



FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU



*Fairmont*  
THE QUEEN ELIZABETH





**FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU**

BREAKFAST .....3  
 BUFFET.....4  
 PLATED.....8  
 ON THE GO.....9

BREAKS ..... 10

LUNCH..... 15  
 BUFFET..... 16  
 PLATED..... 20

DINNER & RECEPTION ..... 22  
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 DESSERTS..... 37

WINE & BEVERAGES ..... 38  
 BAR ..... 39

TERMS & CONDITIONS ..... 44



**WELCOME FAIRMONT THE QUEEN ELIZABETH!**

A unique and reinvented venue, Fairmont The Queen Elizabeth boasts an exceptional culinary offering created by a highly qualified and audacious team.

We offer a wide range of options showcasing local and organic ingredients sourced from sustainable production. Whatever the type of event, our banquet team is sure to exceed your guests’ expectations!

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*Use the menu on the left  
 of each page to browse  
 our menu to your needs.*



FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU

BREAKFAST





# BREAKFAST • BUFFET

*For groups with less than 15 people, please add \$ 100.*

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## DELUXE CONTINENTAL

*\$35 per guest*

- Mini breakfast pastries:  
muffins, croissants, danishes  
and chocolate croissants
- Sliced fresh fruit platter
- Yogurts
- Cheddar cheese slices
- Selection of homemade jams,  
honey from Marché Artisans and butter
- Orange and grapefruit juice
- Fruit smoothie
- Coffee and selection of Lot 35 teas  
and herbal teas

## WHOLESOME CONTINENTAL

*\$42 per guest*

- Melon Trio
- Bananas
- Yogurt Station :
  - Yogurt & chia pudding
  - Granola
  - Fruit coulis
  - Assorted Berries
  - Roasted Coconut
  - Sunflower seeds
  - Pumpkin seeds
- Hard-boiled eggs
- Healthy Muffins
- Orange juice
- Smoothie
- Coffee and selection of Lot 35 teas  
and herbal teas



ADD A NESPRESSO STATION TO YOUR BUFFET  
*+ \$6 per capsule*

*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*





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**BREAKFAST • BUFFET**

*For groups with less than 15 people, please add \$ 100.*

**THE PLATEAU**

*\$44 per guest*

Mini breakfast pastries:  
muffins, croissants, danishes and chocolate croissants

Yogurts

Orange and grapefruit juice

Seasonal sliced fruits

**CHOOSE ONE MEAT, ONE BREAKFAST SELECTION AND ONE EGG**

Hash browns with herbs

Selection of homemade jams, honey from Marché Artisans and butter

Cheddar cheese slices | +\$2

Coffee and selection of Lot 35 teas and herbal teas



**OPTIONS**

**MEAT** (1 choice)

**BACON**

**TURKEY BACON**

**HAM**

**SAUSAGE** chicken or pork | vegetarian +\$3

**BREAKFAST SELECTION** (1 choice)

**MAPLE CREAM CREPES**

**FRENCH TOAST**

**WAFFLES** berry compote and chocolate sauce

**EGGS** (1 choice)

**SCRAMBLED EGGS** with chives or mushrooms and cheese

**CHEESE AND SWEET PEPPER FRITTATA**

**QUICHE LORRAINE** | +\$2

**CHEESE OMELETTE** | +\$2

**SCRAMBLE TOFU WITH TOMATOES**

**AND NON-DAIRY CHEESE** | +\$2

**FRUIT SMOOTHIE** | +\$8

**BAGEL WITH CREAM CHEESE** | +\$8

**SMOKED SALMON** | +\$6

**ASSORTED BREADS** | +\$3

**HOT OATMEAL** | +\$6

**SELECTION OF CEREALS, MILK AND NON-DAIRY MILK** | +\$7



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**SUGAR SHACK**

*minimum of 25 guests | \$47 per guest*

**BASKET OF QUEBEC APPLES AND WHOLE FRUITS**

**CRETONS**

**COUNTRYSIDE CHEESE** and original cheddar

**ARTISANAL BACON AND SAUSAGE**

**BAKED BEANS** with braised pork shoulder

**COUNTRY HAM** sliced in room + \$280

**SALT PORK OMELETTE**

**ROASTED POTATOES** onions and bacon

**QUÉBEC MEAT PIE** with fruit ketchup

**MAPLE CREAM CREPES**

sautéed apples and hazelnut crumble

Selection of homemade jams,  
honey from Marché Artisans and butter

Orange juice

Coffee and selection of Lot 35 teas and herbal teas

**ADD A MAPLE TAFFY STATION!**  
*service by a chef + \$280 | + \$5 per guest with this buffet*



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## STATIONS

*minimum of 25 guests per station*

### OMELETTE

*service by a chef \$280 | \$12 per guest*

**TOPPINGS** cheese, diced tomatoes, herbs, sweet peppers, onions, ham, bacon bites, mushrooms

### BREAKFAST BOWL STATION

*service by a chef \$280 or self-service | \$17 per guest*

**GREEK YOGURT WITH CHIA SEEDS** plain or berries

**BIRCHER MUSLI** plain or berries

**GARNISHES** blueberries, pineapple, Raspberries, chiaseeds, sunflower seeds, flax seeds, shredded almonds, roasted coconut, mixed dried fruit, dark chocolate chips, wild honey, maple syrup, plain yogurt, cottage cheese

