemonade, Still Boxed Water | \$8 each
Assorted Juices | \$8.5 each
Flavoured San Pellegrino | \$8 each
Bottled Sparkling Water | \$9 each
Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-Mint,
Watermelon-Rosemary or Pomegranate -Yuzu

V VEGAN
VEG VEGETARIAN
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THE ITALIAN EXPRESS

Minimum 10 people , Maximum 120 people | \$68 per person

Minestrone Soup
Fresh Rolls and Butter
Fresh Garlic Bread

Assorted Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds, Honey House and Balsamic
Dressings
Heirloom Tomato and Bocconcini Caprese - **VEG**

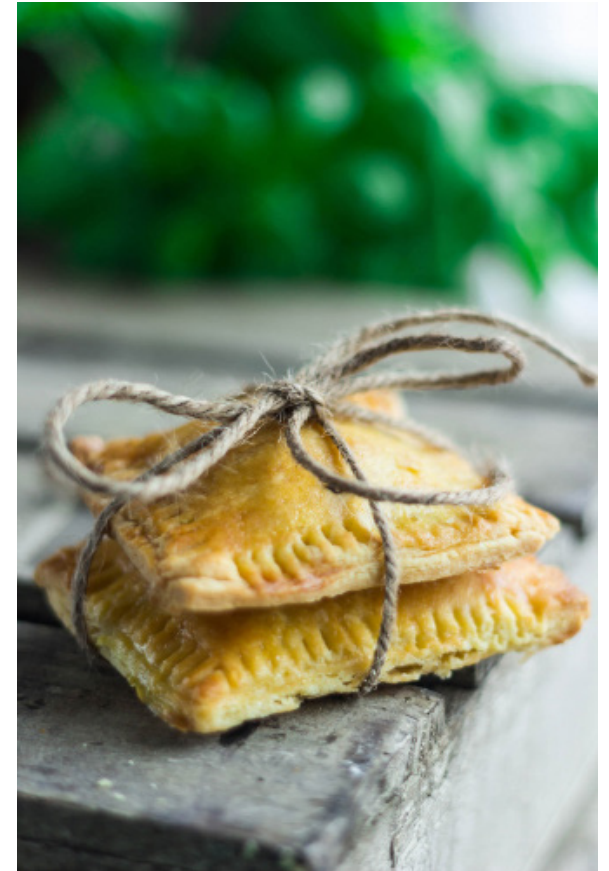
Herb Roasted Chicken , Rosemary & Madeira Jus
Salmon Puttanesca, Crushed Pomodoro, Cappers, Olives &
Roasted Garlic
Penne Bolognese, Pork & Beef, Tomato Sauce, Parmesan Cheese
Grilled Italian Vegetables

Tiramisu, Biscotti
Whole Fresh Fruit
Fresh Brewed Coffee and Fairmont Signature
Teas

STILL HUNGRY?

French Fries - V / GF | \$9 per person
Poutine Station - GF | \$18 per person
(add Chef Attendant @ \$350 for every 75 persons)

Mini East Coast Lobster Rolls | \$103 per dozen
Shrimp Fritters on a Stick | \$90 per dozen
Warm Apple Fritters - VEG | \$75 per dozen



WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each
Iced Tea or Lemonade, Still Boxed Water | \$8 each
Assorted Juices | \$8.5 each
Flavoured San Pellegrino | \$8 each
Bottled Sparkling Water | \$9 each
Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-Mint,
Watermelon-Rosemary or Pomegranate -Yuzu

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LUNCH • BUFFETS

**MEET & EAT
SERVED WORKING LUNCH**

Maximum of 25 people | \$58 per person

SOUP

Heirloom Tomato Gazpacho Soup – **VEG / GF**

CHOICE OF ONE SALAD

Honey Roasted Beets – **GF / VEG**
or Broccoli Slaw with Raisins – **GF / VEG**

CHOICE OF ONE SANDWICH

Shaved Turkey BLT
or Montreal SMoked Meat
or Vegan Tempeh Wrap – **V**

All individual platters are served with
Hummus and Fresh Market Vegetables – **GF / V**
Flourless Chocolate Cake – **GF**

Fresh Brewed Coffee and Fairmont Signature Teas

STILL HUNGRY?

French Fries – **V / GF** | \$9 per person
Poutine Station - **GF** | \$18 per person
(add Chef Attendant @ \$350 for every 75 persons)

Mini East Coast Lobster Rolls | \$103 per dozen
Shrimp Fritters on a Stick | \$90 per dozen
Warm Apple Fritters - **VEG** | \$75 per dozen

ASIAN BUFFET LUNCH

Minimum of 10 people, Maximum of 120
persons | \$68 per person

Wonton Soup with Assorted Fresh Rolls & Butter

Vegetarian Monsoon Roll, Plum Sauce

Soba Noodle Salad, Sasame, Scallion, Bean, Peas &
Sprouts

Thai Chicken Salad, Tomato, Carrots, Cucumbers,
Onions, Peppers, Mint, Cilantro, Soy Ginger
Vinaigrette

ENTREES

Beef and Broccoli: Beef Tenderloin, Sweet Soy,

Steamed Basa, Bell Pepper, Black Beans Sauce

Egg Fried Rice

Vegetables Stir Fry Baby Corn, Cauliflower, Water
Chestnuts

DESSERTS

Mango Mousse **GF**, Green Tea and Strawberry
Slice, Chewy Coconut Rocher (**GF/DF**)

