



FAIRMONT
WINNIPEG

BANQUET MENU
AUTUMN 2023



Fairmont
WINNIPEG



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BANQUET MENU AUTUMN 2023

CATERING GUIDELINES	3
BREAKFAST	8
BREAKS	15
LUNCH	17
RECEPTION	24
DINNER	27
BEVERAGES	33

Welcome to Fairmont Winnipeg – the place of occasion in Winnipeg for decades.

Thank you for choosing the Fairmont Winnipeg. We are delighted that we have the opportunity to host your event.

The success of your event is achieved through a team effort and is not dependent on one person or department. It starts with your unique vision and a combination of thoughtful planning, great food and outstanding service. We have assembled a team that can deliver on the promise of all of the above.

We are a dedicated Team of Catering and Conference Service Managers with extensive industry experience. No matter the size, our team will make sure every aspect of your event is seamless and memorable. From beginning to the end, we will be at your side every step of the way.

The passion and creativity of our Culinary Team is second to none. They are perfectionists and understand that the food they create and prepare is a significant part of your experience. We are pleased to offer a menu package that has been carefully designed to suit the theme and tone of your event while maintaining the utmost respect for the ingredients and favor of our dishes.

Your event or celebration at Fairmont Winnipeg is an occasion for us to turn moments into memories. Clients continually express that it is the high level of service that inspires them to return to our hotel. Our Banquet Team is always there with a smile and ready to cater to every detail. As part of Fairmont Winnipeg team, we love our city, we love what we do and we are excited to share all that we have to offer.

Sincerely,
Your Catering and Culinary Teams



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CATERING GUIDELINES

Food and Beverage

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options. Our Catering & Conference Services Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu. A full caloric & macronutrient breakdown of each item is available upon request.

Fairmont Winnipeg reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards the hotel sets for food quality, Fairmont Winnipeg reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

All pricing is guaranteed ninety (90) days prior to the event date. Thereupon prices might change based on commodities market.

Function Guarantees

Final attendance must be specified 7 business days prior to all events in writing or email by Noon local time. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (3) full business days of the event.

Dietary restriction numbers are required when the guarantee is provided. Banquet buffets are based on (1) serving per guest.



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CATERING GUIDELINES

Food Allergies and Special Meals

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Guest names, which require special meals for dietary restrictions or allergies, are required 72 business hours prior to all events. We undertake to provide, on request, full information on the ingredients of any items served to your group. Please be aware that the hotel is not a nut free facility. While some items can be prepared without nuts, other ingredients may be made in a facility that does process nuts.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

Set Up Changes

The Hotel confirms your function room(s) will be set as indicated on the banquet event order. Should a change in set-up be required after the function room has been set a \$250.00 fee shall be applicable.

Payment

The hotel requests an initial deposit of \$10.00 per person or the full meeting room rental; whichever is greater. Additional deposits will be outlined in your letter of agreement. A payment (cash, credit card or certified cheque) of the projected amount is required seventy-two (72) hours prior to the function, if the hotel does not have an approved current credit application on file.

Menu Presentations

The Fairmont Winnipeg is happy to provide a menu presentation for our wedding, social catering and conference groups at a cost of \$40 per entree choice. Each menu tasting will be facilitated by one of our Catering and Conference Services Managers and a Culinary Professional.



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Telephone and Internet Services

- Wired High Speed Internet Access: \$100 / room / day
- Each Additional PC: \$25 / PC / day
- Wireless High Speed Internet Access: \$125 for access for 2 MBps up to 25 devices
- Telephone Line Hook Up: \$75 / telephone
- Telephone Line Daily Charge: \$25 / telephone / day

Additional bandwidth is available for video conferencing and media streaming: \$100/mg up and down speed, plus applicable charges. Please see your Catering Manager for more information.

- VIP Meeting Package:** \$10 per guest
- Bottled water (2 per guest), Fairmont Pen, Letter size pads of Fairmont paper, Fresh Whole Fruit

Audio Visual, Power & Technology Services

ENCORE is our in-house audiovisual supplier; arrangements may be made through the hotel for this service. Your ENCORE representative is on site during your function with complete support through their in-house office.

All outside audio visual suppliers must sign and return the Fairmont Winnipeg's Third Party Audio Visual Supplier Policy & have a record of insurance on file with the Catering Office prior to operating in the hotel. Please contact your Catering Representative for a copy of this policy. ENCORE is the exclusive provider of Power Distribution Services at Fairmont Winnipeg. Please make sure you verify with your outside audio visual, exhibit & entertainment suppliers of any electrical requirements that may be needed as there could be additional costs.

The following fees will be charged to the end client whenever a third-party supplier is used and will include 2 hours of load-in oversight and 2 hours of load-out oversight as well and the electrical requirements listed below. These charges will apply only to rooms utilizing Audio-Visual, Lighting, DJ, and our other electronic services. Should load-in, setup, dismantle, and load out times exceed the included times additional labour charges will apply at the prevailing rates.

Please contact the ENCORE Office for rates and estimates at **204-930-9172**.

- Winnipeg Ballroom - \$1800 per day (3 Dedicated Outlets)
- Wellington, Lombard, 1/3 of Winnipeg Ballroom - \$675 per day (2 Dedicated Outlets)
- Any other function rooms - \$300 per day (1 Dedicated Outlet)

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Box & Package Handling/Delivery

Regular Loading Dock Delivery Hours:

Monday – Friday, 7:30 am – 11:30 am & 12:30 pm – 3:30 pm

Saturday 10:00 am – 2:00 pm

Loading Dock can be opened at other times; notice needs to be given in advance.

Box Storage & Delivery to Room \$3 / unit / day

Outgoing Box Handling Fee \$10 / unit (includes completion of forms, handling of boxes to courier)

Staff Assistance \$30 / staff member / hour

All deliveries must be labeled. Please include the name of the group/event, group/event contact, date of event, hotel contact and number of boxes. Deliveries must be made to the receiving/loading dock of the Hotel. The Hotel will not accept deliveries to the front door. All fees above are subject to applicable taxes.

Posting & Decorations

Banner Assistance: \$25 / banner

Decorative Assistance: \$30 / staff member / hour (min. 4 hours*)

Posting in the Lobby and Public Areas is prohibited without the Hotel's specific authorization.

Only professional made signs may be displayed outside your designated meeting room. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf.

Coat Check

Host or Cash Coat Check: \$2.50 / coat (including taxes)

A Service Charge of \$30 per hour plus taxes per attendant, for a minimum of 4 hours, will apply to both Host and Cash Coat Checks.



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CATERING GUIDELINES

SOCAN, Re: Sounds & Entertainment

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel.

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. (e.g. If a function with 95 guests attending is located in a function room that falls between the capacity of 301 – 500 guests, the charges would be based on the 301-500 capacity).

SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)

Capacity	Without Dancing	With Dancing
1 – 100	\$22.06 plus applicable taxes	\$44.13 plus applicable taxes
101 – 300	\$31.72 plus applicable taxes	\$63.49 plus applicable taxes
301 – 500	\$66.19 plus applicable taxes	\$132.39 plus applicable taxes
Over 500	\$93.78 plus applicable taxes	\$187.55 plus applicable taxes

Re: Sound (Royalties collected for Public Performance of Sound Recordings)

Capacity	Without Dancing	With Dancing
1 – 100	\$9.25 plus applicable taxes	\$18.51 plus applicable taxes
101 – 300	\$13.30 plus applicable taxes	\$26.63 plus applicable taxes
301 – 500	\$27.76 plus applicable taxes	\$55.52 plus applicable taxes
Over 500	\$39.33 plus applicable taxes	\$78.66 plus applicable taxes

External Suppliers

Please ensure that all external suppliers follow Fairmont Winnipeg guidelines with regards to efficient teardown and removal of equipment. The hotel is not responsible for items left over after functions.



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BREAKFAST BUFFET

COLD BREAKFAST BUFFETS

THE FRESH START | \$28 PER PERSON

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Butter, Breakfast Preserves
- Sliced Fruit Platter - DF/GF
- Build Your Own Greek Yogurt, Low Fat Yogurt Bowl, Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE FAIRMONT FIT | \$30 PER PERSON

- Premium Orange Juice
- Pastry Chef's Selection of Low Fat Breakfast Breads
- Banana & Dark Chocolate, Lemon Poppy Seed, Blueberry, Spiced Apple
- Butter and Breakfast Preserves
- Seasonal Fruit Salad - DF/GF
- Chia Seed Pudding - GF
- Berry Compote, Honey
- Rolled Oatmeal Bar – DF
- Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts and Brown Sugar
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas





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BREAKFAST BUFFET CONTINUED

HOT BREAKFAST BUFFETS

THE MANITOBAN BREAKFAST | \$37 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
Butter and Breakfast Preserves
- Sliced Fruit Platter - DF/GF
- “Natures’ Farm” Free Run Scrambled Eggs, Bothwell
Cheese Topped, Fresh Scallions - GF
- Smoked Bacon and Breakfast Sausage - DF/GF
- Signature Fried Breakfast Potatoes – DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas

THE FARMERS BREAKFAST | \$40 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
Butter and Breakfast Preserves
- Seasonal Fruit Salad - DF/GF
- “Nature’s Farm” Free Run Scrambled Eggs, Bothwell
Cheese Topped, Fresh Scallions - GF
- Smoked Bacon and Breakfast Sausage - DF/GF
- Buttermilk Pancakes - 100% Maple Syrup
- Signature Fried Breakfast Potatoes, Topped with
Caramelized Onions and Peppers - DF/GF
- Sautéed Cherry Tomatoes and Sautéed Mushrooms - DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas

FAIRMONT WELLNESS | \$45 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Selection of Rye and Multigrain Breads & All Bran or
Blueberry Oat Muffins
- Butter and Breakfast Preserves
- Chef’s Choice of Smoothie - GF
- Seasonal Fruit Salad - DF/GF
- Smoked Fish Platter and Bagel Chips
- Traditional Condiments- Cream Cheese, Capers,
Shaved Red Onion
- “Greenland Gardens” Tomato & Preserved Artichoke
Fresh Basil Dressing - DF/GF
- Steel-Cut Oatmeal Bar - Maple Syrup, Sundried Fruit,
Roasted Seeds & Nuts and Brown Sugar - DF
- Egg White Frittata - DF/GF
- Turkey Bacon and Chicken Apple Sausage - DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas



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BREAKFAST CONTINUED

SERVED BREAKFAST

THE EARLY RISER | \$38 PER PERSON

Premium Orange Juice

CHOICE OF ONE:

House Baked Breakfast Pastries
Danishes and Croissants

Or

Pastry Chef's Selection of Fresh Baked Muffins

Or

Pastry Chefs Selection of Low Fat Breakfast Breads
Banana with Dark Chocolate, Lemon Poppy Seed,
Blueberry, Spiced Apple

Butter and Breakfast Preserves

"Nature's Farm" Free Run Scrambled Eggs with
Bothwell Cheese - GF

Smoky Bacon

Signature Fried Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas

CHEF'S SPECIAL BREAKFAST | \$42 PER PERSON

Premium Orange Juice

CHOICE OF ONE:

House Baked Breakfast Pastries
Danishes, Croissants and Muffins

Or

Pastry Chefs Selection of Low Fat Breakfast Breads
Banana with Dark Chocolate, Lemon Poppy Seed,
Blueberry, Spiced Apple

Butter and Breakfast Preserves

And

Sliced Fruit Platter (Family Style) - DF/GF

And

"Nature's Farm" Free Run Eggs Benedict

Poached Eggs, Grilled Back Bacon, Butter Grilled
Sourdough, Classic Hollandaise Sauce

Signature Fried Breakfast Potatoes

Or

"Nature's Farm" Free Run Eggs Florentine

Poached Eggs, Wilted Spinach, Butter Grilled
Sourdough, Classic Hollandaise Sauce

Signature Fried Breakfast Potatoes

Or

"Nature's Farm" Free Run Eggs Royal

Poached Eggs, Smoked Salmon, Butter Grilled
Sourdough, Dill Hollandaise Sauce

Signature Fried Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas



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BREAKFAST CONTINUED

BREAKFAST TO-GO

THE COLD ONE | \$24 PER PERSON

Oven Fresh Danishes, Muffins and Croissants
Whole Orange or Apple - DF/GF
Yogurt Parfait - GF
Flow Water, Apple Juice or Orange Juice (300ml)
Granola Bar

ADD A SANDWICH:

Breakfast Sandwich | \$9
“Nature’s Farm” Free Run Fried Eggs,
Sausage Pattie and Cheese on English Muffin

Breakfast Wrap – DF | \$9
“Nature’s Farm” Scrambled Egg
Chopped Bacon, Peppers and Onions

Vegan Breakfast Wrap | \$10
Scrambled Tofu, Wilted Spinach
Roasted Mushrooms, Grilled Peppers and Onions

Salmon Croissant | \$12
Cream Cheese, Lettuce, Pickle Onion

Ham and Cheese Croissant | \$10
Tomato, Lettuce, Honey Mustard



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BREAKFAST CONTINUED

**CREATE YOUR OWN
BUFFET BREAKFAST
EXPERIENCE** | \$48 PER PERSON

Minimum 15 guests

Premium Orange Juice

Toast Station

Whole Wheat, Plain, Butter, Breakfast Preserves

Fresh Fruit - DF/GF

Sliced Fruit Platter

Yogurt Bar

Build Your Own Greek Yogurt, Low Fat Yogurt Bowl, Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts

BAKED GOODS

Oven Fresh Danish, Muffins and Croissants | \$38 per dozen
Butter, Breakfast Preserves

HOT SAVORY

Eggs | CHOICE OF ONE EACH

Scrambled Egg, Sharp Cheddar Cheese, Chives
Spanish Egg Frittata, Pepper, Cheddar Cheese, Potato

