

A stylized, elegant cursive letter 'F' in white, serving as the brand logo.

FESTIVE

DINNER MENU 2023



Fairmont
ROYAL YORK

FESTIVE RECEPTION

Prices noted below are per dozen. A minimum of two dozen per selection is required.

COLD CANAPÉS | 77

Jumbo Shrimp, Smoked Salmon, Saffron Aioli

Niagara Prosciutto & Asiago Wrapped Fig

Sage Derby Cheese, Harvest Crostini,
Tomato Chutney, Pickled Mustard Seeds

Cinnamon Poached Pear, Date Chutney,
Micro Watercress

Butternut & Cranberry Bruschetta, Rosemary
Ricotta, Pumpkin Seeds, Crostini

Foie Gras Mousse, Red Currant Jelly,
Brioche, Sea Salt

Torched Brie, Cranberry Focaccia, Fruit Chutney

Dates Wrapped with Smoked Duck

HOT CANAPÉS | 77

Shrimp & Ginger Spring Roll, Chili Sauce

Petite Turkey Burgers, Cranberry Chutney,
Sag Aioli, Brioche

Garbanzo Bean Falafel, Mini Pita, Spicy Slaw

Little Beef & Pork Tourtiere

Grilled Brie Sandwich, Cranberry Chutney

Lamb Kofta, Mini Pita, Raita, Pickled Onion

Herb, Lemon & Garlic Chicken Skewer,
Tomato Chutney

RECEPTION STATIONS

All prices are per person. Minimum number of persons per station is 25. Chef attendant required at an additional \$150 per chef, minimum 3 hours. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items.

Roasted Whole Ontario Turkey | 26

Royal York Cranberry Sauce, Savory Gravy,
Brioche Stuffing

Rooftop Honey Glazed Bone in Ontario Ham | 26

Kozlik's Triple Crunch and Dijon Mustards,
Apricot Jus, Classic Brioche Buns

Maple Smoked Prime Rib | 38

Creamy Horseradish, Grainy Mustard,
Natural Jus, Garlic Rolls



All prices are subject to surcharge of 18% plus 13% HST and are valid for all events through December 2023.

Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. Please advise your Event Manager of any allergies.

FESTIVE RECEPTION ENHANCEMENT

Prices noted below are per dozen. A minimum of two dozen per selection is required.

SUSHI ROLLS | 95

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber

Spicy Tuna Roll

Tuna, Cucumber with Creamy Spicy Sauce

Dynamite Roll

Shrimp Tempura, Cucumber, Avocado, Ginger Mayo with Sweet Soy Sauce

Crispy Spicy Salmon Roll

Salmon, Avocado, Tempura Bits, Creamy Spicy Sauce

Cucumber Avocado Roll

Avocado, Cucumber, Chili Lime Mayo

Accompaniments include

Wasabi, Pickled Ginger, Soy Sauce



All pricing is per person.

These items are exclusively offered as Reception enhancements and designed for a minimum of 25 guests.

Charcuterie & Cheese | 34 per person

Locally Cured & Smoked Meats, Small Producer Cheeses, Chutneys, Pickled Vegetables, Grapes, Baguette

Vegetable Crudité | 19 per person

Seasonal Fresh Vegetables, Hummus & Buttermilk Ranch

House Smoked Steelhead Trout | 36 per person

Capers, Pickled Red Onions, Lemon, Baguette

Chilled Jumbo Shrimp | 96 per dozen

Remoulade, Cocktail Sauce & Lemon Wedges

Shucked East Coast Oysters | 96 per dozen

Cocktail Sauce, Mignonette, Horseradish, Marie Rosé Sauce, Tabasco, Lemon



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FESTIVE DINNER

DINNER BUFFET

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee + Lot 35 Teas. Our dinner buffets are designed for a minimum of 50 guests.

ROYAL YORK FESTIVE BUFFET | 125

Honey Roasted Kabocha Squash Velouté, Molasses Cream, Chive
Caesar, Romaine, Smoked Bacon, Croutons, Parmesan, Lemon Caesar Dressing
Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Dressing
Baby Greens, Walnuts, Caramelized Apples, Sherry Vinaigrette
Roasted Beet & Tomato, Arugula, Chive, Mustard Vinaigrette

Whole Roasted Ontario Turkey, Brioche Stuffing, Royal York Cranberry Sauce, Savory Gravy

Chef attendant required at an additional \$150 per chef, minimum 3 hours.