Fresh Brewed Coffee and Fairmont Signature
Teas

WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each
Iced Tea or Lemonade, Still Boxed Water | \$8
each
Assorted Juices | \$8.5 each
Flavoured San Pellegrino | \$8 each
Bottled Sparkling Water | \$9 each
Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-
Mint, Watermelon-Rosemary or Pomegranate -
Yuzu



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LUNCH • BUFFETS

CENTRAL AMERICA

Minimum of 10 people , Maximum of 120 persons | \$68 per person

Tortilla Soup with Assorted Fresh Rolls and Butter
Tortilla Chips and Salsa

SALAD BAR

Assorted Mixed Greens, Crispy Tortillas, Corn ,
Black Beans, Tomatoes, Cucumbers, Chipotle
Ranch and Smoked Tomato Vinaigrette

ENTREES

Build your own Taco Salad (Pico de Gallo,
Guacamole, Sour Cream, Lettuce, Tomatoe, Corn
Tortillas

Carne Asada, Skirt Steaks, Marinated in Lime & Beer,
Grilled and Served with Charred Onions

Pulled Pork Enchilada

Black Bean Quasadilla – **VEG**
Spanish Rice

DESSERTS

Chocolate Churro Mousse Cake

Fresh Brewed Coffee and Fairmont Signature Teas

TASTE OF INDIA

Minimum of 10 people, Maximum of 120 persons | \$68 per person

SOUP

Curried Lentil Soup with Assorted Fresh Rolls &
Butter and Naan Bread

SALAD BAR

Kachumber, Tomato, Cucumber, Carrot, Onions, Radish &
Cilantro

ENTREES

Butter Chicken – **GF**

Palak Paneer – **VEG**

Chickpea Curry – **GF/V**

Cinnamon Basmati

DESSERTS

Mango Mousse (GF), Chai Spiced Shortbread

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each

Iced Tea or Lemonade, Still Boxed Water | \$8 each

Assorted Juices | \$8.5 each

Flavoured San Pellegrino | \$8 each

Bottled Sparkling Water | \$9 each

Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-
Mint, Watermelon-Rosemary or Pomegranate -
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LUNCH • BUFFETS

THE LAURIER BUFFET

Minimum 20 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées,
Desserts | \$68

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées,
Desserts | \$72

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées,
Desserts | \$76

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 / GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israëli Couscous, Grilled Zucchini and Lemon – **V**

Pasta with Sundried Tomato, Olive Tapenade, Arugula –
VEG

Salt Roasted Beets, Shaved Red Onions – **VEG / GF**

Country Style Potatoes, Caramelized Onion, Mustard
Dressing – **VEG**

Roasted Squash, Kale and Maple Vinaigrette – **V / GF** Thai

Chicken Salad, Tomato, Carrots, Cucumbers, Onions.

Peppers, Mint, Cilantro, Soy Ginger Vinaigrette

ENTREES

Shaved Beef, Roasted Mushrooms, Potato Gnocchi
Skirt Steaks, Marinated in Lime & Beer, Grilled and
Served with Charred Onions, Confit Potato – **GF**

Roasted Herb Marinated Pork Loin Chop, Apple
Chutney, Buttermilk Potato – **GF**

Soy Maple Glazed Salmon, Onion Jam, Wild Rice – **GF**

Blackened Basa, Braised Mustard Greens, Burnt
Lemon, Roasted Potatoes – **GF**

Herb Marinated Roasted Chicken and Potatoes – **GF**

Chicken Adobo with Rice Pilaf

Creamy Baked Mac and Cheese

Penne Beef Bolognese, Tomato Sauce, Parmesan
Cheese

Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce &
Fresh Herbs, VG/DF

Seasonal Vegetables

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

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each

Iced Tea or Lemonade, Still Boxed Water | \$8
each

Assorted Juices | \$8.5 each

Flavoured San Pellegrino | \$8 each

Bottled Sparkling Water | \$9 each

Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-
Mint, Watermelon-Rosemary or Pomegranate -
Yuzu



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • PLATED LUNCH

PLATED LUNCH

Select a Three (3) Course Lunch including one appetizer, entrée and dessert. Price is noted in entrée category.

Minimum of 10 persons, less than minimum number an additional charge of \$12 per person will apply.

SOUPS AND SALADS

Carrot and Ginger Soup – **V / GF**

Roasted Tomato and Red Pepper Bisque **VEG / GF**

Cream of Mushroom – **VEG / GF**

Artisan Greens, Shaved Vegetables, Apple Cider

Vinaigrette – **V / GF**

Iceberg Wedge Salad, Bacon, Tomato, Hard Boiled Egg, Blue Cheese

Salt Roasted Beets, Shaved Fennel – **V / GF** |

Additional \$5 per person



WET YOUR WHISTLE?

