

Fairmont
HOTEL MACDONALD

FAIRMONT HOTEL MACDONALD

BANQUET 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 affair, 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

- BREAKFAST
- BREAKS
- LUNCH
- FULL DAY MEETINGS
- RECEPTION
- DINNER
- BAR



BREAKFAST





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BREAKFAST BUFFET

All pricing is per person. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people. Additional charge of \$200 for buffets with fewer than 10 people. 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 breakfast buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of Lot 35 teas.

EARLY RISER | 29

- Chilled Orange & Apple Juice (V)
- Freshly Baked Assorted Pastry Basket (G, D, N, Veg)
- Fresh Seasonal Cut Fruits (V)
- Granola Parfait with Local Honey, Berry Compote (G, D, N)
- Assorted Montreal Style Bagels, Cream Cheese (G, D)
- Preserves, Butters & Local Honey (N, Veg)
- Selection of Cold Cereals, Skim & 2% Milk (G, D)

HEALTHY START | 37

- Antioxidant Juices:**
- Carrot & Ginger Juice (V)
- Celery & Apple Juice (V)
- Strawberry-Banana Smoothie (D, Veg)
- Chia Pudding, Almonds, Dehydrated Fruits (N, V)
- Fresh Fruit Brochettes (V)
- Low Fat Carrot Muffins (G, D, N, Veg)
- Muesli, Yogurt, Apple & Honey Roasted Pecans (G, D, N, Veg)
- Free-Range Hard Boiled Eggs (Veg)

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



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RIVER ROAD | 41

- Chilled Orange & Apple Juice (V)
- Seasonal Fruit Smoothie (V)
- Croissants, Danishes & Assorted Muffins (G, D, N)
- Sliced Fruit & Berries (V)
- Fruit Flavoured Yogurts (D, Veg)
- Steel Cut Oatmeal Bar with Dried Fruit, Coconut Flakes, Chia Seeds & Milk (V, D)
- Blueberry Pancakes, Seasonal Compote, Warm Maple Syrup (G, D, Veg)
- Free Range Eggs Benedict, Canadian Back Bacon, Brown Butter Hollandaise (G, D)
- Smoked Salmon Gravlax, Capers, Pickled Onion (S)

THE PROVINCIAL | 38

- Chilled Orange & Apple Juice (V)
- Seasonal Carved Fruit (V)
- Croissants, Danishes & Assorted Muffins (G, D, N)
- Free-Range Soft Scrambled Eggs & Herbs (Veg)
- Applewood Smoked Bacon
- Chicken Sausage
- Oven Dried Tomatoes (V)
- Harvest Potato Hash (V)
- Toaster Station with Fruit Preserves, Butters & Local Honey (G, D, Veg, N)

WHYTE AVENUE | VEGAN BUFFET | 38

- Selection of Chilled Juices
- Almond Berry Smoothie (N)
- Vegan Berry Muffin (G)
- Minted Citrus Segments
- Avocado Toast, Crispy Kale, Chia Seed (G)
- Stewed White Bean Cassoulet
- Turmeric Scrambled Tofu with XVOO
- Steel Cut Oatmeal, Dried Fruit, Sliced Almonds (N)
- Toaster Station (G, N)
- Traditional Selection of Breads, Fruit Preserves, Becel
- Assorted Nut Butters (N)

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BREAKFAST BUFFET ENHANCEMENTS

Customize your breakfast buffet with a variety of enhancements All pricing is per person

Free-Range Chilled Hard Boiled Eggs (Veg) | 5

Free-Range Scrambled Eggs (Veg) | 7
Fine Herbs

Free-Range Eggs Benedict | 10
Classic, Roast Vegetables or Smoked Salmon
Brown Butter Hollandaise (G, D, Veg)

Smashed Avocado (V) | 8

Hot Steel Cut Oatmeal | 8
Brown Sugar, Sultana Raisins (V)

Hand Blended Smoothies | 6
Triple Berry, Power Greens or
Mango & Banana (D, Veg)

Buttermilk Pancakes | 8
Maple Syrup & Berry Compote (G, D, Veg)

Belgian Waffles | 6
Bourbon Whipped Cream, Shaved Chocolate,
Berry Compote, Maple Syrup (G, D, Veg)

Smoked Salmon | 9
Capers, Red Onions & Lemon (S)

Pork Banger Sausages | 7

Chicken Apple Sausages | 7

Applewood Smoked Bacon | 7

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BREAKFAST BUFFET ENHANCEMENTS CONTINUED

For chef attended stations below, one chef attendant is required per 100 guests at \$90 (per two hours). All pricing is per person. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people.