Maple Glazed Steelhead Filet, Citrus & Herb Beurre Blanc
Maple & Mustard Glazed Festive Ham, Honey Mustard Jus

ACCOMPANIMENTS:

Thyme & Garlic Roasted Ontario Potatoes
Honey Roasted Root Vegetables & Brussels Sprouts
Spinach Ricotta Ravioli, Roasted Tomato Sauce, Pecorino

DESSERT

Two Bite Pumpkin Tart
Mini Lemon Cheesecake
Cannoli with Cherry Mascarpone Cream
Chocolate Bread Pudding with Toffee Sauce
Holiday Baked Goods

THE NUTCRACKER BUFFET | 130

Caramelized Ontario Apple & Celery Root Velouté
Lentil, Faro & Quinoa Salad, Charred Butternut, Cranberries, Herb Vinaigrette
Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing
Baby Greens, Walnuts, Caramelized Apples, Sherry Vinaigrette
Locally Cured & Smoked Meats, Small Producer Cheeses, Chutneys, Grapes Baguette

PRE-SELECT 3 HOT PRE-CARVED MAINS:

Slow Roasted Ontario Turkey, Brioche Stuffing, Royal York Cranberry Sauce, Savory Gravy
Grainy Mustard Steelhead, Rosemary Butter, Charred Lemons
Slow Roasted Striploin, Mushroom & Pearl Onion Jus
Maple & Mustard Glazed Festive Ham, Honey Mustard Jus
Garlic & Rosemary Studded Leg of Lamb, Mint Jus

ACCOMPANIMENTS:

Brown Butter Potato Mash
Honey Roasted Root Vegetables & Brussels Sprouts
Baked Spinach & Cheese Cannelloni, Herb Cream Sauce

DESSERT

Black Forest Yule Log
Cranberry Pecan Tart
Cannoli With Orange Mascarpone Cream
Sticky Toffee Pudding, Caramel Sauce
Holiday Baked Goods

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FESTIVE DINNER

DINNER PLATED

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee + Lot 35 Teas. For events with fewer than 25 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

FESTIVE MENU 1 | 112

Honey Roasted Kabocha Squash Velouté

Molasses Cream, Chive

Ontario Cider & Honey Brined Chicken Supreme

Thyme & Garlic Roasted Ontario Potatoes,
Honey Roasted Root Vegetables & Brussels Sprouts

Cranberry & Pear Tart

Cinnamon-Butter Crumble, Vanilla Mascarpone Cream

FESTIVE MENU 2 | 115

Kale, Spinach & Arugula Salad

Roasted Ontario Apple, Candied Walnuts,
Local Goat Cheese, Sherry Dijon Vinaigrette

Slow Roasted Ontario Turkey Breast & Leg

Crème Fraîche Mash, Honey Roasted Root Vegetables & Brussels Sprouts,
Traditional Sage Stuffing, Cranberry Sauce, Sage Turkey Jus

Pumpkin Spice Cheesecake

Caramelized White Chocolate, Coffee Crunch

FESTIVE MENU 3 | 125

Endive Salad

Endive, Arugula, Roasted Beets, Ontario Goat's Cheese,
Citrus White Balsamic Dressing

SELECT ONE ENTRÉE

Slow Roasted Beef Tenderloin

Crème Fraîche Mash, Mushrooms, Honey Roasted Root Vegetables
& Brussels Sprouts, Niagara Cabernet Pan Jus

Or

Maple & Pommery Mustard Glazed Steel Head

Citrus & Herb Roasted Ontario Potatoes,
Honey Glazed Roots, Brussels Sprouts, Charred Lemon,
Citrus Butter Sauce

Or

12oz Ribeye Steak | additional 15 per person

Smashed Rosemary & Brown Butter Potatoes,
Honey Roasted Root Vegetables, Smoked Little Onions, Natural Pan Jus

Rum Raisin Bavarian

Flourless Chocolate Sponge, Praline Glaze

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BEVERAGES

COCKTAILS *Limit to a maximum of 2 per function and a minimum guarantee of 25 required*

ALCOHOLIC



PINK PANTHER | 18
Beefeater Gin | Lemon | Sugar | Peychaud Bitters
A gin-sour cocktail enhanced with classic New Orleans Peychaud Bitters.



PALOMA | 18
Tequila | Grapefruit Sugar | Soda
Refreshing & fruity highball.



NEGRONI | 20
Gin | Campari Sweet Vermouth Orange Peel
An Italian classic.



APEROL SPRITZ | 20
Aperol | Prosecco | Soda
Refreshing & effervescent, the perfect aperitif cocktail.

FROM CIVIL POURS COCKTAIL DISTILLERY | 18



OLD FASHIONED
Curiously familiar yet unlike any other.



ESPRESSO MARTINI
A robust & velvety expression of a classic.



MARGARITA
A classic that evolves with every sip.

NON-ALCOHOLIC



IN THE GARDEN | 14
Seedlip 'Garden' Mint Tea | Lemon | Honey
Refreshing & minty, featuring Seedlip 'Garden', a herbal & floral non-alcoholic spirit.



ROOIBUS FAUX SANGRIA | 14
Seedlip 'Garden' Blueberry Rooibus Tea Orange Juice | Berries
This fruit-forward sipper features Seedlip 'Garden', a herbal & floral non-alcoholic spirit.

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BEVERAGES

WINE

RED

Montalto Sicilia, Cabernet Sauvignon/ Nero D'Avola, Sicily, Italy | 58

Deep ruby in colour, with blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood.

Azienda Casale Sangiovese, Rosso di Toscana, Italy | 60

Dry, light to medium-bodied. Mouth-watering acidity and tighter tannins. Classic rustic yet fruity flavours of cherry, plum, and red currant.

