



A MESSAGE FROM OUR EXECUTIVE CHEF

Happy Festive Season!

We look forward to welcoming you and your peers to the heart of the city and being part of your festive traditions this year.

We strive to provide exceptional service and meals for all of your celebrations to create unforgettable iconic memories.

Chef Nitin Sharma

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In 2023, the world's smallest Chef has checked into the Fairmont Winnipeg Hotel to lead our Culinary team, alongside Executive Chef, Nitin Sharma.

Guests from around the city and province have joined us in the heart of Winnipeg at the Velvet Glove restaurant, to enjoy an immersive theatrical dining experience.

With over 150+ shows in 2023, Le Petit Chef and his friends are excited to join us back in 2024! Our team looks forward to welcoming you and your peers to a special private dining experience.



VELVET GLOVE FEATURE





Private Le Petit Chef & Friends Experience

minimum 30 covers, maximum 44 covers

Le Petit Chef & Friends Premium - \$189++ per person

Includes:

Complimentary Chef's choice of evening canapés, one (1) welcome beverage per guest, one (1) 4-course meal per guest, selected wine pairings with each course

Le Petit Chef & Friends Classic - \$129++ per person

Includes:

Complimentary Chef's choice of evening canapés, one (1) welcome beverage per guest, one (1) classic 4-course meal per guest

Le Petit Chef & Friends Vegetarian - \$109++ per person

Includes:

Complimentary Chef's choice of evening canapés, one (1) welcome beverage per guest, one (1) vegetarian 4-course meal per guest

Classic Menu

(vegetarian menu available upon request)

MARIA PEQUEÑA FROM SPAIN PRESENTS:

MARINATED TOMATO SALAD BASIL CREAM | CHERRY TOMATOES | MANCHEGO | PINE NUTS | CIABATTA

PICCOLO LUCIANO FROM ITALY PRESENTS:

TRUFFLE RAVIOLI

PARMESAN SAUCE | HERB OIL | CRISPY PANCETTA | FRESH SHAVED TRUFFLE

LE PETIT CHEF FROM FRANCE PRESENTS:

STEAK & FRITES

GRILLED ANGUS BEEF | GOLDEN HOMEMADE FRIES | BRAISED CARROTS | SAUCE BÉARNAISE

CHISANO TAKAHIRO FROM JAPAN PRESENTS:

LEMON MATCHA CHEESECAKE
MATCHA MOUSSE | HINT OF WASABI | CHOCOLATE CIGAR

FOR RESERVATION INQUIRIES, PLEASE EMAIL US AT KALYN.STAGG@FAIRMONT.COM

Velvet Clove's private Le Petit Chef & Friends experience is only available Sunday and Monday evenings from 5pm-9pm. Subject to availability. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies. All pricing subject to 7% PST and 5% GST.

VELVET GLOVE FEATURE



JOIN US WITH YOUR PEERS IN THE TRADITIONAL VELVET GLOVE RESTAURANT

Velvet Glove Exclusive Lunch Buffet

\$59 per person, minimum 30 guests

Caramelized Pumpkin Soup (GF)

Chopped Bacon, Crispy Chestnut

Festive Green Bar (GF/VEGAN)

Arugula, Artisan Greens, Poached Cranberries, Marinated Kalamata, Roasted Artichoke, Corn, Hazelnuts, Feta (On Side), Champagne Dressing

Farro & Grilled Pear

Roasted Root Vegetables, Goat's Cheese, Spicy Walnuts, Honey Mustard Dressing

Roasted Sweet Potato Salad (GF)

Baby Peas, Honey Mustard, Garlic Mayonnaise

Roasted Turkey (GF/DF)

Sage Stuffing, Cranberry Sauce, Gravy

Pan Seared Salmon

Lobster Bisque

Truffle Mash Potatoes (GF)

Caramelized Beans & Carrots (GF/DF)

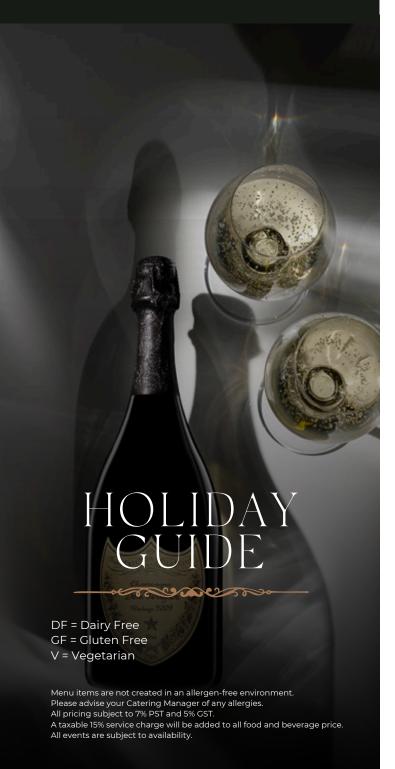
Pumpkin Cheesecake

Chocolate Pecan Pie

Slice Fresh Fruits & Berries (DF/GF)