YES, CHEF!

Allow our talented culinary team to prepare the freshest local and seasonal offering right in front of your guests!

OMELETTE STATION | *16

Prepared to order with guest choice of:

- Free-Range Eggs
- Smoked Cheddar Cheese, Ham, Onion, Bacon, Mushrooms, Scallions, Tomatoes, Spinach, Bell Peppers (D)

PANCAKE OR WAFFLE STATION | *12

Choose one of:

- Buttermilk Pancakes (G, D)
- Belgian Waffles (G, D)

Served with Berry Compote, Devonshire Cream, Chocolate Sauce, Canadian Maple Syrup & Local Honey. (D, Veg)

*One Chef Attendant is Required Per 100 Guests at \$90 (per two hours)

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PLATED BREAKFAST

All pricing is per person. All plated breakfasts include freshly baked pastries, butter, preserves, selection of freshly brewed regular and decaffeinated coffee and a selection of Lot 35 Tea.

THE CASTLE PLATED BREAKFAST | 39

CHOOSE ONE CHILLED JUICE

Orange

Apple

CHOOSE ONE STARTER

House-Made Granola Parfait,
Low Fat Greek Yogurt with Toasted Nuts,
Dried Fruit & Berries (G, N, D, Veg)

Minted Melon Salad (V)

Almond Milk Chia Pudding & Fresh Berries (V)

Steel Cut Oatmeal with Stewed Stone
Fruits & Roasted Almonds (N, V)

Berry Smoothie, Greek Yogurt,
Local Honey, Hemp Hearts (D, Veg)

CHOOSE ONE ENTRÉE

Free Range Egg White Frittata

Wild Mushrooms, Oven Dried Tomatoes, Grilled Asparagus, Harvest Potatoes (Veg)

West Coast Bagel

Cold Smoked Salmon, Lemon, Capers, Pickled Red Onions, Dill Cream Cheese,
Tomato (S, D, G)

Avocado Toast

Smashed Avocado, Free Range Poached Egg, Fresh Tomatoes, Herb Potatoes (G, Veg)

Classic Eggs Benedict

Free Range Eggs, English Muffin, Harvest Potatoes, Citrus Hollandaise (G, D, Veg)

Free-Range Scrambled Eggs

Harvest Potatoes, Smoked Bacon, Chicken Sausage & Herbed Tomato (G, D)

Brioche French Toast

Cinnamon Mascarpone Cream, Berry Compote, Maple Syrup (G, D)

Smoked Alberta Beef Brisket Hash

Roasted Potatoes, Free Range Poached Eggs, Pickled Peppers, Hollandaise (G, D)

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BREAKFAST TO GO

All pricing is per person.

BREAKFAST TO GO | 37

Perfect for departure day, breakfast is packaged in sustainable to-go containers for guests on the run. This To-go breakfast is prepared for offsite consumption only and will not be served in meeting rooms.

CHOOSE ONE ENTRÉE FOR ALL GUESTS

EACH BREAKFAST INCLUDES:

Selection of Freshly Brewed Regular or Decaffeinated Coffee or Lot 35 Tea

Riviera Fruit Yogurt (D)

Whole Fresh Seasonal Fruit (V)

Bottled Juice (V)

CHOOSE ONE ENTRÉE

Free-Range Scrambled Egg Whole Wheat Burrito

Caramelized Onions, Roasted Peppers, Chicken Sausage, Fire-Roasted Tomato Salsa (G, Veg)

Ham & Fried Egg Croissant

Swiss cheese, Honey Mustard (G, D)

Smoked Salmon Bagel

Herb Cream Cheese, Sliced Tomato & Pickled Red Onions (G, D, S)

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À LA CARTE BEVERAGES

BEVERAGES

Each Pitcher Serves 8 - 10 Glasses

Each Gallon Serves 20 - 25 Glasses

All Day Beverages | 25

8 am - 5 pm, Available in One Function Space

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Carbonated & Non-Carbonated Water

Selection of Soft Drinks & Juices

All Day Coffee | 17

8 am - 5 pm, Available in One Function Space

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Viverau Sparkling & Still Water | 7

These bespoke glass bottles are meant to be enjoyed on property and charges will be applied for removed bottles.