And

Breakfast Protein | CHOICE OF 2 PROTEINS

Smoked Bacon
Breakfast Sausage
Chicken Apple Sausage (Special order need 15 days in advance) - DF/GF
Turkey Bacon (Special order need 15 days in advance)

And

Vegetarian | CHOICE OF ONE

Grilled Tomato with Herbs- DF/GF
Sautéed Mushroom - DF/GF
Roasted Potato - DF/GF
Baked beans –

And

Classics | CHOICE OF ONE

Buttermilk Pancakes with 100% Maple Syrup
Waffles with 100% Maple Syrup



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BREAKFAST CONTINUED

SINGLE ENHANCEMENTS

COLD

Seasonal Fruits - DF/GF | \$10

Sliced Fruit Platter

Cereal Station | \$8

Corn Flakes, Rice Crispies, All Bran, 2% Milk or Skim Milk

Build Your Own Greek Yogurt, Low Fat Yogurt | \$15

Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts

Local and International Cheese Board | \$20

Selection of Bothwell Cheese (Smoked Gouda, Truffle, Cheddar), Brie, Goat Cheese, Blue Cheese, Basket of Crackers Honey and Preserves

Cured Meat Platter - DF | \$19

Salami, Mortadella, Prosciutto, Capicola, sausage, Pickled Vegetables and Grainy Mustard

Smoked Salmon Platter | \$22

Traditional Condiments - Shaved Onions, Cream cheese, Capers, Sliced Egg, Bagel Chips

Premium Orange, Apple and Grapefruit Juice -\$5

Smoothie of the day | \$7 per smoothie

HOT

Steel-Cut Oatmeal Bar - DF | \$9

Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts, Brown Sugar

"Natures Farm" Free Run Scrambled Eggs - DF/GF | \$9

Smoked Bacon - DF/GF | \$7

Breakfast Sausage - DF/GF | \$7

Chicken Apple Sausage | \$10

(Special order needs 15 days in advance)

Turkey Bacon (Special order need 15 days in advance) - DF/GF | \$9

Grilled Tomato with Herbs - DF/GF | \$6

Sautéed Mushroom - DF/GF | \$6

Roasted Potato - DF/GF | \$5

Buttermilk Pancakes with 100% Maple Syrup | \$8

Waffles with 100% Maple Syrup | \$8

Thick Cut Cinnamon French Toast with 100% Maple Syrup | \$8





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BREAKFAST CONTINUED

BRUNCH BUFFET | \$53 PER PERSON

Minimum 15 guests or \$5 surcharge will apply

Premium Orange Juice

Seasonal Fruits - DF/GF

Sliced Fruit Platter

Oven Fresh Danishes, Muffins and Croissants

Butter, Breakfast Preserves

Grilled Tomato with Herbs - DF/GF

Sautéed Mushroom - DF/GF

Roasted Potato with Sautéed Peppers - DF/GF

Smoked Bacon DF/GF

Breakfast Sausage - DF/GF

Toast Station

Whole Wheat, Plain, Butter, Breakfast Preserves

Omelet & Benedict Station

“Nature’s Farm” Free Run Eggs - GF

Garnishes: Grated Cheddar Cheese, Feta, Ham, Tomato, Spinach,

Mushrooms, Sweet Peppers, English Muffins, Back Bacon,

Hollandaise Sauce

Soup

Vegetable Minestrone

Salads

Artisan Mixed Greens Salad Bar - GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber,

Broken Feta, Sliced Almond

Assorted Dressing: House made Sweet Herb Dressing,

Balsamic Dressing, and Italian Dressing - GF

Penne Pasta Salad, Grilled Mediterranean Vegetable,

Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut,

Raspberry Dressing - GF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**



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THEMED BREAKS

COFFEE BREAKS

Minimum 10 guests or \$5 surcharge will apply

Barista Station | \$7 PER PERSON
Freshly Brewed Coffee, Decaffeinated Coffee
and LOT 35 Teas
Almond Milk, Soy Milk, 2% Milk, 18% Cream
and Vanilla Coffee Flavouring

Doughnut Break | \$18 PER PERSON
Raspberry Filled “Bomboloni”
Cinnamon Sugar Dusted Doughnut Holes -
Whipped Cream, Candied Bacon, Chocolate Sauce
Chocolate Milk & Sweetened Vanilla Kissed Milk

Protein Break | \$26 PER PERSON
House Made Protein Balls – DF/ Nuts
Beef Jerky & Pork Jerky - DF/GF
Almond Trail Mix with Dark Chocolate - DF/GF
Smoked Pepperettes – DF/GF
Protein Smoothies – Banana or Chocolate
or Vanilla Blueberry - GF

Decadent Chocolate Break | \$23 PER PERSON
Chocolate Fudge Brownies
Chocolate Dipped Cheesecake Bites
Dark Chocolate Mousse Shooters - GF
Chocolate Dipped Banana Bread
Fair Trade Iced Mocha Coffee

Blueberry Break | \$28 PER PERSON
Blueberry & Açai Bowl - GF
Blueberry Flaxseeds Crumble
Blueberry Oat Muffins
Blueberry & Soy Smoothies – GF/DF

Cookie Monster Bar | \$20 PER PERSON
Peanut Butter Cookies
Choco Macadamia Cookies
Oatmeal Bran Cookies
Chocolate Chip Cookies
Double Chocolate Cookies

Smoothie Obsession | \$12 PER PERSON
Mixed Berry & Hemp Seed Smoothie
Chia Seed, Turmeric & Mango Smoothie
Açai Smoothie
Strawberry and Banana Smoothie
Green Goddess Smoothie - DF

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THEMED BREAKS

COFFEE BREAKS

Minimum 10 guests or \$5 surcharge will apply

FRESH SELECTION

Whole Fresh Fruit Bowl | \$4 PER PIECE
Apple, Orange, Banana, Pears

Sliced Fruit Platter – DF/GF | \$10 PER PERSON
Watermelon, Cantaloupe, Honey Dew, Pineapple
Grapes

Fresh Berries | \$9 PER BOWL

Fruit Salad – DF/GF | \$8 PER PERSON
Diced Melon, Pineapple, Peaches and Lychee
Grapes

Farmers Market Crudités – GF | \$10 PER PERSON
Carrots, Cucumber, Celery, Peppers, Cauliflower,
Radish, Tomatoes, Olives, and Pickles,
Ranch Dressing, Roasted Garlic Hummus, Dill Yogurt

Savory Selection | \$24 PER PERSON
Kettle Chips with Chipotle Aioli - DF/GF
Tortilla Chips with Guacamole and Salsa - DF
Yucca Chips with Cream Cheese Dip - GF
Pita Bread with Roasted Garlic Hummus - DF

Warm Savory Selection | \$28 PER PERSON

Chorizo and Manchego Mini Quiche
Spinach and Mushroom Mini Quiche
Sundried Tomato and Goat Cheese Flat Bread
Flammkuchen Flat Bread (Bacon, Onion, Sour Cream)