Accompanied by Freshly Brewed Regular & Decaffeinated Coffee, and a Selection of Signature Teas

FAIRMONT GOLD FEATURE



FNJOY AN INTIMATE PRIVATE RECEPTION WITH REMARKABLE EVENING CITYSCAPE VIEWS FROM THE 19TH FLOOR

Fairmont Gold After Hours

\$75 per person, minimum 8 guests, maximum 35 guests

OYSTERS ON THE HALF SHELL

Fresh Oysters Served on Ice (6 pcs per person) Selection of Mignonette Sauce, Cocktail Sauce, and Freshly Squeezed Lemon Wedges

SOCIALS

Cheese & Charcuterie:

Bothwell Cheese, Chaeban's Salami, Prosciutto, Calabrese, Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers, Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill, Grilled Herbed Focaccia, Baguette

POPCORN BAR

Truffle & Parmesan Cheese Maple & Sriracha Caramel & Bacon

CLASSIC DESSERT SHOOTERS

Tiramisu

Chaeban's Mascarpone, Espresso-Soaked Lady Finger, Cocao Dust

Caramel Buddino

Silky Caramel Custard

Cherry Symphony Indulgence

Chocolate Sponge Cake, Whipped Cream and Cherries, Chocolate Shavings

Accompanied by Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Signature Teas and Soft Drinks.

ENHANCEMENTS

CAVIAR STATION - CURRENT MARKET PRICE

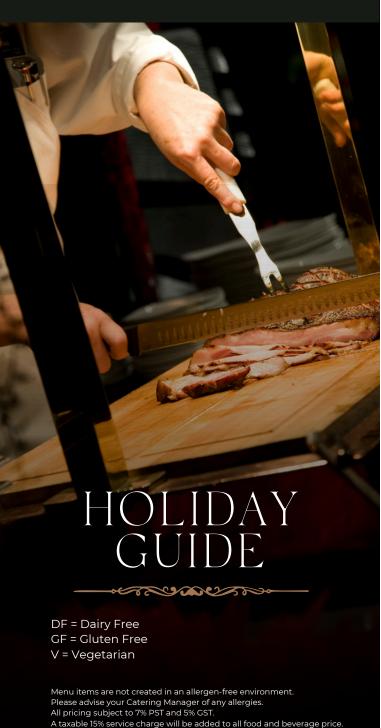
Variety of Premium Caviar: Ossetra & Beluga Accompany with Blinis, Crème Fraîche, Chopped Eggs, And Finely Minced Onions

CHAMPAGNE & SPARKLING BAR

Bottle of Blanc De Blanc Brut, Chamdeville France - \$55.00 Per Bottle
Bottle of Champagne, Ployez-Jacquemart, France - \$185.00 Per Bottle
Selection of Flavored Sparkling Cocktails (Mimosa, Bellini, Rossini) - \$12.00 Per Cocktail
Champagne, Veuve Clicquot Yellow Label Brut, France - \$195.00 Per Bottle
Champagne, Dom Perignon Brut, France - \$699 Per Bottle

WINE & BEER BAR

Sauvignon Blanc, St. Martin, France - \$45.00 Per Bottle/ \$8.50 Per Glass Cabernet Sauvignon, St. Martin, France - \$45.00 Per Bottle/ \$8.50 Per Glass Local Beer (Kilter Selection, Little Brown Jug Belgian Pale Ale) - \$7.50 Per Beer



All events are subject to availability.

A HIGHLY SOCIAL & INTERACTIVE EXPERIENCE. WE INVITE YOU TO BE OUR GUESTS FOR YOUR PRIVATE...

Kitchen Party

Choice of 3 stations, minimum 50 guests
Exclusively in the Lombard Room
\$450 set-up fee applied
Bars and beverage services not included (see pages 18-20)

SOCIALS - \$24 PER PERSON

Cheese & Charcuterie:

Bothwell Cheese, Chaeban's Salami, Prosciutto, Calabrese, Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers, Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill, Grilled Herbed Focaccia, Baguette

WHIPPED POTATO MARTINI BAR - \$24 PER PERSON

Potato Options:

Creamy Potato with Braised Shortribs Roasted Garlic Potato Crumbled Farmer's Sausage Sweet Potato with Pulled Pork

Toppings and Accompaniments:

Shredded Monterey, Cheddar, Mozzarella, Chopped Green Onions, Crispy Fried Shallots, Caramelized Onion, Sautéed Mushrooms, Sour Cream, Traditional Gravy