Reif Estate Merlot, VQA, Niagara Peninsula, Ontario, Canada | 60

Aromas of plum, red and black berries with a mineral note. Flavours of red berries and plum preceded by a soft texture. Balance of a refreshing acidity supported with silky tannins on the finish. Roasted red meat, aged cheese and pastas with red sauces.

Baywood Cellars Cabernet Sauvignon, California, USA | 75

Deep ruby colour, fruit-forward wine showcasing black cherry, raspberry, and blackberry. Rounded out by hints of black pepper and vanilla bean.

Humberto Canale Estate Pinot Noir, Patagonia, Argentina | 75

Elegant, delicate, and complex wine with garnet-red colour. Cherry, strawberry, spices, and candied fruit. Light bodied with soft, round tannins.

Rue Naujac, Cabernet Sauvignon, Washington, USA | 105

Bold and full-bodied, with balance and complexity. Showing aromas of black and red fruits, toasted herbs, graphite and leather. A mouthful of ripe dark fruit consisting of blackberry and black currant combined with notes of spice and dark chocolate. A fruit-forward finish offering a balanced and integrated tannin structure. This Cab is a blend of two different vineyards, one in Wahluke Slope AVA; the other in Horse Heaven Hills AVA.

WHITE

Montalto Sicilia, Pinot Grigio, Sicily, Italy | 58

Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

Collevento Sauvignon Blanc, Friuli, Italy | 60

The nose exhibits typical notes of sage, tomato leaf, and nettle, followed by citrus overtones. Lively aromatic character.

Reif Estate Chardonnay, VQA, Niagara Peninsula, Ontario, Canada | 60

This wine offers aromas and flavours of apple, pear with nuances of citrus as well as vanilla notes due to aging in oak. The texture is creamy with a nice balanced acidity. Pair with salmon, crab, chicken and shrimp with cream sauces and patés.

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand | 75

This sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think gooseberry, pea pods and passion fruit. Vivid and refreshing, it pairs well with steamed clams or mussels with asparagus risotto, or grilled chicken.

Cannonball Chardonnay, California, USA | 75

Complex and racy notes pineapple, vanilla, honeysuckle, and sweet caramel corn grounded by a creamy minerality. Delicate melon and citrus flavours.

Pearce Predhomme, Pinot Gris, Willamette Valley, USA | 95

Brilliant straw colour with youthful yet intense aromas of white peach, stone fruit, green apple and citrus. Bright acidity and freshness on the palate with a round mouth-feel but it stays surprisingly refreshing. Distinctly Oregonian; a clean, fresh style of Pinot Gris.

SPARKLING AND CHAMPAGNE

Hinterland Whitecap VQA, Ontario, Canada | 59

Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

Tenuta Santome Extra Dry Prosecco, Veneto, Italy | 75

This Extra Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

Benjamin Bridge, Nova Scotia, Canada | 105

Aromas of freshly baked bread and golden apple, palate is fresh full of lemon rind and saline minerality.

Möet & Chandon, Brut Impérial, Champagne, France | 170

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispness - revealing the magical balance of fine Champagne.

Veuve Clicquot Brut, Champagne, France | 170

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Billecart-Salmon Brut, Champagne, France | 205

Toasty and crisp with a robust structure; green apple brightness wrapped in a toasty blanket.

Dom Pérignon, Champagne, France, 2010* | 600

Named after the "father" of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional. *Vintage subject to change.

NON-ALCOHOLIC SPARKLING

Pure Heaven Sparkling Non Alcoholic | 30

Made from premium quality ingredients and right blend of fruit juice extracts, fruity, smooth, with a nice spritz.

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BEVERAGES

BEVERAGE SERVICES

HOST OR CASH BARS

HOST BARS

Host Bar prices are subject to 13% HST and 18% administrative charge.

CASH BARS

Cash Bar prices include all taxes and administrative charge.

Premium Brands (1 oz) Finlandia, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi	13 per service	17 per service
Super Premium Brands (1 oz) Tito's Handmade, Bombay Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi	16 per service	21 per service
Luxury Brands (1 oz) Absolut Elyx, Belvedere, The Botanist, Bacardi Silver, Bacardi Gran Reserva 10yr, Casamigos Silver, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi	19 per service	25 per service
Domestic Beer Coors Light , Alexander Keith's	11 per bottle	14 per bottle
Craft Beer Brickworks Ciderhouse Batch: 1904	14 per can	18 per can
Imported Beer Corona, Stella Artois	12 per bottle	16 per bottle
Glass of Wine (6 oz)	13 per service	17 per service
Soft Drinks	8 per service	10 per service
Liqueurs (1 oz)	14 per service	18 per service
Grand Marnier/Cognacs (1 oz)	18 per service	24 per service
Fruit Punch (non-alcoholic)	10 per service	13 per service
Flow/San Pellegrino Sparkling	10 per service	13 per service
Orange Juice, Cranberry Juice, Apple Juice	9 per service	11 per service

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