### SCRAMBLED TOFU STATION

*service by a chef \$280 | \$11 per guest*

**TOPPINGS** Mushrooms, Peppers, Spinach & Onions, Non-Dairy Cheese

### EGGS BENEDICT

*\$14 per guest | self-service*

**ENGLISH MUFFIN**

**MEAT** 1 choice: ham, bacon, smoked salmon or spinach

**HOLLANDAISE SAUCE**

### BREAKFAST SANDWICH

*\$11 per guest | self-service*

**CROISSANT OR ENGLISH MUFFIN** egg, cheese, tomato, Mornay sauce and choice of one meat: ham, bacon or smoked salmon

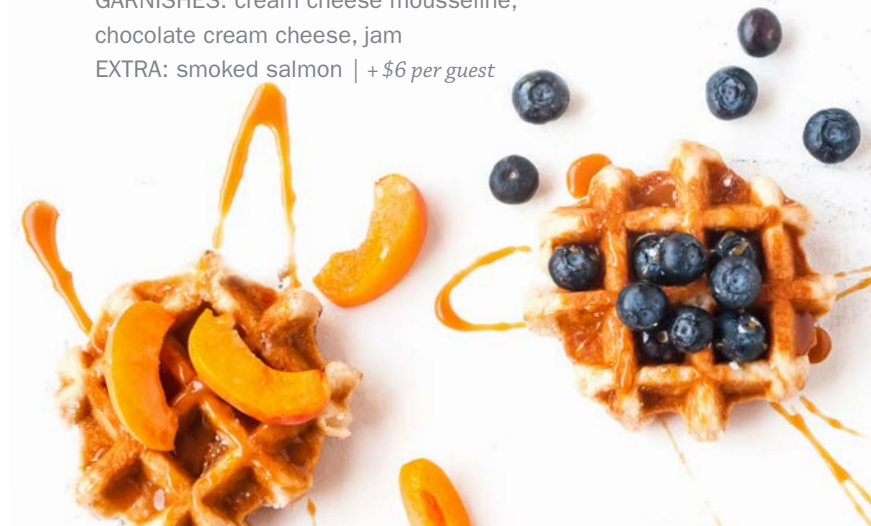
### BAGELS STATION

**FAIRMOUNT BAGELS STATION** \$20 per guest

**BAGELS:** classic, power bagel, orange-chocolate bagel

**GARNISHES:** cream cheese mousseline, chocolate cream cheese, jam

**EXTRA:** smoked salmon | +\$6 per guest



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**BREAKFAST • PLATED**

*For groups with less than 15 people, please add \$ 100.*

**MORNING SUNSHINE**

*\$37 per guest*

Fresh orange juice, fresh fruit salad and croissants

Selection of homemade jams, honey from Marché Artisans and butter

**MAIN** *(1 choice)*

**SCRAMBLED EGGS** onions, sausage, bacon, hash browns, herb roasted tomatoes

**CHEESE OMELETTE** smoked ham, hash browns, herb roasted tomatoes

**WAFFLE, CREPES OR FRENCH TOAST**  
caramelized apple with hazelnuts and maple syrup

Coffee and selection of Lot 35 teas and herbal teas

**GOLDEN SQUARE MILE**

*\$38 per guest | maximum 200 people*

**POACHED EGG** reduced cream, tomato confit, maple bacon and Espelette pepper

**POTATOES** with roasted sweet peppers

**MINI BREAKFAST PASTRIES**  
muffins, croissants, danishes and chocolate croissants

**FRUIT SMOOTHIE**

Coffee and selection of Lot 35 teas and herbal teas







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**BREAKFAST • ON THE GO**

*For groups with less than 15 people, please add \$ 100.*

**BREAKFAST-BOX**

*for your hasty departures and early ventures  
\$28 per guest*

**BREAKFAST SANDWICH** served cold  
egg, ham, country mild cheddar on bagel

**WHOLE FRESH FRUIT**

**MUFFIN**

**FRUIT JUICE**



**“À LA CARTE” STATIONS**

**INDIVIDUAL ASSORTED YOGURTS** 7\$ each

**HARD-BOILED EGGS** \$18 per dozen

**WHOLE FRUITS** \$3.25 each

**ROUGEMONT APPLE BASKET** \$30 per dozen

**COLD CEREALS** \$7 per guest

**BAGELS** with cream cheese | 8\$ each

**LOX & BAGEL** smoked salmon | \$14 each

**HAM & CHEESE CROISSANT** cold | \$12 each

**BLTO BREAKFAST SANDWICH** on bagel | \$12 per guest

**TO-GO COFFEE STATION** \$92 par gallon

**NESPRESSO** \$6 per capsule

**SMOOTHIES STATION** green smoothies, berry smoothies and tropical fruit smoothies  
*minimum of 15 guests | \$11 per guest*



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**BREAKS**



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# BREAKS

*For groups with less than 15 people, please add \$ 100.*

## INSPIRATION BREAKS

### THE ORCHARD

*\$21 per guest*

#### ROUGEMONT APPLE BASKET

**ORCHARD PARFAIT** granola with apples, yogurt, caramelized apple with cinnamon

#### APPLE TURNOVER

#### FRESH APPLE JUICE

Coffee and selection of Lot 35 teas and herbal teas

### CITRUS-MANIA

*\$21 per guest*

#### CITRUS PIE

#### LEMON MACARONS

**CREAMY MASCARPONE AND LIME MOUSSELINE** in verrine

#### HOMEMADE MINT LEMONADE

Coffee and selection of Lot 35 teas and herbal teas

### SUGARING OFF

*\$23 per guest*

#### MAPLE FUDGE

#### NUN'S PINWHEELS

#### PECAN AND SUGAR PIE

#### MAPLE MARSHMALLOW

Coffee and selection of Lot 35 teas and herbal teas



**NESPRESSO STATION**  
*+\$6 per capsule*







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**BREAKS**

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**INSPIRATION BREAKS *cont'd***

**ENERGY**

*\$22 per guest*

- DETOX SMOOTHIE green vegetables and fresh fruits
- FRESH FRUIT SALAD AND WHOLE FRUITS
- YOGURT PARFAIT fruit coulis and homemade granola
- HEALTHY ENERGY BALLS with nuts and dried fruits
- Coffee and selection of Lot 35 teas and herbal teas

**GREEN**

*\$22 per guest*

- MATCHA LINGOTS
- BANANA AND COCONUT VERRINES
- HEALTHY ENERGY BALLS with nuts and dried fruits
- GRANNY SMITH APPLE BASKET
- GINGER KOMBUCHA
- Coffee and selection of Lot 35 teas and herbal teas

**CAFFEINE AND SMILES**

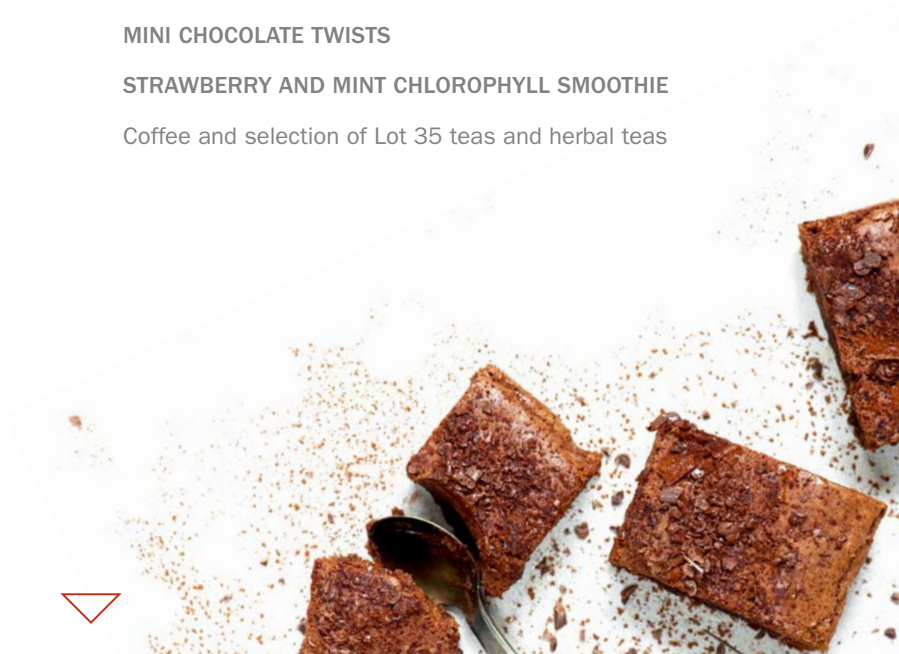
*\$24 per guest*

- ASSORTMENT OF CANDY AND POPCORN
- BLONDIES
- WHITE CHOCOLATE AND MACADAMIA NUT COOKIES
- LEMON ICED TEA
- Coffee and selection of Lot 35 teas and herbal teas

**SWEET TOOTH**

*\$19 per guest*

- LEMON-CARDAMOM LINGOT
- BROWNIES
- MINI CHOCOLATE TWISTS
- STRAWBERRY AND MINT CHLOROPHYLL SMOOTHIE
- Coffee and selection of Lot 35 teas and herbal teas





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**INSPIRATION BREAKS *cont'd***