Environmentally-Friendly, Purified, Chilled,
Still & Sparkling Water

Coffee & Tea | 6

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Chai Tea (D) | 7

Made in the traditional method by
Fairmont Hotel Macdonald Culinary Team

Soft Drinks | 6

Selection of Regular, Diet & Soda Water

Water | 7

Selection of Carbonated & Non-Carbonated

House Blended Smoothies | 13

Super Green (V), Mixed Berry (D, Veg)
or Peach & Banana (D, Veg)

Orange, Apple or Grapefruit Juice (V) | 48 PITCHER

Iced Tea with Lemon Slices (V) | 46 PITCHER

House Made Spa Water (V) | 44 GALLON

Citrus, Cucumber

Watermelon & Basil

Apple & Cinnamon

Blueberry & Pomegranate

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À LA CARTE BREAK ITEMS

ENHANCEMENTS

House Made Honey Granola Bars (G, N, Veg)	6 each
Chef's Selection of Muffins, Danishes & Croissants (G, D, N, Veg)	6 each
Warm Scones with Devonshire Cream & Preserves (G, D, Veg)	6 each
Breakfast Loaves (per slice) (G, D, N, Veg)	6 each
Seasonal Fruit Yogurt (D, Veg)	6 each
Parmesan Black Pepper or Sea Salt & Butter Popcorn (D, Veg)	6 / person
Chef's Selection of French Macarons (D, N, Veg)	4 each
Chef's Selection of Assorted Squares or Brownies (G, D, N)	4 each
Artisan Charcuterie, Pickles, Mustard, Crostini (G)	14 / person
Assorted Seasonal Whole Fruit (V)	5 each
Kettle Chips with Onion Dip (G, D, Veg)	6 / person
Seasonal Sliced Fruits (V)	12 / person
Vegetable Crudit� with Green Goddess Dip (D, Veg)	12 / person
Canadian Cheese Platter, Grapes, Local Honey, Grilled Baguette (D, G)	14 / person
Gourmet Cinnamon Rolls (G, D, N, Veg)	6 each
Fruit Brochettes with Low Fat Yogurt Dip (D, Veg)	52 / dozen
Assorted House Baked Cookies (G, D, N)	40 / dozen
Rocky Road Trail Mix (D, N)	12 / person

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THEMED BREAKS

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WHEN HIVES GIVE YOU HONEY | 38

- Iron Hive Mead Gelée
- Hotel Macdonald Honeycomb Display (Veg)
- Spiced Honey Cake (G, D, N)
- Honey Madeline (G, D, N)
- Bee Pollen Apple Cider (Veg)
- Honey & Wild Rose Infused Iced Tea (Veg)

SPOT OF TEA | 35

- Scones, Whipped Mascarpone & Seasonal Preserves (G, D, N, Veg)
- Three Types of Assorted Seasonal Finger Sandwiches (G, D, S)
- White Chocolate
- Honeycomb Cheesecake Bites (G, D, N)
- Macarons (D, N)
- Red Velvet Cupcakes (G, D, Veg)

FUNICULAR SNACK BAR | 29

- Sea Salt Kettle Chips (Veg)
- Fresh Popcorn & Caramel Corn (D, Veg)
- Chocolate Covered Pretzels (G, D, Veg)
- Chocolate Brownie Bites (G, D, N)
- Assorted Spiced & Roasted Nuts: Walnuts, Pecans, Almonds, Cashews, Pistachios & Sunflower Seeds (N, V)
- Assorted Dried Fruits (V)
- Coconut Water & House Pressed Juice (V)