Brownies | \$34 PER DOZEN
Double Chocolate Fudge
Flourless Decadent Brownies - GF
Tiger Brownies
Deep Dutch

House Scones | \$38 PER DOZEN
Served with Preserves and Whipped Butter
Mache & White Chocolate Chips
Orange & Earl Grey
Saskatoon Blueberry
Lemon & Raspberry

Sweet Selection

French Sweet Macaroons – GF | \$75 PER DOZEN
Assorted Macaroons
Pistachio, Dark Chocolate, Lemon, Raspberry



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2023

CATERING GUIDELINES	3
BREAKFAST	8
BREAKS	15
LUNCH	17
RECEPTION	24
DINNER	27
BEVERAGES	33

DF = Dairy Free
GF = Gluten Free

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LUNCH

LUNCH BUFFETS

WORKING LUNCH | \$39 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

Chef's Soup of the Moment - GF

Artisan Mixed Greens Salad Bar - GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber, Broken Feta, Sliced Almond

Assorted Dressing: House Made Sweet Herb Dressing, Balsamic Dressing, Italian Dressing

CHOOSE ONE COMPOSED SALAD:

Manitoba New Potato Salad, Chives, Red Onion, Celery, Grainy Mustard Dressing – GF/ DF

Penne Pasta Salad, Grilled Mediterranean Vegetable, Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut, Raspberry Dressing - GF

CHEF'S ASSORTED ARTISAN SANDWICH ROLLS & WRAPS *2 pieces per guest*

CHOICE OF THREE:

Muffuletta Sandwich

Mortadella, Cappicola, Prosciutto, Provolone, Olive Tapenade, Roasted Pepper on Focaccia

Ham and Cheese

Lettuce, Tomato, Dijon Mayo on Challah Twist

Smoked Corned Beef

Sauerkraut, Swiss Cheese, Russian Dressing on Rye Roll

Tuna Salad - DF

Cucumber, Shaved Onion on Whole Wheat Roll

BLT Chicken Wrap

Bacon, Lettuce, Tomato, Shredded Cheddar, Avocado Mayo in a Wrap

Smoked Turkey Wrap

Brie, Tomato, Arugula, Cranberry Mayo in a Wrap

Roast Garlic, Chevre & White Bean Hummus

Roasted Peppers and Grilled Artichokes on Multigrain Roll

Chilled Wok Tossed Vegetable Wrap - DF

Carrots, Zucchini, Peppers, Beans Sprouts, Onions, Mushrooms, Ginger Soy Dressing in Spinach Wrap

UPGRADE YOUR SELECTIONS

ROAST CAB BEEF - DF | \$5

Shaved Onion, Pickles, Mustard Aioli on Pumpernickel

SMOKED SALMON | \$7

Shaved Onion, Lemon Cream Cheese, Sliced Radish on Croissant

CHOICE OF TWO SWEETS

Assorted Freshly Baked Cookies

(Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin)

Berry Custard Tart

Chocolate Brownies

Mini Lemon Tart with Meringue

Diced Fruit Salad - GF/ DF

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



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LUNCH

LUNCH BUFFET SELECTIONS

Minimum 15 guests or \$5 surcharge will apply

DELI MARKET STAND | \$42 PER PERSON

Minimum 15 guests or \$5 surcharge will apply

Artisan Mixed Greens Salad Bar - GF/ DF

Cherry Tomato, Shaved Radish, Red Pepper, Carrots Sticks, Cucumber

Assorted Dressing: House Made Sweet Herb Dressing, Balsamic Dressing, and Raspberry Dressing

CHOICE OF ONE COMPOSED SALAD

Manitoba New Potato Salad, Chives, Red Onion, Celery, Grainy Mustard Dressing - GF/ DF

Penne Pasta Salad, Grilled Mediterranean Vegetable, Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut, Raspberry Dressing - GF

Specialty Deli Meats (CHOICE OF TWO)

Platters of Roasted Beef, Smoked Corned Beef, Smoked Turkey, Ham - GF

Swiss cheese, Smoked Gouda, and Aged Cheddar - GF

Shredded Lettuce, Sliced Tomatoes, Red Onion

Mayonnaise, Horseradish, Grainy and Dijon Mustard

Assortment of Bread Rolls (Long Rye, Challa, Pumpernickel)

Sweets

(CHOICE OF TWO)

Assorted Freshly Baked Cookies

(Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin)

Berry Custard Tart

Chocolate Brownies

Mini Lemon Tart with Meringue

Diced Fruit Salad - GF/ DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**

MEDITERRANEAN | \$48 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Vegetable Minestrone Soup

Grilled Pita Bread - DF

Hummus Dip, Tzatziki, Pepper Feta Dip

Greek Salad - GF

Lettuce, Kalamata Olives, Peppers, Cucumbers, Feta Cheese, Oregano Vinaigrette

Quinoa Salad - GF/ DF

Chickpeas, Red Pepper, Red Onion, Parsley, Lemon Vinaigrette

Tomato Braised Meat Balls - DF

Lemon Herbed Chicken, Tzatsiki Sauce - GF

Sundried Tomato & Basil Rice Parmesan Cheese - GF

Oven Roasted Ratatouille - GF/ DF

Sweets

Baklava

Diced Fruit Salad - GF/ DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**



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LUNCH

LUNCH BUFFET SELECTIONS

CONTINUED

FLAVOURS OF EAST | \$49 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Egg Drop Soup, Green Onion - DF
Asian Chopped Salad - DF
 Red and Green Cabbage, Carrots, Green Onion, Bell Pepper, Sesame Seeds, Soy Ginger Dressing
Glass Noodle with Shrimp Salad - DF
 Carrots, Cucumber, Bell Pepper, Cilantro, Sweet Chili Sauce
Mongolian Beef Broccoli - DF
Teriyaki Chicken, Pak- Choy, Oyster Glaze - DF
Chinese Egg Fried Rice - DF
Wok Tossed Vegetables - DF
Sweets
Matcha Tart
Coconut Mango Pudding - GF
Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

EUROPEAN | \$45 PER PERSON

Minimum of 15 guests or guests \$5 surcharge will apply

Potato Leek Soup, Crispy Bacon Bits - GF
Caesar Salad
 Romaine, Croutons, Parmesan Cheese, Caesar Dressing
Roasted Beetroot Salad - GF
 Arugula, Feta Cheese, Clementine Vinaigrette
Baked Chicken Thigh Piri - Piri - GF/ DF
Vegetable Lasagna
Seasonal Vegetables - GF/ DF
Sweets
Lemon Streusel Squares
Sliced Fruit Platter - GF/ DF
Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

FLAVOURS OF ITALY | \$45 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Tomato Basil Soup - GF/ DF
Grilled Herbed Focaccia Bread
Tuscan Salad - GF
 Romaine Lettuce, Radicchio, Sliced Red Onion, Black Olives, Parmesan Cheese, Italian Dressing
Tomato Panzanella
 Tomato, Onion, Cucumber Fresh Basil, Ciabatta, Balsamic Dressing
Braised Chicken Puttanesca - GF/ DF
 Artichokes, Fried Capers, Sliced Olives
Baked Five Cheese Tortellini
 Spinach, White Sauce
Roasted Vegetables - GF/ DF
Sweets
Classic Tiramisu Cake
Diced Fruit Salad - GF/ DF
Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