**THE TOWNSHIPS**

*\$27 per guest*

**FINE QUÉBEC CHEESES**  
3 cheeses, 60g per guest

**FRESH BREADS AND CRACKERS**

**GRAPES**

**FIG CHUTNEY**

Coffee and selection of Lot 35 teas and herbal teas

**SALTY**

*\$23 per guest*

**CRUDITÉS**

**HUMMUS**

**OLIVES**

**CHIPS**

**TORTILLA CHIPS**

Coffee and selection of Lot 35 teas and herbal teas

**CAKE BREAK**

*\$19 per guest*

**WHOLE FRUITS**

**ASSORTED POUND CAKES**

**SEASONAL SMOOTHIE**

Coffee and selection of Lot 35 teas and herbal teas



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**“À LA CARTE”**

**PASTRIES**

**SIGNATURE CHOCOLATE FONDANT** | \$48/dz

**LINGOTS** banana, lemon or marbled | \$45/dz

**COOKIES** double chocolate or oatmeal and raisins | \$45/dz

**BROWNIES** \$46/dz

**BLONDIES** \$46/dz

**ENERGY BALLS** | \$48/dz

**MUFFINS** \$46/dz

**CROISSANTS** \$46/dz

**CHOCOLATE CROISSANTS** \$46/dz

**RAISIN DANISHES** \$46/dz

**MAPLE OR CHOCOLATE TWISTS** \$46/dz

**APPLE TURNOVERS** \$46/dz

**SCONES AND JAM** \$50/dz

**DATE SQUARES** \$46/dz

**CHOCOLATE COOKIES**

*Gluten free* | \$46/dz

**LEMON FINANCIER**

*Gluten free* | \$46/dz

**FRUITS**

**SEASONAL SLICED FRUIT** \$10 per portion

**WHOLE FRUITS** \$3.25 each

**DRIED FRUITS** \$28 bowl

**FRUITS SALAD** \$8 per portion

**PARFAITS & YOGURTS**

**TRADITIONAL PARFAIT**

raspberry coulis, yogurt, granola \$9 each

**MEDITERRANEAN PARFAIT**

honey, Greek yogurt and crushed pistachio nuts | \$11 each

**CHIA PARFAIT**

with mango and roasted coconut | \$10 each

**ORCHARD PARFAIT**

granola with apples, yogurt, caramelized apples with cinnamon | \$10 each

**INDIVIDUAL ASSORTED YOGURTS** \$7 each

**BEVERAGES**

**FRUIT SMOOTHIE** \$8 each

**ASSORTED JUICES** \$6 each

**RED BULL** \$7 each

**SOFT DRINKS** \$6 each

**FLAVOURED SPARKLING WATER** \$6 each

**SPARKLING WATER** \$6 each

**FLOW WATER** 500 ml | \$6 each

**COFFEE AND SELECTION OF LOT 35 TEAS AND HERBAL TEAS** \$92 per gallon

**NESPRESSO** \$6 per capsule





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LUNCH



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**LUNCH • BUFFET**

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**ARTISANS**

*\$50 per guest (chef choice)*

**MARKET SOUP**

**SALADS FROM OUR COUNTER** 3 varieties

**SANDWICHES** 3 varieties including a vegetarian option

**SELECTION OF ARTISANAL DESSERTS**

Coffee and selection of Lot 35 teas and herbal teas

**ARTISANS HOT**

*\$56 per guest (chef choice)*

**MARKET SOUP**

**SALADS FROM OUR COUNTER** 3 varieties

**HOT COURSES FROM THE MARKET COUNTER** 3 varieties

*(incl. a vegan option)*

**SELECTION OF ARTISANAL DESSERTS**

**SEASONAL FRUIT SALAD**

Coffee and selection of Lot 35 teas and herbal teas

**CHIC**

*\$61 per guest*

**MARKET SOUP**

**RICE SALAD** grilled chicken, lime and bok choy

**CUMIN ROASTED CHICKPEA SALAD**

**ORANGE ROSETTES WITH PINE NUTS**  
and pink grapefruit pearls

**SEARED HALIBUT** with olives, tomatoes and capers

**BRAISED BEEF** in red wine

**GRILLED TOFU STIR FRY** with vegetables and sesame  
*(vegan/GF)*

**FINGERLING POTATOES**

**SEASONAL GRILLED VEGETABLES**

**SELECTION OF PIES AND PASTRIES**

Coffee and selection of Lot 35 teas and herbal teas

<b>POUTINE</b> + \$9	<b>BEVERAGE</b>	<b>SPARKLING WATER</b> + \$6
<b>SMOKED MEAT</b> + \$13	<b>FRUIT SMOOTHIE</b> + \$8	<b>FLOW WATER</b> + \$6
	<b>ASSORTED JUICES</b> + \$6	<b>NESPRESSO</b> + 6 \$ par capsule
	<b>SOFT DRINKS</b> + \$6	
	<b>FLAVOURED SPARKLING WATER</b> + \$6	





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**LUNCH • BUFFET**

**MEDITERRANEAN**

*minimum of 30 guests  
\$61 per guest*

**MARKET SOUP**

**PASTA SALAD** with tuna

**MESCLUN GREENS** oregano and sun-dried tomato vinaigrette

**GREEK SALAD**

**CAP ESTEREL MARINATED CHICKEN BREAST**

**SLICED GRILLED BEEF WITH MONTRÉAL SPICES**

**FALAFELS TUMERIC RICE** and sautéed vegetables  
*(vegan & GF)*

**FRESH FISH** of the day

**SEASONAL VEGETABLES**

**ROASTED POTATOES**

**EXOTIC FRUIT VERRINE**

**SELECTION OF ARTISANAL DESSERTS**

Coffee and selection of Lot 35 teas and herbal teas

**LOCAL**

*minimum of 30 guests  
\$63 per guest*

**MARKET SOUP**

**CREAMY COLESLAW** carrot and caraway seeds

**BROCCO-FLOWER SALAD** roasted almonds and sunflower seeds

**QUINOA SALAD** dried fruit and raspberry vinaigrette

**MAPLE GLAZED HAM** with cranberries

**ROOT VEGETABLE RAGOUT WITH WHITE BEANS,**  
maple smoked tofu crumble *(vegan & GF)*

**BAS-SAINT-LAURENT SEA CASSEROLE** with salicornia

**SMOKED MEAT**

**POUTINE WITH FRESH CHEDDAR** fried onions

**MARKET FRESH VEGETABLES**

**ASSORTED BLUEBERRY, CRANBERRY** and maple desserts

**"POUDING CHÔMEUR"** sponge cake with caramel syrup

Coffee and selection of Lot 35 teas and herbal teas







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 BUFFET ..... 16  
 PLATED..... 20

DINNER & RECEPTION ..... 22  
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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**LUNCH • BUFFET**

**INSPIRATION LUNCH BUFFET**

*minimum of 50 guests*

**APPETIZER** (1 choice)

**VEGETABLE GARDEN**  
 selection of crudités and dips

**TOMATO BOCCONCINI PLATTER**

**SOUP**

**MARKET SOUP**

**SALADS** (Green salad + 2 choices)

**FUSILLI SALAD WITH PESTO**  
 roasted vegetables, sweet peppers and Parmesan

**GREEK SALAD** tomato, cucumber, onion, feta cheese and olives

**ORZO SALAD** bruschetta, marinated tofu, fresh herbs and roasted almonds

**CAESAR SALAD**

**CHICKPEA SALAD** red onions, sweet peppers, cilantro vinaigrette

**QUINOA SALAD** with goat cheese

**ROASTED VEGETABLE SALAD** herb vinaigrette

**CREAMY POTATO SALAD WITH CHORIZO**

**CLASSIC COLESLAW** apple and raisin

**CELERIAC SALAD** fennel and apples





FAIRMONT  
THE QUEEN ELIZABETH

**BANQUET MENU**

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 BUFFET.....4  
 PLATED.....8  
 ON THE GO.....9