HERITAGE CLASSIC | 26

- Assorted Glazed & Dipped Donuts & Bits (G, D, N)
- House Baked Cookies (G, D, N, Veg)
- Crisp Vegetables & Ranch Dip (D, Veg)
- Chickpea Spread & Grilled Pita Bread (G, Veg)
- Hand Carved Melon (V)

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LUNCH





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DELI LUNCH BUFFET

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CASTLE PANTRY | 49

Chef's Soup of the Day

Hydroponic Greens Salad

Shaved Baby Vegetables, Honey Wine Vinaigrette (Veg)

Potato Salad

Red Onion, Bacon, Gherkin, Herb Sour Cream Dressing (D, Veg)

Seasonal Sliced Fruits (V)

Cheesecake Bites (G, D, N)

Chocolate Pot du Crème (D, Veg)

CHEF ENHANCEMENT RECOMMENDATIONS

Nova Scotia Lobster Rolls (G, D, SF) 10 / Person

Citrus Mayonnaise, Celery, Watercress Salad

Warm Corned Beef Reuben (G, D) 6 / Person

Swiss Cheese, Marinated Pepper, Whole Grain Mustard, Rye Bread

Prosciutto Sandwich (G, D) 6 / Person

Baby Arugula, Shaved Parmesan, Fig Mustard, Cracked Black Pepper, Ciabatta

SANDWICHES: CHOOSE 3 OF THE FOLLOWING

Hickory Smoked Turkey

Haskap Berry Aioli, Brie Cheese, Baguette (G,D)

Alberta Roast Beef

Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Brioche Bun (G,D)

Smoked Trout Wrap

Baby Greens, Lemon-Dill Cream Cheese, Pickled Red Onion, Capers (G, D, S)

Mediterranean

Roasted Vegetables, Mozzarella, Caper Aioli, Focaccia (G, D, Veg)

Honey Ham & Swiss Cheese

Baby Arugula, Maple Mustard, Baguette (G, D)

Sundried Tomato Chicken Salad

Pesto, Baby Kale, Rosemary Sea Salt Focaccia (G, D)

Vietnamese Rice Paper Rolls

Crunchy Vegetables, Marinated Tofu, Vermicelli, Cilantro (V)

Albacore Tuna Spinach Wrap

Olive Tapenade, Arugula, Shaved Cucumber (G, S)

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DELI LUNCH BUFFET CONTINUED

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DELI SANDWICHES TO GO | 30

Perfect For Departure Day, Lunch is packaged in sustainable To-Go Containers for guests On The Run. This To-Go Lunch is prepared for offsite consumption only and will not be served in meeting rooms.

CHOOSE ONE SALAD AND ONE SANDWICH FOR ALL GUESTS

EACH LUNCH INCLUDES:

- Bottled Juice or Flow Water
- Kettle Potato Chips (v)
- Whole Fresh Seasonal Fruits (v)
- Gluten Free Chocolate Chip Cookie (D, Veg)

CHOOSE ONE SALAD

- Quinoa Salad**
Parsley, Peppers, Lemon Dressing (v)
- Local Beets & Herb Couscous**
Orange, Walnuts, Local Greens,
Honey Vinaigrette (G, Veg)
- Succotash Salad**
Peppers, Sweet Corn, Beans, Tomato,
Chipotle Dressing (D, Veg)

CHOOSE ONE SANDWICH

- Smoked Turkey**
Haskap Berry Aioli, Brie Cheese, Baguette (G,D)
- Alberta Roast Beef**
Caramelized Onions, Grainy Mustard,
Horseradish Mayo, Soft Brioche Bun (G,D)
- Mediterranean**
Roasted Vegetables, Mozzarella, Caper Aioli,
Focaccia (G,D, Veg)

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THE GREEN PATH | 49

Designed as a Low Carbon Footprint Menu, with Health Conscious Items that have been sourced as locally as possible

Grilled House Made Sourdough Bread (V)

Spiced Roasted Carrot Soup (Veg)

Baby Kale Salad, Tomato, Pepper, Pepitas,
Cold Pressed Canola Dressing (V)