Assorted Soft Drinks | \$7.5 each
Iced Tea or Lemonade, Still Boxed Water | \$8 each
Assorted Juices | \$8.5 each
Flavoured San Pellegrino | \$8 each
Bottled Sparkling Water | \$9 each
Infused Water \$24.50 per pitcher: Choose
Strawberry, Thai Basil and Lime, Cucumber-Mint, Watermelon-
Rosemary or Pomegranate -Yuzu

ENTRÉES

Petit Beef Filet, Sautéed Mushroom,
Buttermilk Mashed Potato - **GF** | \$76 per person

Grilled Hanger Steak Caramelized Onion, Confit
Potato - **GF** | \$70 per person

Roasted Pork Loin, Apple Chutney, Whipped Potato
- **GF** | \$56 per person

Lemon Roasted Chicken Breast, Thyme Jus, Roasted
Potato - **GF** | \$66 per person

Braised Chicken Breast Forestière, Soft Polenta
| \$68 per person

Soy Maple Marinated Salmon, Onion Jam, Wild Rice |
\$68 per person

Pan Seared Trout, Sweet Potato Mash, Little Greens,
Sauce Vierge – **GF** | \$68 per person

**SELECT ONE VEGETARIAN OPTION TO SUBSTITUTE
MAIN COURSE**

Chickpea Curry Wellington

Butternut Squash and Kale Risotto, Toasted Walnut –
V / GF

Wild Mushroom and Truffle Pappardelle

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone,
Whipped Mascarpone

Flourless Chocolate Torte, Fresh Whipped Cream,
Berries – GF

Passionfruit and Coconut Meringue Tart, Whipped
Cream

Classic Vanilla Cheesecake, Sour Cherry Compote

Fresh Brewed Coffee and Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • TO GO LUNCH

THE LUNCH TO GO

*Minimum 10 people , Maximum of 40
people | One Sandwich \$55 | Two
Sandwiches \$62*

Mediterranean Pasta Salad

CHOICE OF SANDWICH

Roast Beef with Horseradish and Pickle, Rye Bread
Tuna Salad , Capers and Lettuce , Tortilla
Turkey, Cranberry Mayo, Swiss Cheese and Tomato,
Ciabatta bun

Roasted Portobello, Grilled Peppers, Hummus Wrap -
VEG

Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia

Individual Trail Mix
Potato Chips
Two Chocolate Chip Cookies
Whole Fruit (either Apple or Banana)

Bottled Still or Sparkling Water or Flavoured San
Pellegrino (Choice of one)





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

RECEPTION





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

CANAPES AND HORS D'OEUVRES

Priced per dozen – A minimum Order of Three (3) Dozen per Selection is Required. A \$8 per Dozen Surcharge will Apply if Minimum is not met.

COLD CANAPÉS \$62.00 per dozen

- Foie Gras Tarte, Pate Brisee, Foie Gras Ganache & Rhubarb Gelee
- Pickled Pear on Goat Cheese
- Tuna Tartar, Savory Cone, Avocado & Togarashi Aioli
- Vietnamese Shrimp Rice Rolls
- Marinated Olive Toast, Confit Garlic, Italian Parsley & House Made Lemon Ricotta
- Compressed Watermelon and Lobster
- Tomato Bruschetta on Crostini
- Hoisin BBQ Duck Wrap
- Fresh Fig, Whipped Chevre, Sweet Drop Peppers

HOT HORS D'OEUVRES \$65.00 per dozen

- Vegetarian Monsoon Roll, Plum Sauce
- Thai Chicken Satay, Peanut Sauce – **GF**
- Caramelized Onion and Goat Cheese Flat Bread, Arugula, Balsamic – **VEG**
- Miniature Crab Cakes, with Lemon Garlic Aioli
- Mushroom Risotto Fritter, Truffle Aioli – **VEG**
- Lemon Grass Skewered Jumbo Shrimp, Soy Lime Glaze
- Coconut Shrimp, Lemon Dip
- Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip
- Honey Cured Torched Aged Cheddar on Cedar – **VEG / GF**



V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • ACTION STATIONS

ACTION STATIONS

Additional charge of \$350 per Chef Attendant for 2 hours \$75 per additional hour

SAUTÉED PRAWNS - GF | \$67 per dozen

White Wine, Garlic, Shallot, Fresh Herbs, Butter and Corn
Risotto

SEASONAL WILD MUSHROOMS – VEG | \$24 per person

Garlic, Shallots, Fresh Herbs, and Lemon Aioli, served on
Crostini

SHUCKED OYSTER STATION – GF | \$80 per dozen

Served with Traditional Condiments. *Minimum 10 dozen*

SLIDER STATION | \$27 per person

Beef, Pulled Pork and Salmon on Mini
Brioche, Cheese and Condiments

TACO STATION | \$38 per person

Corn & Flour Tortillas, Cilantro, Lime, Crema, Queso,
Radish, Guacamole, Pico De Gallo, Barbacoa &
Charred Jalapeno, Pulled Pork & Burnt Pineapple,
Baked Fish & Roasted Chilis

POUTINE – GF | \$24 per person

French Fries, Tater Tots, House Gravy, Cheese
Curds

Toppings: Chopped Smoked Briskets,
Ketchup, Green Onions

PENNE PUTTANESCA | \$23 per person

Garlic, Chilies, Olives, Tomato, Fresh Herbs

RIGATONI PORK BOLOGNESE | \$23 per person

Crushed Pomodoro, Fresh Herbs & Pecorino
Romano

BUTTERNUT SQUASH RAVIOLI - VEG | \$23 per person

Brown Butter Sauce, Sage, Walnuts and Pamigiano
Peggiano





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • CARVING STATIONS

CARVING STATIONS

Additional charge of \$350 per Chef Attendant for 2 hours \$75 per additional hour