BREAKS ..... 10

LUNCH..... 15  
 BUFFET ..... 16  
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LUNCH • BUFFET

**INSPIRATION LUNCH BUFFET** *cont'd*

*minimum of 50 guests*

**SANDWICH FORMULA**

*2 choices: \$51 | 3 choices: \$54*

**ROAST BEEF** thinly sliced on baguette with onions, smoked gouda and Dijon mustard

**BLACK FOREST HAM**  
on baguette with Brie and tomatoes

**TUNA SALAD** green onions and radicchio on croissant

**SMOKED TURKEY AND SWISS CHEESE**  
with chipotle mayonnaise on ciabatta

**SMOKED SALMON AND CREAM CHEESE BAGEL**

**CHICKEN SANDWICH** on Greek-style bread

**DELI TRIO** rosette, ham and chorizo  
with herb mustard on ciabatta

**MARINATED VEGETABLES AND HUMMUS** in a spinach tortilla

**WEST-COAST FAJITAS** tofu, cucumber, carrots, peppers, Asian emulsion

**GRILLED VEGETABLES AND ARUGULA**  
black bean purée, pretzel bread

**HOT: PULLED PORK GRILLED SANDWICH**  
Hercule cheese on pretzel bread

**HOT: SMOKED HAM ST-FIDÈLE SWISS CHEESE**  
on multi-grain bread

**DESSERTS** *(2 choices)*

**PASTRY CHEF'S PLATTER**

**DARK CHOCOLATE AND ORANGE PIE**

**MAPLE PIE** with fresh cream

**HOT MEAL FORMULA**

*2 choices: \$60 | 3 choices: \$67*

**SALMON** light virgin sauce

**PAN SEARED GROUPER** with roasted red pepper sauce

**BRAISED BEEF** red wine sauce and caramelized pearl onions

**ROAST BEEF** with Montreal spices, mushroom sauce

**ROASTED CHICKEN** red wine sauce and fresh herbs

**CHICKEN STIR-FRY**

**SAUTÉED GLUTEN FREE PASTA** and vegetables  
from the market *(vegan & GF)*

**FALAFELS, TURMERIC RICE** and sautéed vegetables  
*(vegan & GF)*

**ROOT VEGETABLE** and white bean stew,  
smoked maple tofu crumble *(vegan & GF)*

**CHEESE CANNELLONI**  
rosée sauce, diced tomatoes and basil

**CHERRY CLAFOUTIS** | +\$2

**APPLE PIE**

Coffee and selection of Lot 35 teas and herbal teas



**FAIRMONT  
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**LUNCH • PLATED**

*For groups with less than 15 people, please add \$ 100.*

**PLATED LUNCH**

*3 courses | 1 choice per section*

**APPETIZER** *(1 choice)*

- BEETS** roasted tomato and white bean purée
- ROASTED CARROT AND ORANGE SOUP** | *vegan*
- CREAM OF MUSHROOM WITH ROSEMARY**
- TOMATO AND SWEET PEPPER BISQUE** | *vegan*
- ROOT VEGETABLES** crispy root vegetables, frisée lettuce, celeriac | *vegan*
- MESCLUN SALAD** with marinated vegetables and white balsamic vinaigrette | *vegan*
- GRILLED VEGETABLES** green oil and microgreens | *vegan*
- ICEBERG WEDGE** tomato, pepper and olives, spicy vinaigrette | *vegan*

**DESSERT** *(1 choice)*

- BOREAL MACARON** cranberry confit and maple cream
  - RASPBERRY FINANCIER** raspberry and yuzu cream with clover
  - SIGNATURE CHOCOLATE NUIT BLANCHE** chocolate cookie, milk chocolate mousse
  - SPECULOS** chocolate bar, soft caramel, crushed peanuts
  - YUZU LEMON CAKE** orange marmelade *(vegan & GF)*
- Coffee and selection of Lot 35 teas and herbal teas







**FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU**

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**LUNCH • PLATED**

*For groups with less than 15 people, please add \$ 100.*

**PLATED LUNCH** *cont'd*

*3 services | 1 choice per section*

**MAIN COURSE** *(1 choice)*

**FISH**

**ROASTED SALMON** parsnip purée, virgin sauce | \$54 per guest

**SEARED SAITHE** creamy polenta, citrus sauce | \$56 per guest

**POULTRY**

**CHICKEN** "à la plancha" roasted breast, creamy mushroom risotto au jus with fresh herbs | \$54 per guest

**DUCK** leg confit with spices, braised red cabbage, white bean ragout, apple cider sauce | \$56 per guest

**VEGETARIAN**

**MULTICOLORED ROOT LASAGNA** local root vegetables, arugula velouté | \$46 per guest

**TEMPEH MUSHROOM AND POLENTA MILLE-FEUILLE**

sweet pepper coulis | \$46 per guest

**RED AND WHITE QUINOA PILAF**

with root vegetables, grilled tofu, spinach coulis | \$46 per guest

**MEAT**

**VEAL CHOP** creamed cabbage and chorizo, grilled zucchini and tomato bruschetta  
\$65 per guest

**BRAISED BEEF** au jus, Yukon potato mousseline  
\$58 per guest

**BRAISED BEEF RAVIOLI**

with red wine sauce and cauliflower purée | \$49 per guest



FAIRMONT  
THE QUEEN ELIZABETH  

---

BANQUET MENU



DINNER &  
RECEPTION



**FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU**

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# CANAPÉS

*Minimum 2 dozen per selection / Minimum 4 pieces per person*

## COLD CANAPÉS

### FISH AND SEAFOOD

**SALMON TARTARE WITH DILL**  
 balsamic pearls | \$55 per dozen

**SMOKED SALMON ON BLINI**  
 cream with chives | \$52 per dozen

**COGNAC LOBSTER**  
 with a truffle cream | \$54 per dozen

**SCALLOP CEVICHE**  
 lime, cilantro and  
 black salt | \$58 per dozen

**TUNA TATAKI**  
 wafu and tobiko sauce | \$58 per dozen

**LEMON AND PEPPER SHRIMP**  
 \$55 per dozen

### VEGETARIAN

**ON-THE-VINE TOMATO JAM ON  
FOCCACIA** | \$50 per dozen

**CHERRY TOMATO AND  
BOCCONCINI SKEWER**  
 marinated with pesto | \$50 per dozen

**CHICKPEA PIE** with tomato confit  
 \$50 per dozen

**ZUCCHINI CANNELLONI**  
 sesame marinated tofu | \$50 per dozen

**GRILLED VEGETABLE**  
 ratatouille and hummus | \$50 per dozen  
*(Vegan)*

**VEGAN TERRINE**  
 with cranberry mousse | \$50 per dozen  
*(Vegan/Gluten free)*

### MEAT

**PROSCIUTTO AND MELON**  
 \$54 per dozen

**SMOKED DUCK MAGRET**  
 and poached pears  
 \$54 per dozen

**FOIE GRAS TERRINE** with port wine  
 jelly | \$60 per dozen

**BEEF TARTARE** with parmesan  
 \$58 per dozen







# CANAPÉS

*Minimum 2 dozen per selection / Minimum 4 pieces per person*

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## HOT CANAPÉS

### FISH AND SEAFOOD

- CRAB CAKE**  
spicy sauce | *\$54 per dozen*
- SMOKED SALMON PARMENTIER**  
spicy pepper salsa | *\$52 per dozen*
- SEARED SCALLOP AND CHORIZO SKEWER**  
*\$56 per dozen*
- SPICY SHRIMP** *\$56 per dozen*
- LOBSTER RAGOUT FROM THE MAGDALEN ISLANDS**  
Canadian whiskey sabayon  
*\$60 per dozen*