Yam & Sweet Potato Salad
Pickled Onion, Bacon, Gherkin,
Lemon Herb Crème Fraîche (D, Veg)

Seared Lake Trout, Garden Herb Pesto (S, D)

Grilled Chicken, Hot House Pepper Sauce

Bean & Corn Fritter, Local Squash Purée (V)

Charred Broccoli, Garlic Chips (V)

Roasted Root Vegetables (V)

Ancient Grain Pilaf (Veg)

Berry Mousse Cake (D, G, N)

Vegan Carrot Cake, Citrus Pearls (G, V)

Seasonal Carved & Preserved Fruits (V)

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ALL AROUND THE TOWN | 48

Strathcona Market Roasted Artichoke Salad
Vine-Ripened Cherry Tomatoes, Goat Cheese,
Black Olive Tapenade Dressing (D, Veg)

Organic Mixed Green Salad
Baby Heirloom Vegetables,
Local Mead Vinaigrette (Veg)

Locally Inspired Charcuterie
Marinated Vegetable Antipasti,
Grilled Focaccia (G, D)

AAA Flank Steak
Steak Spice Rub, BBQ Sauce, Grilled Onion

Chicken Souvlaki
Lemon Oregano, Tzatziki (D)

**34 Avenue India Bazaar Paneer & Vegetable
Tikka Masala (V)**

Saffron Rice (V)

Whipped Yukon Potato
Sour Cream (D, Veg)

Wild Blueberry Trifle (G, D, N)

Honeycomb Cheesecake Bites (G, D, N)

Seasonal Fruit Skewers (V)

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MEDITERRANEAN | 49

Flat Breads & Focaccia

XV Olive Oil, Aged Balsamic Vinegar (G, Veg)

Italian Wedding Soup

Seasonal Vegetables, Orzo (G, Veg)

Root Vegetable Panzanella Salad

Bocconcini, Olives, Herb Crouton, Basil (G, D, Veg)

Fattoush Salad

Romaine, Cucumber, Tomatoes, Peppers, Radish, Mint (G, Veg)

Meze Platter

Tabbouleh, Babaganoush, Hummus, Tzatziki (G, D, Veg)

Chicken Saltimbocca

Bacon, Sage, Chicken Jus

Ricotta & Spinach Cannelloni

Tomato Basil Sauce (G, D, Veg)

Pan Seared Cod

Puttanesca Sauce, Capers, Olives & Roasted Garlic (S)

Baklava (G, D, N)

Lemon Panna Cotta (D)

Hand Carved Melon (V)

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PLATED LUNCH

All prices are per person. Lunch service is a minimum of 3 courses and must include an entrée. Our lunches are designed for a minimum of 10 guests. All plated lunches include fresh bread and butter, brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

CHOOSE ONE STARTER, ENTRÉE AND DESSERT FOR ALL GUESTS

THREE COURSE PLATED LUNCH *Priced based on Entrée Selected

CHOOSE ONE STARTER

Additional starter may be included for 12 per person

Caramelized Sweet Onion Soup

Fino Sherry, Aged Gruyere Crouton (G, D)

Roasted Tomato & Fennel Bisque

Goat Cheese, Basil Pesto (D, Veg)

Charred Carrot & Ginger Soup

Rocket Pistou (V)

Gem Salad

Radish, Cherry Tomato, Fennel, Honey Dressing (Veg)

Baby Spinach Salad

Roasted Pear, Shaved Candy Cane Beets, Goat Cheese, Blueberry Balsamic Dressing (D, Veg)

Artisanal Greens

Radish, Pickled Strawberries, Manchego Cheese, Spiced Sunflower Seeds, Elderflower Dressing (D, Veg)

Heirloom Tomato Salad

Baby Basil, Shaved Pecorino Cheese, Arugula, Sherry Vinaigrette (D, Veg)

CHOOSE ONE ENTRÉE

Herb Roasted Chicken Breast | 47

Crushed Potato, Broccolini, Carrot Purée, Tomato Vinaigrette

Grilled Salmon | 47

Artichoke, Fennel, Citrus, Israeli Couscous, Cherry Tomatoes, Brown Butter Mustard Sauce (G, D, S)