ROASTED TURKEY & HAM STATION - \$40 PER PERSON

Whole Roasted Turkey, Sage Stuffing, Cranberry Sauce, Crunchy Brussels Sprouts, Gravy, Maple Glazed Ham, Grilled Pineapples, Apple Sauce

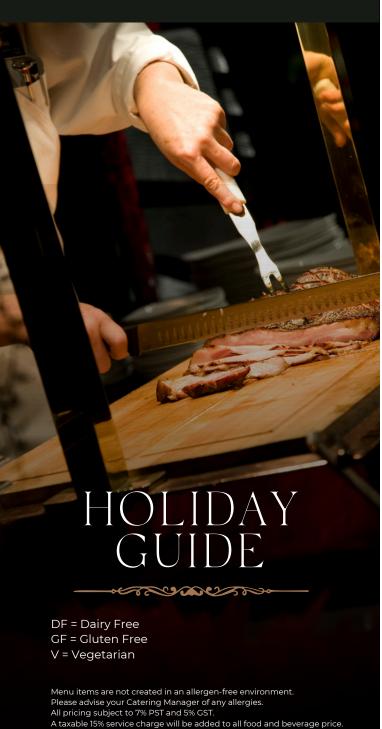
DIM-SUM & NOODLE BAR - \$38 PER PERSON

Steamed Dim Sum Station
Hakao, Chicken Dumpling, Pork Shiomai
Oriental Soba Salad (Individual Ramekin)
Soy Sauce, Housemade Chili Sauce, Black Vinegar, Chili Oil,
XO sauce
Glass Noodles with Shrimp Salad (GF/DF)
Stir Fry Noodle Bar:
Lotus Root, Nappa Cabbage, Beans Sprout, Garlic Soy Sauce

Lotus Root, Nappa Cabbage, Beans Sprout, Garlic Soy Sauce Chicken/Beef/Tofu

DESSERT STATION - SCHMOO CAKE - \$20 PER PERSON

Pecans, Whipped Cream, Bourbon Caramel Sauce Festive Christmas Pudding Chocolate Fudge Cookies



All events are subject to availability.

A HIGHLY SOCIAL & INTERACTIVE EXPERIENCE, WE INVITE YOU TO BE OUR GUESTS FOR YOUR PRIVATE...

Grand Kitchen Party

Choice of 5 stations, minimum 75 guests
Exclusively in the Lombard Room
\$450 set-up fee applied
Bars and beverage services not included (see pages 18-20)

AVOCADO BAR - \$20 PER PERSON

Smoked Duck, Caramelized Apple
Maple Marinated Tofu, Sesame
Black Bean, Chorizo
Ricotta & Balsamic Strawberries, Basil
Sauces And Accompaniments:
Hot Sauce, Siracha, Balsamic Glaze Honey
Grilled Sour Dough

WHIPPED POTATO MARTINI BAR - \$24 PER PERSON Potato Options:

Festive Roasted Turkey Slice & Dark Meat Creamy Potato With Braised Shortribs Sweet Potato With Pulled Pork

Toppings and Accompaniments: Shredded Monterey, Cheddar, Mozzarella Chopped Green Onions, Crispy Fried Shallots, Caramelized Onion, Sautéed Mushroom, Sour Cream, Traditional Gravy

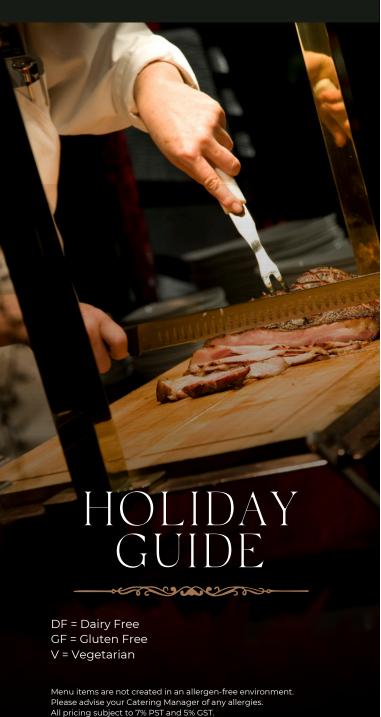
ROASTED TURKEY & HAM STATION - \$40 PER PERSON

Whole Roasted Turkey, Sage Stuffing, Cranberry Sauce, Crunchy Brussels Sprouts, Gravy, Maple glazed Ham, Grilled Pineapples, Apple Sauce

SOCIALS - \$24 PER PERSON

Cheese & Charcuterie:

Bothwell Cheese, Chaeban's Salami, Prosciutto, Calabrese, Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers, Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill, Grilled Herbed Focaccia, Baguette



A taxable 15% service charge will be added to all food and beverage price.