### VEGETARIAN

- VEGETABLE SPRING ROLL**  
*\$50 per dozen*
- VEGETABLE ARANCINI**  
with a basil dip | *\$52 per dozen*
- WILD MUSHROOM MINI TART**  
*\$52 per dozen*
- VEGETABLE DUMPLING**  
in peanut sauce  
*\$52 per dozen*
- MINI VEGETARIAN BURGER**  
*\$50 per dozen*
- MINI QUICHE** oka and onion  
*\$50 per dozen*
- GRILLED TOFU** and pepper skewer  
*\$50 per dozen*

### MEAT

- CRISPY PEPPERED DUCK**  
*\$52 per dozen*
- SMOKED MEAT EGGROLL**  
honey mustard sauce  
*\$52 per dozen*
- MINI CHEESEBURGER**  
*\$52 per dozen*
- ARANCINI STUFFED WITH FOIE GRAS**  
*\$56 per dozen*
- BRAISED LAMB**  
with olives and rosemary  
*\$58 per dozen*
- GINGER AND MANGO CHICKEN**  
in phyllo  
*\$52 per dozen*



*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*





**FAIRMONT  
THE QUEEN ELIZABETH  
BANQUET MENU**

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# CANAPÉS

*Minimum 2 dozen per selection / Minimum 4 pieces per person*

## SWEET CANAPÉS

- GINGER AND CHOCOLATE CHOUX | \$52 per dozen
- MAPLE MILLEFEUILLE WITH NOUGATINE CHIPS | \$52 per dozen
- MINI RED BERRY PIE | \$52 per dozen
- CANDIED ORANGES DIPPED IN CHOCOLATE | \$52 per dozen
- MINI TONKA BEAN MACARON | \$52 per dozen
- CHOCOLATE MIGNARDISE | \$52 per dozen
- MINI CUSTARD TART | \$52 per dozen
- MINI PIÑA COLADA CANNOLI | \$52 per dozen





FAIRMONT  
THE QUEEN ELIZABETH  
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GOURMET RECEPTION

minimum of 75 guests | \$110 per guest

SNACKS

- GRILLED VEGETABLE PLATTER
- PITAS AND HUMMUS
- FRESH VEGETABLE VERRINES

TERRINES & MOUSSES (1 choice)

*marinated mushrooms and tomato confit*

- DUCK TERRINE
- PORK TERRINE
- FOIE GRAS MOUSSE
- GRILLED VEGETABLE TERRINE

DELI MEATS (1 choice)

*served with olives, pickles  
and a selection of mustards*

- PROSCIUTTO, GRISON  
AND DRIED SAUSAGES
- BLACK FOREST HAM,  
GENOA SALAMI AND SMOKED MEAT
- CAPICOLLO, SMOKED TURKEY  
AND ROSEMARY HAM

FISH (COLD) (1 choice)

- SMOKED SALMON classic garnish
- TUNA TATAKI
- SHRIMP COCKTAIL

GRILLED CHEESES (1 choice)

- PULLED PORK AND 1608 CHEESE  
on whole-grain bread
- DUCK CONFIT AND MIGNERON CHEESE  
on brioche bread
- GRILLED VEGETABLES AND GOAT CHEESE  
on pretzel bread

ACTION STATION (1 choice)

*served with risotto and vegetables*

- VEAL LOIN
- BEEF STRIPLOIN  
with honey and country-style mustard
- PORK LOIN with vanilla

*If sliced in room by Chef + \$280*

CHEESE (1 choice)

- CHARLEVOIX BOARD  
Migneron, Ciel de Charlevoix et Fleurmier
- QUÉBEC BOARD  
Oka artisanal, Paillot de chèvre, Le Pizy

DESSERTS (3 choices)

- PURE SIGNATURE CHOCOLATE  
GANACHE PIE
- MINI SUGAR PIE
- PURE CHOCOLATE-CALAMANSI  
TARTELETTE
- ASSORTED CAKE POPS
- ASSORTED MINI-CHOUX
- PISTACHIO MILLEFEUILLE
- FRUIT MINISTRONE

Coffee and selection of Lot 35 teas and  
herbal teas

*Service for a maximum of two (2) hours  
during the buffets. Taxes and services  
not included.*





FAIRMONT  
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DISCOVER FAIRMONT THE QUEEN ELIZABETH

minimum of 75 guests | \$135 per guest

KRÉMA

- GRELOT POTATO SALAD
- ROASTED ROOT VEGETABLE SALAD
- SHRIMP and fennel salad with citrus
- SMOKED SALMON BAGEL

NACARAT

- TUNA NIÇOISE
- SPICY MARINATED SHRIMP 3 pers.
- TOMATO AND FIOR DI LATTE
- CROQUETTE OF THE DAY

ROSÉLYS

- GRILLED FLANK STEAK wild mushroom
- BAKED HALIBUT smoked tomatoes and capers
- BURGER SLIDER spicy mayonnaise and smoked cheddar
- VEGETABLE STIR-FRY
- MASHED POTATOES WITH parmesan and chives

MARCHÉ ARTISANS

- ASSORTED SUSHI
- VEGAN LOAF on sautéed zucchinis and peppers
- PIZZA FROM THE MARCHÉ
- CHEESE AND COLD CUT PLATTER

PASTRIE SHOP

- PURE CHOCOLATE-CALAMANSI TARTELETTE
- SWEET CLOVER PANNACOTTA
- PEAR BOURDALOUE PIE
- EXOTIC FRUIT VERRINE
- Coffee and selection of Lot 35 teas and herbal teas

Service for a maximum of two (2) hours during the buffets. Taxes and services not included.



## FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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## MINI-SANDWICHES