AAA Alberta Striploin 7oz Steak | 52

Mushroom & Roasted Garlic Medley, Fried Fingerling Potatoes, Red Wine Jus (D)

Coffee Braised Alberta Beef Short Ribs | 49

Pomme Purée, Charred Carrot, Rosemary Jus

Wild Mushroom Ravioli | 44

Grilled Shimeji, Parmesan, Truffle Cream (G, D, Veg)

Seared Ling Cod | 45

Charred Corn & Bean Succotash, French Beans, Confit Tomato, White Sauce (D, S)

Crispy Cauliflower | 43

Ancient Grain Risotto, Seasonal Vegetables, Salsa Verde (V)

POWER BOWLS

Brown Rice & Lentil Bowl | 44

Edamame Beans, Roasted Yams, Kale, Cabbage, Carrots, Corn, Peri Peri Sauce (V)

Atlantic Lobster Cobb Salad | 49

Herb Boursin, Salted Cashew, Bacon, Cherry Tomato, Pickled Cucumber, Green Goddess Dressing (D, N, SF)

Tuna Niçoise Bowl | 47

Poached Egg, Olives, Beans, Potato, Tarragon Emulsion (S)

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



BREAKFAST

BREAKS

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

PLATED LUNCH CONTINUED

All prices are per person. Lunch service is a minimum of 3 courses and must include an entrée. Our lunches are designed for a minimum of 10 guests. All plated lunches include fresh bread and butter, brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

CHOOSE ONE DESSERT

Berry Tart

Vanilla Custard, Mint, Berry Reduction (G, D, Veg)

Potted Tiramisu

Chocolate Sauce, Biscotti Crisp, Amaretto (G, D, N, Veg)

Caramelized Banana & White Chocolate Bread Pudding

Vanilla Ice Cream, Dulce De Leche (G, D, N, Veg)

Strawberry Cheesecake

Chantilly Cream, Strawberry Compote (G, D, N)

Vegan Orange Chocolate Tart

Dark Chocolate Paint, Almond Brittle (G, N, V)

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FULL DAY MEETING PACKAGES





BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people.

RIVER VALLEY | 114

BREAKFAST

- Sliced Seasonal Fruits (V)
- Assorted Yogurt (D)
- Croissants, Muffins & Danishes (G, D, N)
- Scrambled Free Range Eggs
- Maple Sausages
- Cajun Spiced Potatoes
- Pancakes, Maple Syrup (G)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

- House Made Sweet Loaves (G, D, N)
- Chocolate Pot de Crème (D)
- Assorted Whole Fruits (V)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Water

* Upgrade to a premium break for an additional 15 per person

BOARDROOM LUNCH BUFFET

- Tomato & Fennel Soup with Basil Pesto (D, Veg)
- Gem Caesar Salad, Shaved Parmesan, Lemon (G, D)
- Roasted Beet Salad, Candied Walnuts, Honey Mead Dressing (D, N, Veg)
- Organic Mixed Green Salad, Baby Heirloom Vegetables, Local Mead Vinaigrette (Veg)
- Hickory Smoked Turkey
- Haskap Berry Aioli, Brie Cheese, Baguette (G, D)
- Alberta Roast Beef
- Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Brioche Bun (G, D)
- Smoked Trout Wrap
- Baby Greens, Lemon-Dill Cream Cheese, Pickled Red Onion, Capers (G, D, S)
- Mediterranean
- Roasted Vegetables, Mozzarella, Capers Aioli, Focaccia (G, D, Veg)
- Bite-Sized French Pastries (G, D, N)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

- House Baked Assorted Cookies
- West Coast Trail Mix
- Fruit Skewers
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Hot Chocolate
- Soft Drinks
- Water
- * Upgrade to a premium break for an additional 15 per person

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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES CONTINUED - MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people.