HERB AND DIJON CRUSTED ROAST RACK OF LAMB

\$98 per rack – serves approximately 5

Whiskey-Mint Sauce, Pear and Apricot Chutney

ROASTED LEG OF ONTARIO LAMB

Stuffed with Sundried Fruit and Fresh Herbs |

\$250 each – serves approximately 20,

Whiskey-Mint Sauce, Pear and Apricot Chutney

SMOKED BEEF BRISKE

\$500 each – serves approximately 30

Soft Rolls, BBQ Sauce, Assorted Mustards,
House Pickles, Southern Style Slaw

POMMERY MUSTARD CRUSTED BEEF STRIPLOIN

\$970 each – serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

PEPPERCORN CRUSTED BEEF TENDERLOIN

\$1050 each – serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

ALBERTA HIP OF BEEF

\$2,500 each – serves approximately 140

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

HOT SMOKED SALMON

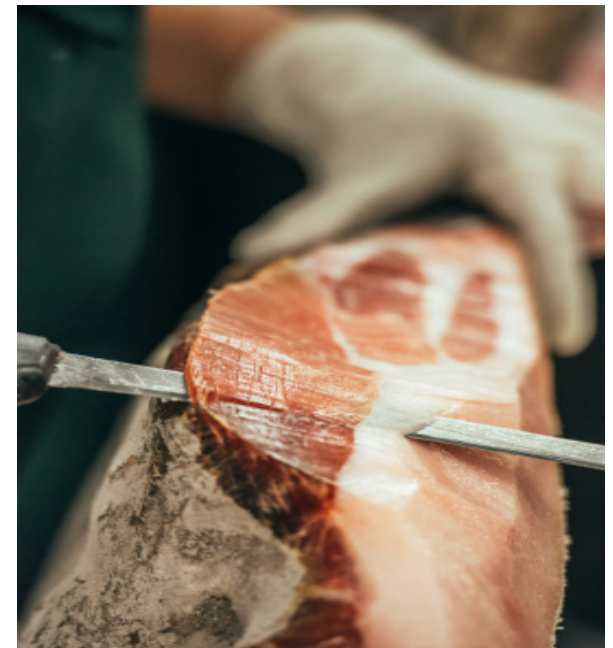
\$325 per side – serves approximately 20

Five Onion Marmalade, Warm Potato Salad and Creme Fraiche

PASTA ALLA ROUTA

\$32 per person

Conchiglie in Parmigiano Wheel, Mushroom Sauce, Fresh Herb





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • À LA CARTE

RECEPTION

JUMBO PRAWNS TOWER - GF | \$61 per dozen

Lemons and Condiments

SUSHI

\$94 per dozen (13 dozen Minimum order)

Selection of Vegetarian, Seafood Nigiri and Maki Rolls, Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks

ARTISAN CHARCUTIER & SALAMI

\$30 per person

Locally Cured Meats, Mustard, House Pickled Vegetables, Baguette & Crostini

LOCAL CHEESE BOARD - VEG

\$30 per person

Small Producer Cheeses through Ontario and Quebec, Chutney, Grapes, Baguette & Crostini

**WARM SPINACH AND ARTICHOKE
DIP**

Small \$235 (serves 25)

Pita, Flat Bread and Naan

BAKED BRIE – VEG

Small \$225 (serves 25)

Topped with Bruschetta

SEAFOOD DISPLAY Minimum 25 people

\$65 per person

Jumbo Prawns, Smoked Steelhead, Chilled PEI Mussels, Assorted Clams, Ceviche:

Mignonette, Horseradish, Remoulade, Tabasco, Cocktail Sauce, Lemon, Capers, Marie Rose Sauce, Pickled Red Onions

MEDITERRANEAN MEZZE BAR - VEG

\$16 per person

Hummus, Baba Ghanoush, Tabouleh, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Breads

ANTIPASTO DISPLAY

\$590 (serves 25)

Prosciutto with Melon, Mortadella, Genoa Salami, Pepperoncini, Provolone, Fontina, Mozzarella, Marinated Vegetables, Olives, Sliced Baguette and Grissini Sticks

FARMERS MARKET VEGETABLES CRUDITE - VEG

\$12 per person

Seasonal Vegetables, Hummus & Buttermilk Ranch



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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RECEPTIONS

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BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • À LA CARTE

RECEPTION *cont.d*

ITALIAN CROSTINI AND SPREADS DISPLAY - VEG

Small \$220 (serves 25)

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

SLICED FRESH FRUIT DISPLAY - V/GF

\$225 (serves 25 persons)

WARM PRETZEL PIECES AND HONEY MUSTARD DIP-
VEG

Small \$220 (serves 25)

SWEET ENDINGS \$40 per person

Assorted Macarons, Chocolate Truffles, Milk Chocolate Éclairs, Maple Fudge, Warm Maple Crêpes, Chocolate Bark Tower, Fresh Sliced Fruit

MAPLE FUDGE - GF | \$75 per dozen

CHOCOLATE DIPPED
STRAWBERRIES (in season
only) GF | \$78 per dozen

ASSORTED FRENCH PASTRIES \$80 per dozen

WARM APPLE CINNAMON
FRITTERS VEG | \$80 per dozen





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • BYWARD MARKET RECEPTION

BYWARD MARKET RECEPTION

*Minimum 50 people | \$130 per person
Additional charge of \$12 per person will apply for orders less than
noted minimums on menus.*

LOCAL CHEESE BOARD:

Selection of local cheeses from Ontario and Quebec,
Chutney, Grapes, Baguette and Crostini

CHARCUTERIE

Local Cured Meats, Mustard, House Pickled
Vegetables, Baguette & Crostini

ASSORTED VEGGIES VEG/GF

Hummus & Buttermilk Ranch

CHOICE OF FOUR (4) ACTION ST STATIONS

*Additional charge of \$350 per Chef Attendant for 2 hours \$75
per additional hour per station*

SAUTÉED PRAWNS - GF

White Wine, Garlic, Shallot, Fresh

Herbs, Butter and Corn Risotto

WILD MUSHROOMS - VEG

Garlic, Shallots, Fresh Herbs, Served on

Crostini

TACO STATION

Corn & Flour Tortillas, Cilantro, Lime, Crema, Queso,
Radish, Guacamole, Pico De Gallo, Barbacoa & Charred
Jalapeno, Pulled Pork & Burnt Pineapple, Baked Fish &
Roasted Chilis

POUTINE - GF

French Fries, Gravy, Cheese Curds

Toppings: Chili, Sour Cream, Shredded Cheese

PASTA ALLA ROUTA

Conchiglie in Parmigiano Wheel, Mushroom Sauce,

Fresh Herbs

SLIDERS

Beef, Pulled Pork and Salmon on Mini Brioche,
Cheese and Condiments

DIM SUM STATION:

Har Gow, Siu Mai, Mini Pork Bao, Vegetable Gyoza,
Chicken Pot Stickers, Vegetable Spring Rolls, Chili
Sauce, Black Vinegar, Soy Sauce

SMOKED BEEF BRISKE

Soft Rolls, BBQ Sauce, Assorted Mustards, House
Pickles, Southern Style Slaw

SWEET TOOTH? WHY NOT JUST ADD IT!!!

Assorted Macarons, Chocolate Truffles, Milk Chocolate Éclairs,
Maple Fudge, Warm Maple Crêpes, Chocolate Bark Tower,
Fresh Sliced Fruit **\$40 per person**



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024



DINNER



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

BREAKS

LUNCHESES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • PLATED DINNER

À LA CARTE

À la Carte Dinner selections are to be minimum of (4) courses. Prices are on Main Course options. Minimum of 10 persons; less than minimum number an additional charge of \$12 per person will apply.

SOUPS

Roasted Butternut Squash and Apple Bisque – **VEG/GF**

Wild Mushroom Bisque – **VEG/GF**

Carrot Ginger Potage – **VEG/GF**

Roasted Cauliflower, Truffle Bisque –

VEG/GF | *Additional \$7*

SALADS

Baby Spinach, Caramelized Pears, Feta and Balsamic Dressing – **VEG/GF**

Heritage Carrot Salad Rhubarb Carrot Puree House Pickled Carrot Roasted Carrot, Small Greens, Shaved Feta with Spiced Pumpkin Seeds, Cider Vinaigrette – **VEG/GF**

Artisan Greens, Baby Kale, Citrus, Dried Cranberries, Pumpkin Seeds, House Dressing– **V/GF**

Roasted Heirloom Beets, Whipped Goat Cheese, Walnut, Little Greens, Honey Dressing– **VEG/GF** | *Additional \$7*

APPETIZER

Wild Mushroom Ravioli, Truffle Cream, Parmigiano **VEG** | *Additional \$20*

Charred Zucchini, Burratini, Prosciutto, Toasted Pistachio, Fig Chutney, Baby Greens, Preserved Lemon, Smoked Paprika Oil | *Additional \$28*

SPEECHES FIRST?

ENHANCE YOUR DINNER

PRE-SET PLATTERS

Antipasto Platter | *\$24 per person*

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

Cheese and Charcuterie | *\$24 per person*

PALATE CLEANSERS *additional \$9*

Lemon Mint Sorbet– **V/GF**

Pink Grapefruit Sorbet– **V/GF**

Strawberry Sorbet– **V/GF**

Sorbets served in an “Ice Globe” - add \$9 per person.



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • MAINS

MAINS

FISH

Seared Trout Filet, Tomato Jam, Soft Polenta | \$97
Soy Maple Marinated Salmon, Onion Relish , Lemon
Beurre Blanc– **GF** | \$99
Grilled Lime Marinated Seabass, Sweet Potato Mash,
Small Greens, Sauce Vierge – **GF** | \$105
Sake Miso Sablefish, Pan Wilt Greens, Yuzu Butter Sauce,
Rosti – **GF** | \$105

POULTRY (FROM ONTARIO, GRAIN FED AND HALAL

Honey Lemon Roasted Chicken Supreme, Apple
Cranberry Chutney Thyme Jus – **GF** | \$95
Braised Chicken Breast Forestiere, Soft Polenta – **GF** | \$98
Caramelized Onion Spinach & Cheese Stuffed Chicken Roulade,
Natural Pan Jus – **GF** | \$105
Roasted Duck Breast and Tight Confit Braised Mustard
Cabbage, Parsnip and White Chocolate Puree Preserved
Lemon, Orange Jus | \$105

MEATS

Roasted Prime Rib of Beef, Red Wine Jus – **GF** | \$114
Herb Sous Vide Manhattan Strip Steak, Red Wine Jus,
Black Lime Sea Salt– **GF** | \$114
Grilled Beef Tenderloin Topped with Braised Short Rib
–**GF** | \$126
Ontario Rack of Lamb and Braised Shank – **GF** | \$130