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LUNCH

LUNCH BUFFET SELECTIONS

CONTINUED

MEXICASA | \$48 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Tortilla Soup - DF

Corn Chips, Sour Cream and Salsa

Mexican Chopped Salad - GF

Chopped Romaine, Tomatoes, Radishes,
Bell Pepper, Feta Cheese
Honey Lime Dressing

Charred Corn Salad - GF

Corn Kernels, Queso Fresco, Tomato, Cilantro,
Arugula, Pickled Red Onion,
Lime Crema Vinaigrette

Build Your Own Chipotle Chicken Fajita

Warm Flour Tortillas, Grilled Onions and Peppers,
Mexican Rice with Black Beans, Corn and Tomato
Monterey Jack Cheese, Pico de Gallo,
Shredded Lettuce

Sweets

Ancho Chili and Date Chocolate Tart

Sliced Fruit Platter - GF/ DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**



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LUNCH

LUNCH ON THE GO! | \$45 PER PERSON

Choice of Two Chef's Assorted Artisan Sandwich Rolls & Wraps

Includes - Chocolate Chip Cookie, Whole Fruit, Kettle Chips, Crudités, Juice, Soda or Flow Water, Condiments and Cutleries

CHOICE OF TWO:

SANDWICHES

Muffuletta Sandwich

Mortadella, Cappicola, Prosciutto, Provolone, Olive Tapenade, Roasted Pepper on Ciabatta

Ham And Cheese

Lettuce, Tomato, Dijon Mayo on Challah Twist Roll

Smoked Corned Beef

Sauerkraut, Swiss Cheese, Russian Dressing on Rye Roll

Tuna Salad - DF

Cucumber, Shaved Onion on Whole Wheat

BLT Chicken Wrap

Bacon, Lettuce, Tomato, Shredded Cheddar, Avocado Mayo in Whole Wheat Wrap

Smoked Turkey

Brie, Tomato, Arugula, Cranberry Mayo on Challah Twist Roll

Roast Garlic, Chevre & White Bean Hummus

Roasted Peppers and Grilled Artichokes on Multigrain Roll

Chilled Wok Tossed Vegetable Wrap - DF

Carrots, Zucchini, Peppers, Beans Sprouts, Onions, Mushrooms, Ginger Soy Dressing in Spinach Wrap

UPGRADE YOUR SELECTIONS

ROAST CAB BEEF - DF | \$5 PER PERSON

Shaved Onion, Pickles, Mustard Aioli on Dark Pumpernickel Roll

SMOKED SALMON | \$7 PER PERSON

Shaved Onion, Lemon Cream Cheese, Sliced Radish on Croissant



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LUNCH

SERVED 3-COURSE LUNCH

All lunches include fresh rolls, whipped butter and dip of the day, and freshly brewed coffee, decaffeinated coffee and Lot 35 Teas.

SOUPS

Roasted Tomato Bisque, Basil Oil – GF/ DF/ VEGAN | \$12
Butternut Squash Soup, Spice Pumpkin Seeds – GF/DF/ VEGAN | \$12
Crème du Barry, Chives Oil – GF | \$12
Prairie Mushroom Chowder, Truffle Crème Fraîche – GF | \$12
Potato Leek Soup, Bacon Bits – GF | \$12

SALADS

Petite Greens – GF/VEGAN | \$14
Poach Port Pears, Blue Cheese Crumble, Candied Walnut, Grainy Mustard Vinaigrette
Wedge Salad – GF | \$15
Iceberg Lettuce, Bacon Bits, Radish, Cherry Tomato, Chives, Blue Cheese Dressing
Traditional Caesar Salad | \$15
Chopped Romaine, Croutons, Bacon, Parmesan, Caesar Dressing
Caprese Salad – GF | \$16
Tomato, Bocconcini Cheese, Arugula, Pesto, Aged Balsamic Glaze

MAINS

Seared Atlantic Salmon (5oz) – GF/ DF | \$42
Herb Roasted New Potato, Glazed Carrots, Romesco Sauce, Shaved Almonds
Manitoba Pickerel – GF | \$45
Creamy Corn Polenta, Garlic Green Beans, Lemon Capers Sauce
Cajun Spiced Chicken Breast (5oz) – DF | \$38
Tomato and Garlic Couscous, Sautéed Kale, Pomegranate Jus

Lemon & Herb Roasted Chicken Breast (5oz) – GF | \$38
Mashed Potato, Mushroom Ragout, Grilled Asparagus, Natural Jus

Manitoba Pork Loin – GF/ DF | \$35
Mustard Crushed Potato, Roasted Parsnips, Calvados Jus

CAB Tenderloin (5oz) – GF | \$50
Garlic Mashed Potato, Seasonal Vegetable, Red Wine Jus

VEGETARIAN

Portabello Mushroom Steak – GF | \$39
Coconut Spinach, Zucchini Ribbons, Tomato Fondue, Chives Mash, Gremolata

Spice Marinated Tofu – GF/ DF/ VEGAN | \$38
Quinoa Edamame Pilaf, Grilled Vegetables, Tomato Basil Purée, Salsa Verde

Jerk Cauliflower – GF | \$35
Jeweled Rice, Dried Fruits and Nuts, Zaatar Crème Fraîche



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LUNCH

SERVED 3-COURSE LUNCH

CONTINUED

All lunches include fresh rolls, whipped butter and dip of the day, and freshly brewed coffee, decaffeinated coffee and Lot 35 Teas.

DESSERT

Vegan Decadent Chocolate Cake | \$13
Mixed Berries, Coulis

Red Velvet Cake | \$14
Whipped Sweetened Cream Cheese, Fresh Berries

Vanilla Bean Crème Brûlée – GF | \$15
Whipped Cream, Strawberry

Cheesecake | \$15
Crème Anglaise, Graham Cracker,
Saskatoon Berry Compote

Tiramisu Parfait | \$18
Whipped Sweet Mascapone, Lady Finger, Cocoa

Seasonal Berry Trifle | \$18
Sponge Cake, Sherry Wine, Custard, Whipped Cream



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RECEPTIONS

RECEPTION ITEMS

HORS D'OEUVRES

Per dozen, Minimum 2 dozen

SEAFOOD HOT

- Shrimp Hakao** – Lemon Soy Dip – DF | \$49
- Bacon Wrapped Scallops** – Gremolata – GF/ DF | \$49
- Panko Breaded Crab Cake** - Cajun Aioli | \$51
- Grilled Shrimp Skewer** - Mango Chutney – GF/ DF | \$49