WELL MET | 131

BREAKFAST

- Scrambled Free Range Eggs
- Egg White Frittata, Kale, Peppers, Tomatoes, Gruyère (D, Veg)
- Chicken Sausages
- Grilled Tomatoes, Herb Oil (V)
- Carved Fruits & Seasonal Berries (V)
- Oatmeal with Brown Sugar, Dried Fruits, Nuts & Maple Syrup (N, V)
- Granola Parfaits (G, D, N, Veg)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

- House-Made Multigrain Granola Bars (G, N)
- Vegetable Crudit , Corn Chips, Hummus & Green Goddess Dips (D, Veg)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Water

LUNCH BUFFET

- Sourdough Bread Rolls (G)
- Charred Carrot & Ginger Soup (V)
- Baby Kale Salad, Tomato, Pepper, Pepitas, Cold Pressed Canola Dressing (V)
- Succotash Salad, Peppers, Sweet Corn, Beans, Tomato, Chipotle Dressing (D, Veg)
- Quinoa, Couscous & Bell Pepper Salad (G, V)
- Seared Salmon, Preserved Lemon Relish (S)
- Apple Cider Chicken, Saut ed Spinach, Grilled Red Onion
- Penne Marinara, Confit Cherry Tomatoes, Basil (G, V)
- Brown Rice Pilaf (V)
- Roasted Butternut Squash & French Beans (V)
- Lemon Panna Cotta (D)
- Bite-Sized French Pastries (G, D, N)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

- Vietnamese Rice Paper Rolls, Julienned Vegetables, Smoked Chicken, Mint, Pineapple, Sweet Chili Sauce (G)
- Matcha Green Tea Mousse Cake (G, D, Veg)
- Dark Chocolate Almond & Dried Fruit Bark (D, N)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Fruit Juices, Soft Drinks & Water

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BREAKFAST

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LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES CONTINUED - MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people.

FESTIVAL CITY | 149

BREAKFAST

- Croissants, Muffins, Cinnamon Rolls (G, D, N)
- Breakfast Pastries & Danishes (G, D, N)
- Macerated Strawberries & Yogurt (D, Veg)
- Power Greens & Banana Berry Smoothies (D, Veg)
- House-Smoked Salmon, Condiments (S)
- Classic Eggs Benedict, Canadian Bacon
- Homemade Hollandaise Sauce (G, D)
- Chicken Sausages, Double-Smoked Bacon
- Spiced Breakfast Potatoes
- Belgian Waffles, Maple Syrup, Berry Compote (G)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

- Assorted Glazed & Dipped Donuts & Bits (G, D, N)
- House Baked Cookies (G, D, N, Veg)
- Crisp Vegetables & Ranch Dip (D, Veg)
- Hand Carved Melon (V)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Flavoured Water, Soft Drinks

LUNCH BUFFET

- Artisan Bread Rolls & Butter (G, D)
- Sweet Corn Soup, Smoked Chicken
- Soba Noodle Salad, Sesame, Scallions,
- Green Beans, Peas, Sprouts (G, V)
- Chickpea & Cucumber Salad, Marinated Feta, Oregano, Olives (D, Veg)
- Green Bean Salad, Slivered Almonds,
- Oven Dried Tomato (N, Veg)
- Alberta Beef Slider, Smoked Bacon, American Cheese, Ketchup, Mustard (D, G)
- Grilled Chicken Slider, Smoked Cheddar, Pesto Aioli (D, G)
- Double "Grilled Cheese" Slider,
- Tomato Relish (D, G)
- Wedge Fry Poutine, Cheese Curds, Gravy, Onion (G, D, Veg)
- Berry Tartlet (G, D, N, Veg)
- Meringue Dipped Assorted Macarons (N, D, Veg)
- Mini Saffron & Honeycomb Crème Brûlée (D, Veg)
- Freshly Brewed Coffee,
- Decaffeinated Coffee & Tea
- Flavoured Spa Water

PM BREAK

- Rosemary Salted Caramel Popcorn (D, Veg)
- Parmesan Black Pepper Popcorn (D, Veg)
- Spiced Gourmet Bar Mix (N)
- Hardbite Chips (V)
- Caramel Blondie (G, D, N)
- Freshly Brewed Coffee,
- Decaffeinated Coffee & Tea
- Coconut Water, Soft Drinks

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RECEPTION





BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

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

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BREAKFAST

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LUNCH

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RECEPTION

DINNER

BAR

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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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED - 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.