VEGETARIAN OPTION (SELECT ONE)

Chickpea Curry Wellington – **VEG**
Butternut Squash Kale Risotto, Toasted Walnut – **VEG/GF**
Wild Mushroom and Truffle Pappardelle – **VEG**

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone,
Whipped Mascarpone
Flourless Chocolate Torte, Fresh Whipped Cream,
Berries – **GF**
Maple Crème Brûlée, Pecan Sable
Classic Vanilla Cheesecake, Sour Cherry Compote
Opera Gateau, Galliano Berries, Fresh Whipped
Cream

*Incorporate your Event or Company Logo, from \$7 per
Plate*

SWEET ENDINGS (buffet option) \$40 per person

Assorted Macarons, Chocolate Truffles, Milk
Chocolate Éclairs, Maple Fudge, Warm Maple
Crêpes, Chocolate Bark Tower, Fresh Sliced Fruit

All dinners are served with Fresh Brewed Coffee and
Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

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BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • SIGNATURE MENU

**THE PARLIAMENTARIAN
SIGNATURE MENU**

Minimum 20 People | \$130 per person

Roasted Apple and Butternut Squash Bisque – **VEG/**
GF

Baby Spinach, Caramelized Pears, Feta and
Balsamic Dressing– **VEG/GF**

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Honey Lemon Roasted Chicken Supreme, Apple
Cranberry Chutney Thyme Jus – **GF**

Or

Maple Soy Marinated Salmon, Onion Jam, Lemon

Beurre Blanc – **GF**

Or

Herb Sous Vide Manhattan Strip Steak, Red Wine Jus,
Black Lime Sea Salt– **GF**

Opera Gâteau, Galliano Berries, Fresh Whipped Cream

Fresh Brewed Coffee and Fairmont Signature Teas

**THE GOVERNOR GENERAL
SIGNATURE MENU**

Minimum 20 People | \$150 per person

Roasted Cauliflower, Truffle and Pine Nut Bisque–
GF/VEG

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

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Roasted Duck Breast and Tight Confit Braised
Mustard Cabbage, Parsnip and White Chocolate
Puree Preserved Lemon, Orange Jus -GF

Or

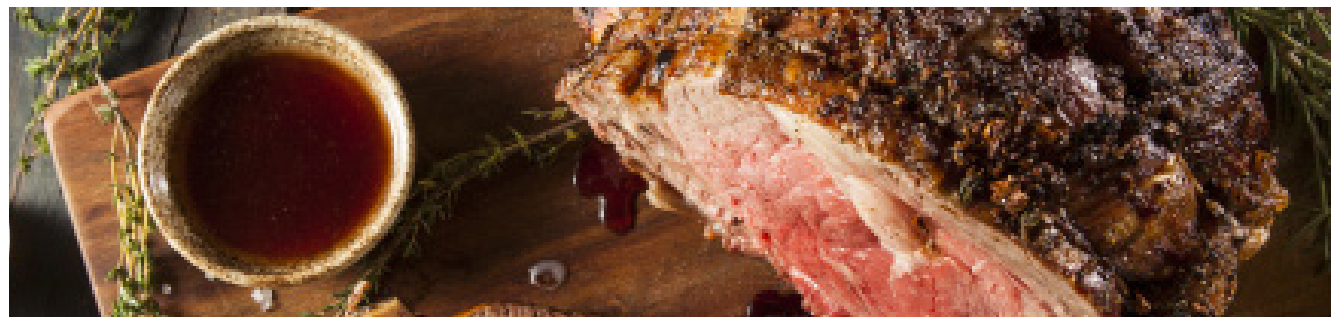
Grilled Beef Tenderloin Topped with Braised Short
Rib – GF

Or

Sake Miso Sable Fish, Pan Wilt Greens, Yuzu Butter
Sauce, Rosti

Flourless Chocolate Torte, Fresh Whipped Cream,
Berries

Fresh Brewed Coffee and Fairmont Signature Teas





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • DINNER BUFFET

THE RIDEAU CANAL BUFFET

Minimum 50 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées,
Desserts | \$125

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées,
Desserts | \$140

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées,
Desserts | \$150

Fresh Rolls and Butter

Roasted Butternut Squash and Apple Bisque - **GF/VEG**

SALAD BAR – V/GF

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

PREPARED SALADS

Cucumber, Tomato, Feta – **VEG/GF**

Organic Quinoa, Sweet Potato, Almond and Dried Berries – **V**

Pasta, Sundried Tomato, Olive Tapenade, Arugula – **V/GF**

Salt Roasted Beets, Shaved Red Onions – **VEG/GF**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Thai Chicken Salad, Tomato, Carrots, Cucumbers,
Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette
– **V/GF**

Roasted Squash, Kale and Maple Vinaigrette – **V/GF**

COLD

Jumbo Prawns, Smoked Steelhead, Chilled PEI Mussels, Assorted Clams, Condiments
Local and Imported Cheese with Assorted Crisp Breads
Warm Spinach and Artichoke Dip, Pita, Flat Bread and Naan

Mediterranean Mezzi Bar, Hummus, Baba Ghanoush, Tabouleh, Muhammara, Olives, Dolmades, Feta Cheeses, Garlic Dip, Pita and Armenian Flat Bread