*minimum 2 dozens per selection  
minimum 4 pieces per person*

**BEEF SLIDERS** \$62/dz

**MINI-REUBEN** smoked meat, Emmental cheese, sauerkraut | \$56/dz

**OPEN-FACED GRILLED VEGETABLE SANDWICHES** fresh herbs, herb oil | \$52/dz

**GRILLED HERCULE CHEESE** with onion confit | \$54/dz

## PLATTERS

*minimum of 15 guests*

**SELECTION OF CHEESES AND DELI MEATS FROM MARCHÉ ARTISANS** | \$25 per guest

**SMOKED SALMON** rye bread and classic garnishes \$15 per guest

**ROYAL SHRIMPS** 4 per guest Brandy cocktail sauce | \$20 per guest

## SNACKS

**POTATO CHIPS** 20 guests | \$20 each

**PRETZELS** 20 guests | \$20 each

**PEANUTS** 20 guests | \$25 each

**OLIVES** 20 guests | \$28 each

**DELUXE MIXED NUTS** 20 guests | \$36 each

**TORTILLAS** with salsa and sour cream 20 guests | \$36 each

**PITA AND HUMMUS** 20 guests | \$36 each

**SEASONAL VEGETABLE VERRINES** with dips \$62 per dozen

**CRUDITÉ PLATTER** with dips \$9 per portion





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STATIONS

Minimum of 25 guests

MEAT SLICED IN ROOM

*In-room chef \$280*

**BEEF STRIP LOIN** Bordelaise sauce, horseradish and a variety of breads | \$36 per guest

**PRIME RIB** slow roasted with whole-grain rolls | \$42 per guest

**PORK LOIN FROM THE BEAUCE REGION** glazed with honey from our bees | \$24 per guest

**LEG OF LAMB** with a rosemary flavoured sauce | \$29 per guest

**HAM** (50 people minimum) | \$20 per guest

RAW BAR

**SUSHI - CHEF'S CHOICE** 50 pieces  
makis, hosomakis, vegetarian hosomakis, nigiris  
\$280

**TARTARE** beef or salmon | \$22 per guest

**OYSTERS** Mignonette sauce | \$18 per guest (4 oysters)

POUTINE

*self-service | \$16 per guest*

**FRIES** Yukon potatoes

**BBQ SAUCE**

**FRESH CHEDDAR CURDS**

**EXTRA**

**FOIE GRAS** + \$10 per guest

**PULLED PORK** + \$5 per guest

**LOBSTER** + \$10 per guest

**SMOKED MEAT** + \$5 per guest

SEAFOOD

*\$70 per guest*

**JUMBO SHRIMPS** 4 per guest

**OYSTERS** 3 per guest

**CRAB CLAWS**

**OCTOPUS** roasted cauliflower and pine nuts

**GARNISHES** Mignonette sauce, horseradish, tabasco, cocktail sauce and Marie Rose sauce

*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*





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THE QUEEN ELIZABETH**  
**BANQUET MENU**

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**RECEPTION**

**STATIONS** *cont'd*

*Minimum of 25 guests*

**MILE END'S SMOKED MEAT**

*\$28 per guest*

**SMOKED MEAT**

**SWEET MUSTARD**

**DILL PICKLES**

**CUMIN COLESLAW**

**RYE BREAD**

**SHIBUYA SQUARE**

*\$32 per guest | 6 pieces per person*

**A VARIETY OF:**

- Sushi
- Maki
- Nigiri
- Temaki
- Futomaki
- Sashimi (beef, tuna, salmon)

**GARNISHES**

- Pink ginger
- Wasabi
- Soy sauce

**MAC & CHEESE**

*\$24 per guest*

**PULLED PORK AND HERCULE CHEESE**

**SPICY SHRIMPS AND BRIE**

**GRILLED VEGETABLES, PESTO AND SMOKED CHEDDAR**

**LITTLE ITALY**

*\$25 per guest*

**FUSILLI AND TORTELLINI**

**SAUCE**

- Tomato sauce
- Carbonara sauce
- Olive oil with black and green olives

**GARNISHES**

- Sautéed mushrooms
- Sautéed peppers and onions
- Parmesan
- Smoked Cacciocavallo
- Grilled Focaccia







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STATIONS *cont'd*

*Minimum of 25 guests*

TEX-MEX

*\$29 per guest*

**MEXICAN VERRINE** guacamole, sour cream, tomato and jalapeño salsa, nachos crumble

**KIDNEY BEAN AND SMOKED CORN RICE**

**MAKE YOUR OWN TACOS**

- Soft tacos
- Sautéed chicken
- Sautéed beef
- Sour cream
- Cheese
- Cilantro
- Minced onion
- Guacamole
- Tomato salsa

S'MORES BAR

*\$17 per guest*

**GRAHAM CRACKER AND SPECULOS**

**HOMEMADE MARSHMALLOW**

**BLACK AND WHITE CHOCOLATE**

**CHOCOLATE SAUCE**

ICE CREAM

*\$20 per guest*

**ICE CREAM AND SORBET SELECTION OF THE MOMENT**

**SAUCE**

- Caramel
- Chocolate
- Red fruit coulis

**GARNISHES** chopped almonds, whipped cream, mandarin with chocolate shavings, fruits in syrup, crumble, berry jam

*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*



**FAIRMONT  
THE QUEEN ELIZABETH**  
**BANQUET MENU**

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 PLATED.....8  
 ON THE GO.....9

BREAKS ..... 10

LUNCH..... 15  
 BUFFET..... 16  
 PLATED..... 20

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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**À LA CARTE**

**MINI-DESSERTS**

*minimum 2 dozen per selection, minimum 4 pieces per person*

**HOMEMADE COOKIES** \$45 per dozen

**CROQUEMBOUCHE** 120 pieces | \$350 each

**MACARONS** \$52 per dozen

**TRILOGY OF VERRINES** \$60 per dozen

**MINI-CUPCAKES** \$48 per dozen

**CAKE POPS** \$48 per dozen

**MAPLE ECLAIR** \$52 per dozen

**FINE CHOCOLATE CANDIES** \$48 per dozen

**CREAM FUDGE** \$36 per dozen

**DESSERT TABLE**

*minimum of 25 guests | \$ 20 per person*

**CAKE: FRUIT CHARLOTTE | SIGNATURE EMBRUNS, SALTED CARAMEL**

**MINI: NUIT BLANCHE CHOCOLATE AND SWEET CLOVER | MAPLE WHIPPED GANACHE TARTLET**

**PISTACHIO MINI CLUB WITH RED BERRIES**





**FAIRMONT  
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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**DINNER • PLATED**

*For groups with less than 15 people, please add \$ 100.*

**PLATED DINNER - 3 OR 4 COURSES**

*Custom menu based on one of the following formulas. | Choices are listed in the following pages.*

**3-COURSE MENU**

- 1 CHOICE OF COLD APPETIZER OR SALAD OR SOUP
- 1 CHOICE OF MAIN DISH
- 1 CHOICE OF DESSERT

*The price of the main dish determines the price of the dinner.*

Coffee and selection of Lot 35 teas and herbal teas

**4-COURSE MENU +10**

- 1 CHOICE OF COLD APPETIZER, SALAD OR SOUP
- 1 CHOICE OF COLD OR HOT APPETIZER OR SALAD OR SOUP
- 1 CHOICE OF MAIN DISH
- 1 CHOICE OF DESSERT