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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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

CARVING STATIONS

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).*

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)

*One Chef Attendant is Required Per 100 Guests at \$90 (per two hours)

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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

DESSERT STATIONS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests! Minimum charge is for 40 people. For chef attended stations, one Chef Attendant is required per 100 guests at \$90 (per two hours).*

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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DINNER

BAR

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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DINNER





BREAKFAST

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DINNERS

BAR

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. (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

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)



BREAKFAST

BREAKS

LUNCHES

FULL DAY MEETINGS

RECEPTIONS

DINNERS

BAR

PLATED DINNER CONTINUED

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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)



BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

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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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

DINNER À LA CARTE

Price 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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BREAKFAST

BREAKS

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

DINNER BUFFET

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All dinner buffets can be served family style with an additional cost of \$15 per person. Maximum table setting of 8 people per table for family style.

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

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UNDER THE OLIVE TREE | 97

Flat Breads & Fresh Pita

First-Pressed Olive Oil, Aged Balsamic Vinegar
Tabbouleh, Babaganoush, Hummus,
Tzatziki (G, D)

Marinated Labneh Cheese & Olives

Za'atar (D)

Stuffed Vine Leaves (V)

Fattoush Salad

Romaine, Cucumber, Tomatoes, Peppers,
Radish, Mint, Crispy Pita (G, Veg)

Kabsa

Arabic Chicken, Spiced Rice

Braised Harissa Lamb Shoulder

Merguez, Garbanzo & Lentil Stew

Salmon Samak Harra

Red Pepper, Tomato Sauce,
Pine Nuts (S, N)

Moroccan Vegetable Tagine

Apricot, Cinnamon (V)

Tortellini A La Norma

Eggplant, Garlic, Tomato Basil Sauce
(G, D, Veg)

Baklava (G, D, N, Veg)

Lemon Ricotta Cake (G, D)

Dried Fruits & Mixed Nut Platter (V, N)

Fresh Fruits & Berries (V)

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RISING SUN | 97

Shiro Miso Soup

Braised Tofu, Dashi, Scallion (G, S, Veg)

Green Papaya Salad

Baby Cilantro Chutney (V)

Albacore Tuna Poke

Rice, Radish, Cucumber, Edamame, Spicy Aioli (S)

Vietnamese Rolls

Crunchy Vegetables, Sweet Chili Sauce (V)

Dim Sum Bar

Pot Stickers, Siu Mai, Char Siu,

Spring Rolls, Har Gow

Assorted Sauces & Condiments (G, D, Sf, S)

Miso Glazed Cod

Yuzu Cream Sauce, Black Sesame Seeds

(G, D, S)

Thai Red Curry

Marinated Chicken Thigh (SF)

Braised Sweet & Sour Pork Belly

Fried Rice

Vegetarian Pad Thai

Julienne Vegetables, Sweet & Sour Sauce

(Veg, N)

Garlic Asian Greens

Ginger (V)

Matcha Green Tea Mousse (D, Veg)

Minted Watermelon Salad

Toasted Coconut (V)

Mango Tapioca Pudding (D, Veg)

CHEF ENHANCEMENT RECOMMENDATIONS

Maki Sushi Station (G, SF) 15 / person

Dynamite Roll, Spicy Tuna Roll, California Roll

Pickled Ginger, Wasabi, Soya Sauce

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INDIAN 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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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.

Heron Bay Sauvignon Blanc (Canada) | 55

Crisp and refreshing, with bright fruity notes and a zesty finish Sauvignon Blanc from the stable of Mission Hill Vineyards..

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.

Heron Bay Cabernet Sauvignon (Canada) | 55

Spicy oak, dried herb, deep plum, and dark cherry with a hint of warm vanilla. Ripe, lush black fruit, candied red fruit, with mocha and a hint of black pepper from the stable of Mission Hill Vineyards.

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.

Henkell Blanc de Blanc (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 & MOCKTAILS

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 Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale	9 per drink	10.75 per drink
Imported Beers Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra	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 Heineken 0.0	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 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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