SEAFOOD COLD

- Tuna Tartar**, Cucumber on Corn Chips - Sesame Ginger Dressing – DF | \$52
- Poached Shrimp Cocktail Shooter** – Cocktail Sauce – GF/ DF | \$49
- Minted Crab Salad on Cucumber Disk** – Caper Remoulade – GF/ DF | \$51
- Smoked Salmon Wrapped Asparagus** - Boursin Chives Cream Drizzle – GF | \$49

MEAT HOT

- Mini Monte Cristo** - Smoked Ham, Swiss Cheese, Dijon Mayo | \$49
- Sesame Crusted Chicken** – Teriyaki Sauce – DF | \$49
- Curried Chicken Satay** - Peanut Sauce – DF | \$49
- Confit Pork Belly Skewer** – BBQ Sauce – GF/ DF | \$49
- Pork Siomai** - Lemon Soy Dip – DF | \$49
- Marinated Lamb Chops** – Mint Yogurt – GF | \$54
- Beef Kebab**, Onion, Bell Pepper – Chimichurri – GF | 52

MEAT COLD

- Coronation Chicken Salad** on Pita Chips – Pineapple Salsa – DF | \$49
- Miniature Beef Yorkshire Puddings** - Horseradish Cream Crispy Onion | \$52
- Prosciutto & Melon Skewer** – EVO Oil Drizzle – GF/ DF | \$46

VEGETARIAN HOT

- Vegetarian Spring Roll** - Spiced Plum – DF | \$45
- Mac n Cheese Fritter** - Smoked Catsup | \$46
- Vegetable Samosa** - Mint Riata | \$44
- Mushroom & Cheese Arancini** - Smoked Pepper Aioli | \$46
- Cauliflower Bites** - Korean BBQ Sauce – DF | \$45
- Spiced Tofu and Vegetable Kebab** – Mint Yogurt Dip – GF | \$48

VEGETARIAN COLD

- Minted Gazpacho Shooter** – GF/ DF | \$44
- Candied Pecan & Goat Cheese Truffles** | \$48
- Marinated Tomato and Bocconcini Skewers** – Balsamic Glaze – GF | \$46
- Vietnamese Vegetable Salad Roll** - Pickled Vegetable, Rice Noodle, Coriander - Hoisin Sauce – DF | \$48
- Poached Pear Crostini** - Stilton Mousse, Fig Jam | \$48
- Crudities Shooter** – Dill yogurt Dip – GF | \$44
- Honey Whipped Goat Cheese on Profit Roll** – Cracked Pepper | \$48



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RECEPTIONS

STATION RECEPTION / LATE NIGHT RECEPTION

Minimum 25 guests or 15% surcharge will apply

Farmer's Garden, Dips, And Breads | \$15 PER PERSON
Seasonal Farm Fresh Crudités with Hummus and Ranch Dressing
Warm Grilled Naan and Pita Bread,
Roasted Pepper Hummus and Olive Tapenade

Local & Domestic Cheese Selection | \$18 PER PERSON
Bothwell Selection, Cheddar Cheese,
Smoked Gouda, Double Cream Brie,
Herb Goat Cheese, Blue Cheese
Garnished with Red Grapes Dried Fruits and Nuts
Artisan Breads and Crisps, Honey and Seasonal Fruit Preserve

Antipasto Platter | \$23 PER PERSON
Salami, Prosciutto, Calabrese, Provolone,
Mozzarella Cheese, Marinated Olives, Grilled Peppers, Artichokes, Giardiniera, Spicy Eggplant, Pepperoncini Peppers, Grilled Herbed Focaccia, Roasted Pepper Hummus, Tapenade

Poke Bar – DF | \$32 PER PERSON
Diced Ahi Tuna, Sticky Rice, Seaweed Salad, Edamame, Pickled Red Onion, Cucumber, Radish, Carrots, Soy Ginger Dressing

Perogy Poutine Bar | \$22 PER PERSON
Manitoba Made Mini Perogies with Pulled Manitoba Pork, Caramelized Onions, Cheese Curd, Crumbled Bacon, Scallions, Sour Cream, Poutine Gravy

Street Tacos | \$26 PER PERSON
Grilled Steak, Roasted Pulled Pork, Grilled Chicken, Tacos or Corn Tortillas, Shredded Iceberg, Black Bean & Corn Salad, Pico Di Gallo, Lime Wedges Guacamole, Sour Cream, Cheese, Salsa

Chicken Tenders & Potato Wedges | \$24 PER PERSON – 3 TENDERS PER PERSON
Crispy French Fries, Potato Wedges with Ketchup, Mayonnaise, Dill Aioli, Honey Mustard Sauce, Hot Sauce

Slider Bar & Kettle Chips | \$23 PER PERSON – 3 SLIDERS PER PERSON
CAB Beef, Swiss Cheese, Caramelized Onion, Mini Brioche Roll
Crispy Fried Chicken, Spicy Mayo, Dill Pickle, Mini Brioche Roll
Pulled Pork, Mustard Fennel Slaw, Mini Brioche Roll
Impossible Patty, Tomato, Garlic Mayo, Mini Brioche Roll

Doughnut Hole Bar | \$16 PER PERSON
Assorted Sprinkles, Toasted Coconut, Chocolate Shavings, Caramel Sauce, Whipped Cream, Raspberry Jam, Vanilla Custard Sauce, and Maple Bacon Bits

Strawberry Shortcake | \$18 PER PERSON
Build Your Own Sugar Top Shortcakes
Grand Marinier Marinated Strawberries, Vanilla Cream

Beavertail Bar | \$24 PER PERSON
Build Your Own Sugar Coated Beavertail, Banana, Cinnamon Apple, Fresh Berries Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche



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RECEPTIONS

RECEPTION ENHANCERS (ENHANCED WITH THE BUFFET OPTION)

Minimum of 25 guests

CHEF ATTENDED CARVING STATIONS

Classic Beef Wellington | \$45 PER PERSON
Horseradish Cream, Red Wine Jus

Whole Roasted New York Striploin – DF |
\$37 PER PERSON
Assorted Mustards, Horseradish Cream,
Deli Rolls

**Cumin Scented & Roasted Leg of
New Zealand Lamb** | \$32 PER PERSON
Pita Bread, Minted Yogurt and Chili Sauce

Honey & Pineapple Glazed Ham | \$25 PER PERSON
Brioche Buns, Mustard Gravy

Salmon En-Croute | \$36 PER PERSON
Hollandaise Sauce

DESSERT STATIONS

Flambé Crêpe Station | \$32 PER PERSON
Sweet Crepes, Caramelized Bananas,
Mixed Berries, Chocolate Shavings,
Vanilla Chantilly Foster Sauce

Bespoke Sundae Station | \$28 PER PERSON
Choice of Ice Cream – Vanilla, Chocolate,
Strawberry

Chocolate Sauce, Caramel Sauce, Fruit Compote,
Whipped Cream

Chocolate Pearls, Sprinkles, Chocolate Shavings,
Oreo Crumbs



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DINNERS

DINNER À LA CARTE

All dinners are served with freshly baked rolls and lavosh with whipped butter and dip, freshly brewed coffee, decaffeinated coffee and Lot 35 Teas.