MAIN COURSES

Mustard Crusted Carved Striploin Mus, Bordelaise Sauce, Buttermilk Mash – **GF**

Skirt Steaks, Marinated in Lime & Beer, Grilled and Charred Onions, BBQ Sauce – **GF**

Mustard Roasted Leg of Lamb, Buttermilk Whipped Potatoes

Roasted Pork, Apple Chutney, Buttermilk Potato – **GF**
Soy Maple Glazed Salmon, Onion Jam, Wild Rice – **GF**

Blackened Basa, Braised Mustard Greens, Burnt Lemon, Roasted Potatoes – **GF**

Herb Marinated Roasted Chicken and Potatoes – **GF**
Chicken Adobo with Rice Pilaf

Creamy Baked Mac and Cheese

Penne Beef Bolognese, Tomato Sauce & Parmesan Cheese-**VEG**

Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs, - **VG/DF**

Seasonal Vegetables - **V/GF**

DESSERTS

Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crepes, Chocolate Bark, Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • LATE NIGHT OFFERINGS

LATE NIGHT OFFERINGS

Available from 9:00pm

PIZZA BOARDS \$180 (Approximately 60 squares)

Margherita, Pepperoni or Specialty Pizzas

NACHOS AND SALSA - VEG \$70 per order (serves 20 guests)

WARM PRETZELS PLATTER - VEG | \$220 (Serves 25)

Served with Assorted Mustards

QUESADILLAS \$105 per order (approximately 20 Slices per Order)

Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro with Sour Cream and Lime Dipping Sauce

ACTION STATIONS

*Chef Attendant Required at \$350 for 2 hours
\$75 per additional hour*

POUTINE STATION - GF | \$24 per person
(50 Person Minimum Order)

French Fries, Tater Tots, House Gravy, Cheese Curds
Toppings: Chopped Smoked Briskets, Ketchup, Green Onion

TACO STATION \$38 per person
(Average of 2 per Person)

Corn & Flour Tortillas, Cilantro, Lime, Crema, Queso, Radish, Guacamole, Pico De Gallo, Barbacoa & Charred Jalapeno, Pulled Pork & Burnt Pineapple, Baked Fish & Roasted Chilis

SLIDER STATION \$27 per person

Beef, Pulled Pork and Salmon on Mini Brioche Cheese, Condiments

SWEET ENDINGS Buffet \$37 per person

Assorted Macarons, Chocolate Truffles, Milk Chocolate Éclairs, Maple Fudge, Warm Maple Crêpes, Chocolate Bark Tower, Fresh Sliced Fruit

Maple Fudge – **GF** | \$75 per dozen

Chocolate Dipped Strawberries (in season only) – **GF** | \$78 per dozen

Assorted French Pastries | \$75 per dozen

Warm Apple Cinnamon Fritters – **VEG** | \$75 per dozen

SPECIALITY COFFEE STATION

\$16.50 per coffee | Bartender Fee \$275

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,





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BEVERAGES





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2024

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

BEVERAGE SERVICE

HOST OR CASH BARS

If less than \$600 is consumed per host or cash bar, a labour charge of \$250 per bar will apply.

Cash bar prices will be confirmed and posted at the time of the event.

	HOST BAR
Standard Liquor 1 oz	\$11
Finlandia Vodka, Beefeater Gin, Bacardi Superior White Rum, Barcardi Oakheart Spice Rum, Jack Daniels, Famous Grouse Blended Scotch, Canadian Club Rye	
Deluxe Liquor 1 oz.	\$12.50
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 8 Years, Lot 40 Rye, Chivas Regal	
Premium Liquor 1 oz.	\$17
Belvedere Vodka, Hendrick's Gin, Mount Gay Black Barrel Rum, Woodford Reserve Bourbon	
All Canadian Liquor 1 oz.	\$13.5
Iceberg Vodka, Dillon's Gin, Chic Choc Spiced Rum, Crown Royal Whiskey	
Single Malt Scotch 1 oz.	\$15
Glenlivet 12 yr MaCallan 12yr	

	HOST BAR
House Wine by Glass 5 oz. Canadian	\$12.5
Jackson -Triggs Chardonnay Jackson -Triggs Cabernet Blend	\$14
House Wine by Glass 5 oz. . Imported	
Santa Carolina, Sauvignon Blanc – Chile Santa Carolina Cabernet Sauvignon - Chile	\$10.5
Domestic Beer	
Blue, Budweisser Light, Alexander Keiths	\$11.5
Imported Beer	
Stella, Corona, Hoegaarden White Ale	\$11
Craft Beer	
Beau's Lug Tread Mill St. Tank House Mill St. Organic	





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BEVERAGE SERVICE *cont'd*

	HOST BAR
Aperitifs 2 oz. Dubonnet, Cinzano Red, Cinzano White	\$10
Liqueurs and Digestifs 1 oz. Kahlua, Bailey's, Hennessey VS, Grand Marnier, St. Germain	\$14
Soft Drinks, Bottled Water	\$7.50
Assorted Juices	\$8.5

BAR PACKAGES

	REGULAR LIQUORS	DELUXE LIQUORS
1 hour Package	\$34 per person	\$37 <i>per person</i>
2 hour Package	\$47 per person	\$53 <i>per person</i>
3 hour Package	\$56 per person	\$63 <i>per person</i>
4 hour Package	\$68 per person	\$75 <i>per person</i>
5 hour Package	\$86 per person	\$89 <i>per person</i>

BAR PACKAGES INCLUDE

Choice of Regular or Deluxe Liquor, Canadian House Wines, Domestic and Craft Beers, Soft Drinks, Assorted Juices.