*The price of the main dish determines the price of the dinner.*

Coffee and selection of Lot 35 teas and herbal teas

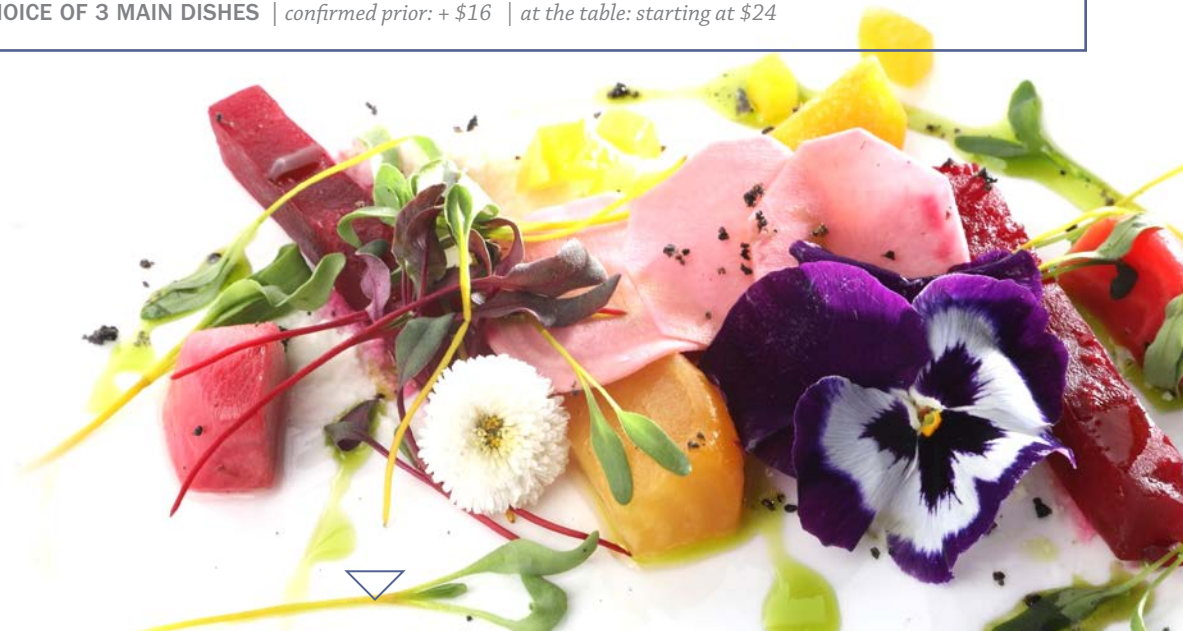
**SIGNATURE MENU**

(GROUPS OF 30 TO 400 PEOPLE)

*Available for certain items - fee applicable on the highest price*

CHOICE OF 2 MAIN DISHES | confirmed prior: + \$8 | at the table: starting at \$12

CHOICE OF 3 MAIN DISHES | confirmed prior: + \$16 | at the table: starting at \$24





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Service for a maximum of two (2) hours during the buffets. Taxes and services not included.

SOUP

According to the options on page 33.

- CELERIAC VELOUTÉ**  
celeriace cream, oyster mushrooms, duck confit
- ROOT VEGETABLES** rustic Italian soup, parsley oil
- LOBSTER BISQUE** with cognac shrimp, tarragon cloud | + \$2
- SQUASH VELOUTÉ** chorizo and maple cream
- WILD MUSHROOM CREAM** with roasted pine nuts

SALADS

According to the options on page 33.

- MIXED BABY GREENS** minced fennel, honey glazed pear, fig and balsamic vinaigrette
- ROMAINE HEART**  
Crispy bacon, shaved parmesan, fried capers, Caesar dressing
- MESCLUN AND NIÇOISE SALAD** marinated root vegetables, fresh herb vinaigrette







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**APPETIZERS**

**COLD APPETIZERS**

*According to the options on page 33.*

**HIERLOOM TOMATOES** Fior di latte, niçoise, pesto, balsamic reduction

**GOAT CHEESE** and yellow beet terrine, pickled root vegetables, rosemary crouton

**VEGAN TERRINE** dried fruits and spinach stuffing, celery root salad, cranberry jelly

**TUNA MI-CUIT** with sesame fennel and citrus salad, zucchini bruschetta, red pepper emulsion

**VEAL TONNATO STYLE** marinated onions, quail egg, mustard seeds | + \$5

**LOBSTER AND CAULIFLOWER PANNA COTTA** fennel salad, passion fruit vinaigrette | + \$7

**FOIE GRAS TERRINE** port wine reduction, raspberry crumble, caramelized apples, grilled brioche | + \$9



**HOT APPETIZERS**

*According to the options on page 33.*

**SOUS-BOIS** forest mushroom pie, light white Port wine sauce

**PORK** cooked at low temperature, molasses and sweet spice glaze, chestnut mousseline

**SALMON** cooked at low temperature, cauliflower two ways and fried capers

**DUCK CONFIT PARMENTIER** celeriac, smoked fruit ketchup

**SQUASH RAVIOLI** parsnip cream and root vegetables | *vegan*

**ROASTED ACORN SQUASH** quinoa vegetable pilaf, cherry tomato and argula salad, warm maple vinaigrette

**SCALLOPS** seared, celeriac risotto, shellfish reduction with star anise | + \$6

**TURN IT INTO A SURF & TURF**  
by adding a Royal shrimp | + \$14

**NACARAT GRANITA** | + \$12

**CHEESE PLATE** | + \$21



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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**MAIN DISHES**

**MAIN DISHES**

*According to the options on page 33. | All dishes are served with the appropriate side and seasonal market vegetables.*

**FISH AND SEAFOOD**

**SALMON** seared, olive oil sauce with beans and smoked corn, barley risotto, turnips | \$70

**COD** pan seared, grilled polenta, light tomato cream with capers | \$78

**CREAMY LOBSTER RISOTTO WITH SEARED SCALLOPS** beurre blanc with saffron and lemon confit | \$78

**POULTRY**

**ROASTED CHICKEN BREAST** with leek fondue and smoked cheese, Vermouth sauce | \$71

**DUCK** slow roasted breast, forest croustis, blackcurrant sauce from Île d’Orléans | \$73

**ROASTED GUINEA FOWL** morel mushrooms and Ciel de Charlevoix cheese | \$73

**LAMB**

**LAMB TWO WAYS** coloured piperade, polenta with ewe milk, au jus | \$75

**BEEF**

**BLACK ANGUS BEEF** Seared, mushrooms, Migneron cheese, Yukon gold potato mille-feuille, Bordelaise sauce  
7oz: \$85

**BRAISED BEEF PAVÉ** stewed vegetables au jus | \$72

**PRIME RIB OF BEEF** Bordelaise sauce | \$92

**VEAL**

**VEAL FILLET** pan seared, onion confit, Le Douanier cheese fondue, Arabica sauce | \$80

**STRIP VEAL LOIN** cooked at low temperature, parmesan crust, foie gras sauce | \$75

**SURF AND TURF DUO**

**ROASTED BEEF FILET MIGNON** Bordelaise sauce and roasted prawn with lemon confit | \$104

**VEGAN AND GLUTEN-FREE**

**ARBORIO RISOTTO** wild mushrooms, roasted vegetables, green pea sauce | \$70

**SQUASH** lentil cake, tomato confit nectar with thyme flower, olive crumble | \$70



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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**DESSERTS**

**DESSERTS**

**CITRUS TRILOGY** lemon maca-brest, pure chocolate-calamansi slice, bitter orange quenelle

**THE CLUB:** Pistachio cookie, Light sweet clover cream and red berry jelly

**COCONUT** globe, pineapple confit, mango and passionfruit | +\$5

**BLUEBERRY AND CRANBERRY NOUGAT** wild berry coulis

**OLD-FASHIONED SUGAR PIE**

**KAOS CHOCOLATE DESSERT** with chocolate fondant and chocolate mousse

**VEGAN CHOCOLATE DELICACY** and fruit the moment

**APPLE SWEETNESS** with salted butter caramel

**COMBOS**

**THE FAVOURITES**

Kaos Signature (chocolat cookie and fondant)  
 Cheesecake  
 Strawberry tartlet, raspberry coulis | +\$8

**MAPLE THREE WAYS**

Maple apple tatin  
 Maple pastry (maple biscuit, maple mousse, maple whipped ganache)  
 Moist and creamy maple delicacy | +\$8

**CHOCOLATE THREE WAYS**

Chocolate tart (breton shortbread, creamy chocolate, cocoa coulis)  
 Chocolate dessert (chocolate cookie, chocolate mousse)  
 Chocolate brownie with chocolate ganache | +\$8

**ADD A PERSONALIZED CHOCOLATE LOGO  
 TO YOUR DESSERT | +\$6**





FAIRMONT  
THE QUEEN ELIZABETH  

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BANQUET MENU

WINE &  
BEVERAGES







**FAIRMONT  
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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**BAR**