APPETIZERS

CAB Beef Carpaccio | \$26
Shaved Parmesan, Truffle Aioli, Sourdough Crisp

Seared Tuna Tataki – DF | \$26
Seaweed Salad, Scallions, Edamame Purée, Ginger Soy Dressing

Crab Cake Tian – DF | \$28
Citrus Segments, Crunchy Radish, Classic Remoulade

Confit Manitoba Pork Belly – GF | \$23
Sweet Potato Purée, Apple and Fennel Slaw, Rum Glaze

SOUPS

Roasted Tomato Bisque – GF | \$12
Goat Cheese Cream

Prairie Mushroom Chowder – GF | \$12
Truffle Cream

Parsnip & Pear Bisque | \$12
Maple Bacon, Savory Granola

Coconut Squash Soup – GF/DF/VEGAN | \$12
Scallion Oil and Pumpkin Seeds

Potato Leek Soup – GF | \$12

SALADS

Artisan Lettuce – GF/DF/ VEGAN | \$14
Radish, Cherry Tomato, Heirloom Carrots, Pickled Red Onion, Balsamic Vinaigrette

Petite Greens – GF | \$14
Port Poached Pears, Blue Cheese Crumble, Candied Walnut, Grainy Mustard Vinaigrette

Classic Caesar | \$15
Romaine Heart, Garlic Crouton
Bacon Bits, Parmesan, Lemon Garlic Dressing

Beet Root Salad – GF | \$16
Arugula & Pea Shoots, Broken Feta, Toasted Walnuts and Orange Vinaigrette





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DINNERS

DINNER À LA CARTE CONTINUED

Three-course dinner includes soup or salad, entrée and dessert.
Four-course dinner includes soup, salad, entrée and dessert.

Multiple choice entrée selections (maximum of 3 choices + vegetarian) are available. Supplementary charges will be assessed based on the following criteria:

For a tableside choice (taken by Fairmont serving staff during your event) the surcharge is \$20 per person, \$5 surcharge for more than one pre-selected entrée choices. Maximum of 3 choices.

Seven days' notice is requested for pre-selected multiple entrée choices. Some restrictions apply. Religious and dietary restrictions are exempt.

MAINS

Seared Atlantic Salmon (6 oz) – GF | \$48
Green Pea Risotto, Garlic Whole Green Beans, Pickled Daikon, Saffron Beurre Blanc

Arctic Char (6 oz) | \$50
Scallion Orzo Pasta, Kalamata Olive, Lemon Asparagus, Citrus Emulsion

Lemon And Thyme Chicken Supreme (7 oz) – GF | \$45
Celeriac Mash, Wild Mushrooms, Asparagus, Natural Jus

Roasted Chicken Breast (6 oz) – GF/DF | \$42
Crushed New Potato, Charred Broccolini, Marsala Jus

Mustard Herbed Pork Tenderloin – GF | \$46
Buttermilk Mash Potato, Braised Red Cabbage, Broccolini, Seeded Mustard Sauce

Pepper Coriander Spiced Lamb Rack – GF | \$68
Harissa Sweet Potato Mash, Stewed Lentils, Rainbow Carrots, Jus, Mint Chimichurri

Braised CAB Boneless Short Rib (6 oz) – GF/DF | \$48
Creamy Polenta, Mushroom Ragout, Garlic Broccolini, Cabernet Sauce

CAB Herb & Pepper Beef Tenderloin (6 oz) – GF | \$59
Potato Pave, Glazed Carrots, Sautéed Brussels Sprouts, Truffle Jus, Chimichurri

VEGETARIAN

Jerk Cauliflower – GF | \$38
Jeweled Rice, Dried Fruits and Nuts, Zaatar Crème Fraîche

Portabello Mushroom Steak – DF | \$41
Coconut Spinach, Zucchini Ribbons, Tomato Fondue, Chives Mash, Gremolata

Spice Marinated Tofu – GF/ DF/VEGAN | \$40
Quinoa Edamame Pilaf, Grilled Vegetable, Tomato Basil Puree, Salsa Verde

DESSERT

Coconut & Saskatoon Berry Pana Cotta – VEGAN | \$19
Wild Berry Gel, Vegan Granola, Fresh Berries

Lemon Cheesecake | \$19
Meringue, Lemon Gel, Berries

Crème Brûlée of the Moment | \$18
Almond Biscotti, Chantilly Cream & Berries

Strawberry Cake | \$19
Fresh Strawberries, Chiffon Cake, Raspberry Coulis, Citrus Mousse

Apple Tart Tatin | \$18
Cream Diplomat

Triple Chocolate – GF | \$19
Dark Flourless Chocolate, Milk Chocolate Mousse, White Chocolate Pearl, Chocolate Sauce, Raspberry Coulis

Decadent Chocolate Torte – VEGAN | \$19
Chocolate Shaving, Berries



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2023**

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LUNCH	17
RECEPTION	24
DINNER	27
BEVERAGES	33

DF = Dairy Free
GF = Gluten Free

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DINNERS

PLATED 3 COURSE

3 COURSE VALUE PLATED DINNER | \$56 PER PERSON

STARTER

Chef's Soup Creation of the Moment

MAIN

Apple Brined Roasted Manitoba Pork Loin
Parsnip Mash, Caramelized Brussel Sprouts,
Calvados Jus

DESSERT

Cheesecake
Crème Anglaise, Graham Cracker,
Saskatoon Berry Compote





FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2023

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DINNERS

DINNER BUFFET

LITTLE ITALY | \$78 PER PERSON

Minimum 50 guests or \$5 surcharge will apply

Vegetable Minestrone

Grilled Herbed Focaccia

Tomato, & Bocconcini Salad – GF
Pesto, Aged Balsamic Glaze

Tuscan Salad – GF
Romaine Lettuce, Radicchio, Sliced Red Onion,
Black Olives, Parmesan Cheese, Italian Dressing

Penne Pasta Salad
Grilled Mediterranean Vegetable,
Basil Pesto Dressing

Tomato Panzanella
Tomato, Onion, Cucumber Fresh Basil, Ciabatta,
Balsamic Dressing

Antipasto Platter – GF
Salami, Prosciutto, Calabrese, Provolone,
Mozzarella Cheese, Marinated Olives, Grilled Peppers,
Artichokes, Giardiniera, Spicy Eggplant, Pepperoncini
Peppers

Beef Strip Loin Medallions
with Roasted Shallots Jus – GF/DF

Roasted Chicken Breast
with Mushroom Marsala Sauce – GF/DF

Vegetable Lasagna

Lemon Rosemary Roasted New Potatoes – GF/DF

Medley Cellar Vegetables – GF/DF

Classic Tiramisu Cake

Espresso Mousse Shooters with Toasted Almonds

Lemon Tartlets

Sliced Fruit Platter – GF/DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**