DINNER WINE PACKAGE

(Based on 2 glasses per person during dinner service)

Canadian House Wine Dinner Service Package
\$37 *per person*

International House Wine Dinner Service Package
\$40 *per person*



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MIXOLOGY

HOST BAR

Champagne Cocktails

Kir Royal \$17.50
Crème de Cassis, Sparkling Wine, Lemon Twist

Bellini \$18
Peach Puree, Chambord, Sparkling Wine, Fresh Raspberry

French 75 \$17.50
Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

Classic Mimosa \$17.50
Grand Marnier, Orange Juice Sparkling Wine

Martinis

Classic Gin or Vodka Martini \$17.50
Gin or Vodka Dash of Dry Vermouth, Lemon Twist or Olive

Cosmopolitan Martini \$17.50
Vodka, Triple Sec, Cranberry Juice Orange Wheel

Seasonal Shrub Martini \$17.50
Vodka, Homemade Seasonal Shrub Seasonal Garnish (Apple, Cucumber or Candied Ginger)

Lemon Drop Martini \$17.50
Vodka, Lemon Juice, Triple Sec Lemon Twist

HOST BAR

Fairmont Classics

Fairmont Old Fashioned \$19.50
Woodford Reserve Bourbon Mount Gay Black Barrel Rum, Simple Syrup, Angostura Bitters, Orange Wheel

The Right Word \$18.50
Bombay Sapphire Gin, Lillet Blanc, St. Germain, Fresh Lime Juice, Lime Wheel

Cocktails

Mojito \$16.50
Bacardi White Rum, Simple Syrup Crushed Mint Leaves, Mint Sprig, Soda Water

Manhattan \$16.50
Canadian Club Rye, Sweet Vermouth Angostura Bitters, Maraschino Cherry

Mocktails

Virgin Mule \$13.50
Ginger Beer, Lime Juice, Club Soda Lime Wedge

PUNCH

(4.5 liters serves approximately 40 glasses)
Fruit Punch | \$220
Red Sangria | \$260
Champagne Punch | \$280
Vodka or Rum Punch | \$280

A LA CARTE BAR SNACKS

Mixed Nuts | \$27 (Serves 10)
Salted Pretzels | \$26 (Serves 10)
House Made Kettle Chips | Dip | \$39 (Serves 12)
Tortilla Chips | Tomato Salsa | Tomatillo Salsa \$33 (Serves 12)



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WINE SERVICE

CANADIAN

WHITE

Jackson-Triggs Chardonnay (House Wine) | \$55

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

Château des Charmes Chardonnay, VQA | \$57

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 Blanc | \$59

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 | \$59

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 | \$68

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

Trius, Sauvignon Blanc, VQA | \$73

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 | \$66

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.

Château des Charmes, Old Vines, Rielsing, VQA | \$77

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

Mission Hill, Chardonnay, Okanagan Valley, VQA | \$78

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 | \$84

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.

RED

Jackson-Triggs Cabernet Blend (House Wine) | \$55

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.

Château des Charmes Cabernet Merlot | \$58

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 | \$62

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

Inniskillin Pinot Noir | \$63

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.



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WINE SERVICE *cont'd*

Vintage Ink, Merlot-Cabernet, VQA | \$66

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

No99 Gretzky, Cabernet-Merlot, VQA | \$74

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 | \$70

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

2015 Gamy Droit, St. David's Bench, VQA | \$77

Gamy 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 | \$79

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 | \$89

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.

ROSE

Jackson Triggs, Rose | \$59

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

2015 Château des Charmes, Rosé, Cuvée d'Andrée | \$82

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.

INTERNATIONAL

WHITE

Chile - Santa Carolina, Sauvignon Blanc (House Wine) | \$58

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 | \$60

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 | \$66

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

Marlborough - Kim Crawford, Sauvignon Blanc | \$84

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



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WINE SERVICE *cont'd*

France, Bordeaux – Mouton Cadet, Blanc – Bordeaux Blend | \$72

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 | \$77

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 - Marlborough Ridge Sauvignon Blanc | \$78

Marlborough wines show balance and intense flavour. A classic blend of fruit sourced from growers in the Wairau Valley, showing fresh aromas with hints of citrus and crushed nettle. The palate expresses lime zest, dried herb and grapefruit flavours, finishing long and balanced.

France, Chablis, Bourgogne - 2015 Domaine Damp, Chardonnay | \$128

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.

RED

Chile - Santa Carolina, Cabernet Sauvignon (House Wine) | \$58

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 | \$59

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 | \$61

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 | \$70

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 | \$66

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 | \$86

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 | \$72

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 | \$129

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.





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WINE SERVICE cont'd

SPARKLING WINE

Inniskillin Sparkling Cuvée | \$63

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 | \$67

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 | \$76

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

Château des Charmes, Brut, Méthode Traditionelle, Estate Bottled, VQA | \$103

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.

CHAMPAGNE

France - Moët and Chandon, Brut Impérial, Epernay | \$235

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 - Moët and Chandon, Nectar Impérial, Epernay | \$250

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 - Veuve Cliquot Ponsardin, Reims | \$284

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.

France - Moët and Chandon, Rosé Impérial, Epernay | \$310

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