**CASH BAR**

***Taxes and surcharges are included in the prices listed on this page.***

*For cash bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$600 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.*

- DOMESTIC BEER | \$13
- IMPORTED BEER | \$15
- WINE 5 oz. | \$15
- LIQUOR 1¼ oz. | \$15
- DIGESTIVE 1 oz. | \$18
- NON-ALCOHOLIC BEER | \$13
- JUICE | \$7
- SOFT DRINK | \$7
- MINERAL WATER plain or sparkling | \$7





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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**BAR**

**OPEN BAR**

*For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.*

**CLASSIC**

**LIQUOR | \$13**

- FINLANDIA VODKA
- ICEBERG VODKA
- BEEFEATER GIN
- TEQUILA CAZADORES
- BACARDI SUPERIOR RUM
- BACARDI SPICED RUM
- JACK DANIEL'S TENNESSEE WHISKY
- JOHNNY WALKER RED
- CHAZALETES EXTRA DRY VERMOUTH
- CHAZALETES VERMOUTH ROSSO

**HOUSE WINE | \$58**

**SELECTION OF DOMESTIC BEERS & AUPALE SELTZER | \$10**

*Including non-alcoholic beer*

**DRAFT BEER PIT CARIBOU (minimum 80 people) | \$10**

**CLASSIC SOFT DRINKS AND JUICES | \$6**

**CLASSIC OPEN BAR PACKAGE  
PRICE PER GUEST**

- 1 HOUR | \$25**
- 2 HOURS | \$36**
- 3 HOURS | \$45**
- 4 HOURS | \$50**
- 5 HOURS | \$55**





**FAIRMONT  
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**BAR**

**OPEN BAR**

*For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.*

**SIGNATURE**

**LIQUOR | \$15**

- AUPALE VODKA
- GREY GOOSE VODKA
- BACARDI SUPERIOR RUM
- BACARDI SPICED RUM
- BEEFEATER GIN
- BOMBAY SAPPHIRE GIN
- TEQUILA CAZADORES REPOSADO
- GENTLEMAN JACK DANIEL'S
- SCOTCH COACHBUILT
- JOHNNY WALKER BLACK LABEL BLENDED SCOTCH
- CHAZALETES EXTRA DRY VERMOUTH
- CHAZALETES VERMOUTH ROSSO

HOUSE WINE SELECTION PREMIUM | \$64

DOMESTIC BEERS & AUPALE SELTZER | \$10

*Including non-alcoholic beer*

IMPORTED BEERS | \$13

PIT CARIBOU MICROBREWERY | \$15

DRAFT BEER PIT CARIBOU (minimum 80 people) | \$10

PREMIUM SOFT DRINKS (FEVER TREE) | \$7

**SIGNATURE OPEN BAR PACKAGE  
PRICE PER GUEST**

- 1 HOUR | \$32
- 2 HOURS | \$42
- 3 HOURS | \$48
- 4 HOURS | \$54
- 5 HOURS | \$61





**FAIRMONT  
THE QUEEN ELIZABETH  
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**BAR**

**OPEN BAR**

*For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.*

**ELIZABETH**

**LIQUOR | \$17**

AUPALE VODKA

BELVEDERE VODKA

CIRKA TERROIR VODKA

Montréal microdistillery

THE BOTANIST GIN

GIN ST. LAURENT

Québec microdistillery

BEEFEATER 24 GIN

BACARDI MAESTRO

GRAN RESERVA RUM

BACARDI SPICED RUM

PATRON SILVER TEQUILA

PATRON ANEJO TEQUILA

MEZCAL MARIN & MARIN

COACHBUILT SCOTCH

JACK DANIEL'S SINGLE BARREL

TENNESSE WHISKY

WOODFORD RESERVE BOURBON

CHIVAS REGAL 12 YEARS

BLENDED SCOTCH

CHAZALETES EXTRA DRY VERMOUTH

CHAZALETES VERMOUTH ROSSO

**PREMIUM HOUSE WINE | \$64**

*Variety of 4 Wines (2 white & 2 red)*

**DOMESTIC BEERS & AUPALE SELTZER | \$10**

*Including non-alcoholic beer*

**IMPORTED BEERS | \$13**

**PIT CARIBOU MICROBREWERY | \$15**

**DRAFT BEER PIT CARIBOU (minimum 80 people) | \$10**

**PREMIUM SOFT DRINKS (FEVER TREE) | \$7**

**ELIZABETH OPEN BAR PACKAGE**

**PRICE PER GUEST**

**1 HOUR | \$36**

**2 HOURS | \$46**

**3 HOURS | \$52**

**4 HOURS | \$56**

**5 HOURS | \$62**





**FAIRMONT  
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*Service for a maximum of two (2) hours during the buffets. Taxes and services not included.*

**BAR**

**AFTER EIGHT**

*For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.*

**DIGESTIVES**

PRICE PER DRINK | \$17 (1.5 oz)

- BAILEY'S
- AMARULA
- KAHLUA
- TIA MARIA
- DRAMBUIE
- COINTREAU
- GRAND MARNIER
- CRÈME DE MENTHE WHITE AND GREEN
- WHITE SAMBUCCA
- AMARETTO
- FRANGELICO
- REMY MARTIN V.S.O.P.
- CALVADOS BOULARD
- GRAPPA DI BASSANO
- MEZCAL MARIN & MARIN
- PORT WINE

ADD ON PACKAGE PER HOUR | + \$5 per guest





FAIRMONT  
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ALLERGIES

Must be forwarded in writing at least 3 business days prior to the event.

GUARANTEES

A guaranteed number of attendees is required in writing, by noon, 3 business days prior to each food function as outlined on the banquet event orders. Should this not be supplied to us as specified, the original expected attendance will serve as the guarantee. The Hotel shall not be responsible for service or accommodations to more than 5% increase over said minimum guaranteed attendance for up to 20 covers.

TAXES AND SURCHARGES

An 11.95% service charge and 6.05% administration fee are automatically added to all food and beverage prices. Both Federal (5%) and Provincial (9.975%) taxes are calculated after the service and administration charges on which they also apply. Meeting room rental is subject to 18% administration fee, and applicable taxes GST (5%) and PST (9.975%)

MINIMUM NUMBER OF COVERS

A minimum number of people is required for all food functions. Gratuities are calculated on a minimum of 15 people.

BAR LABOUR CHARGE:

OPEN BARS: barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.

CASH BARS: barman service is included for a 4-hour session, if net sales are equal or exceed \$600 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.

AUDIO-VISUAL

Arrangements may be made through our in-house supplier, ENCORE. Charges may be billed to your hotel master account. Note that rigging services are exclusive to ENCORE.

SECURITY

Fairmont The Queen Elizabeth is not responsible for the loss of or damage to anything left unattended in the function rooms. The Hotel reserves the right to inspect and supervise all meeting, convention and banquet functions and installations taking place on property. The company or event organizer is responsible for any damage caused to the hotel premises by their guests or contractors working on their behalf and that may result in charges. The use of screws, nails, staples, glue, etc. are strictly prohibited.

SOCAN, RE-SOUND

Copyright fees apply each time music is played in a private function room whether by an orchestra, solo musician or disc jockey. The charges are based on the specific room capacity and subject to applicable taxes.

INDOOR PARKING AND CHECKROOM

Are operated by independent suppliers. Fees are available on request.