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DINNERS

DINNER BUFFET

CANADIAN ROAD TRIP | \$97 PER PERSON

Minimum 50 guests or \$5 surcharge will apply

Split Peas Soup

Artisan Mixed Greens Salad Bar – GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber, Broken Feta, Sliced Almond

Raspberry Dressing, Balsamic Dressing, Italian Dressing

Barley & Farro Salad – DF

Roasted Carrot, Corn, Herbed Vinaigrette

Kale & Peach Salad – GF

Bacon, Pecan, Cheddar, Maple Cider Vinaigrette

Raw Bar – GF/DF

Peel and Eat Shrimp with Spicy Cocktail Sauce
Marinated PEI Mussels

Roasted Chicken Breast, Leeks and Mushroom
with Forest Jus – GF/DF

Black Pepper Crusted Beef Strip Loin Medallions
with Syrah Reduction – GF/DF

Maple Mustard Glazed Atlantic Salmon – GF/DF

Roasted Garlic Pomme Purée – GF

Buttered Carrots and Brussels Sprouts – GF

Poutine Station

Crisp Frites, Pulled Braised Short Ribs, Cheese Curds, Sweet Herb Gravy

Nanaimo Squares

Apple Crumble with Crème Anglaise

Beavertail Bar - Banana, Cinnamon Apple, Fresh Berries

Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche

Diced Fruit Mélange with Lychee and Preserved Peach – GF/DF

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



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DINNERS

DINNER BUFFET

FLAVOURS OF WINNIPEG | \$135 PER PERSON

Minimum 100 guests or \$5 surcharge will apply

CORYDON

Marinated Tuscan Vegetables with Yogurt and Green Chili Oil – GF
Tomato Bocconcini Salad – GF
Ricotta and Spinach Tortellini in a Rosé Sauce with Sweet Peas and Roasted Peppers
Chicken Cacciatore with Tomato, Mushroom and Black Olives – GF/DF
Classic Tiramisu Cake

CHINATOWN

Glass Noodle with Shrimp Salad – GF/DF
Carrots, Cucumber, Bell Pepper, Cilantro, Sweet Chili Sauce – GF/DF
Dim Sum with Lemon Soy Dip – DF
Vegetable Spring Roll with Plum Sauce – DF
Mongolian Beef Broccoli – GF/DF
Chinese Egg Fried Rice – GF/DF
Coconut Mango Pudding – GF

ST. DEMETRIOS

Roast Garlic Hummus Dip with Pita Bread – DF
Chicken Souvlaki Skewers with Tzatziki Sauce – GF
Roasted Mini New Potatoes with Pine Nuts – GF/DF
Mini Greek Baklava

MAPLES

Aloo Chaat – GF/DF
Crispy Fried Vegetable Samosas Raita
Chicken Kadai
Steamed Basmati Rice Pilaf – GF
Saffron Kheer (Rice Pudding) – GF

ST. BONIFACE

Chef Attended Traditional Beef Carvery,
Herb Roasted CAB Striploin, Red Wine Jus – GF/DF
Creamed Horseradish and Assorted Mustards
Fresh Yorkshire Puddings

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



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BEVERAGE SERVICES

Corkage Bar

Fairmont Winnipeg provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice and garnishes. In addition, Fairmont Winnipeg will handle all your wine and liquor service. Only Fairmont Winnipeg Hotel staff may serve as bartenders.

Full Corkage | \$24 PER PERSON

(This will include dry bar set-up along with dinner wine service)

Wine Corkage | \$14 PER PERSON

Regulations Pertaining To Corkage Bars

- An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service, ending at 1 am.
- The permit holder must be in attendance from the opening to the closing of the bars.
- The permit must be given to the Banquet Manager on duty before any liquor service can begin.
- No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
- The selection of liquor must meet Fairmont Winnipeg standard bar selection.
- If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
- The permittee is legally responsible for any and all guests. The permittee must ensure their safety and can be held liable in case of any accidents or injuries.
- The bars will be open according to the time specified on the permit.
- Only the alcohol stated on the permit may be consumed in the location stated on the permit.
- Fairmont Winnipeg cannot be held responsible for opened unconsumed liquor or wine.
- All liquor receipts must be present upon receipt of liquor.

Dry Bar Set Up Fees | \$7.50 PER PERSON - FULL DRY BAR SET UP

Entertaining in your guest room or suite? Ask us to set up a dry bar that will make anyone look like an expert bartender. Due to liquor licensing hospitality bars are not permitted in our banquet space.

Includes: Assorted glassware, prepared garnishes (lemon, lime, cherries, pearl onions), ice, cocktail napkins and swizzle sticks. (A hotel bartender can be provided at \$30 per hour, for a minimum of 4 hours)

Fairmont Winnipeg has the right to refuse liquor service should any of the above conditions not be adhere.



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BEVERAGE SERVICES

	HOST BARS + applicable taxes and service charge	CASH BARS includes 7% PST and 5% GST
LIQUOR – PREMIUM TIER (1 oz) (Bacardi Silver White Rum, Finlandia, Canadian Club, Beefeater Gin, Jack Daniel's, Hornitos Plata Silver Tequila, The Famous Grouse Scotch, Captain Morgan Spiced Rum)	\$8.00	\$9.00
LIQUOR – SUPER PREMIUM TIER (1 oz) (Bacardi 8 Year Rum, Tito's Handmade Vodka, Plymouth Gin, Maker's Mark Bourbon Whisky, Crown Royal, Lot 40 Rye, Chivas, Reposado Tequila)	\$9.00	\$10.00
DOMESTIC BEER (Canadian, Labatt Blue, Budweiser, Kokanee, Labatt Lite, Bud Lite)	\$7.50	\$8.50
PREMIUM BEER (Miller Genuine Draft, Big Rock, Fort Garry Dark)	\$8.00	\$9.00
FAIRMONT WINNIPEG SIGNATURE (8552 Pilsner)	\$8.50	\$9.50
IMPORTED BEER (Stella Artois, Corona, Heineken)	\$9.00	\$10.00
HOUSE WINES BY THE GLASS	\$8.50	\$9.50
LIQUEURS (Baileys, Kahlua, Drambuie, Amaretto)	\$8.50	\$9.50
DELUXE LIQUEURS (Courvosier, Grand Marnier)	\$9.50	\$10.50
MARTINIS (1 ½ oz)	\$12.00	\$13.00
SOFT DRINKS	\$5.00	\$5.00
SPARKLING WATER	\$5.00	\$5.00
O'DOULS BEER	\$5.50	\$6.25

SIGNATURE MARTINI BAR

Classic Martinis (2oz) made with Vodka or Gin \$14 per Martini

Garnishes: Olives, Twists, Pearl Onions and Cranberries

Martini Bar set up fee \$250.

Our beverage service includes the following Premium Amenities:

Mix: Soft Drinks, Orange Juice, Tomato Juice and Clamato Juice

Garnishes: Maraschino Cherries, Cocktail Picks and Swizzle Sticks, Napkins, Ice and Glasses.

A bartender charge of \$30 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed \$400 per bartender (before taxes)

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