All events are subject to availability.

A HIGHLY SOCIAL & INTERACTIVE EXPERIENCE, WE INVITE YOU TO BE OUR GUESTS FOR YOUR PRIVATE

Grand Kitchen Party (Continued)

Choice of 5 stations, minimum 75 guests
Exclusively in the Lombard Room
\$450 set-up fee applied
Bars and beverage services not included (see pages 18-20)

DIM-SUM & NOODLE BAR - \$38 PER PERSON

Steamed Dim Sum Station Hakao, Chicken Dumpling, Pork Shiomai Oriental Soba Salad (Individual Ramekin) Soy Sauce, Housemade Chili Sauce, Black Vinegar, Chili Oil, XO sauce

Stir Fry Noodle Bar: Lotus Root, Nappa Cabbage, Beans Sprout, Garlic Soy Sauce Chicken/Beef/Tofu

BRUSCHETTA'S ON WOODEN BOARD - \$21 PER PERSON

Smoked Duck, Caramelized Apple
Maple Marinated Tofu, Sesame
Black Bean, Chorizo
Ricotta & Balsamic Strawberries, Basil
Sauces And Accompaniments:
Hot Sauce, Siracha, Balsamic Glaze Honey
Grilled Sour Dough

DESSERTS:

SCHMOO CAKE - \$20 PER PERSON

Pecans, Whipped Cream, Bourbon Caramel Sauce Festive Christmas Pudding Chocolate Fudge Cookies

FESTIVE BEAVERTAIL BAR - \$26 PER PERSON

Build Your Own Sugar Coated Beavertail, Banana, Cinnamon Apple, Fresh Berries, Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche



SPEND TIME TOGETHER AND EXPERIENCE FAIRMONT WINNIPEG'S THOUGHTFUL CURATION OF FOOD, PLEASE ENJOY OUR.,

Holiday Dinner Buffet

\$95 per person, minimum 50 guests

PRICE INCLUDED YOUR CHOICE OF:

- (2) Appetizers
- (3) Choice of One (1) Soup & Two (2) Salads
- (2) Main Course
- (3) Sides & Vegetables
- (3) Desserts

APPETIZERS

(choice of 2)

Poached Shrimp Shooters

Cocktail Sauce, Wasabi Aioli, Mary Rose

Smoked Salmon & Asparagus

Caper Remoulade

Chorizo & Potato Salad Combo

Grain Mustard, Sour Cream, Chives

Caprese Skewers

Bocconcini, Marinated Baby Tomatoes, Basil Pesto

Ricotta & Strawberry Crostini

Balsamic Drizzle & Fresh Mint

SOUP & SALADS

(choice of one (1) soup & choice of two (2) salads)

SOUP

Roasted Pumpkin Bisque (V)

Sage Cream, Spiced Pepitas

Spiced Carrot & Ginger Soup

Chives Cream

Potato & Leek Soup

Bacon Bites

Roasted Parsnip & Pear Soup (V)

Mulled Wine Reduction

SALADS

Festive Green

Poached Cranberries, Marinated Kalamata, Fresh Radish, Cherry Tomatoes, Hazelnuts, Feta (On Side), Champagne Dressing

Romaine Caesar

Bacon Bits, Garlic Toasted Croutons, Parmesan Flakes, Caesar Dressing

Roasted Pumpkin & Kale Salad

Curly Kale, Goat Cheese, Candied Almonds, Roasted Pumpkin Seeds, Clementine Dressing



SPEND TIME TOGETHER AND EXPERIENCE FAIRMONT WINNIPEG'S THOUGHTFUL CURATION OF FOOD, PLEASE ENJOY OUR.,

Holiday Dinner Buffet (Continued)

\$89 per person

PRICE INCLUDED YOUR CHOICE OF:

- (2) Appetizers
- (3) Choice of One (1) Soup & Two (2) Salads
- (2) Main Course
- (3) Sides or Vegetables
- (3) Desserts

MAINS*

(choice of 2)

Oven Roasted Turkey

Sage Stuffing, Cranberry Sauce, Gravy

Slow Roasted Ham

Gosling's Dark Rum Raisin Glaze

Pepper Crusted N.Y. Strip Loin Of Beef

Bordelaise Sauce

Pan-Seared Salmon

Caper Cream Sauce

Grilled Chicken Breast

Salsa Verde

*CHEF-ATTENDED CARVERY STATION

+ \$75.00 per hour, per station (min. 2 hours)

Enhance your experience by adding one of our Chefs to your station of choice.

SIDES & VEGETABLES

(choice of 3)

Garlic Whipped Potatoes

Cajun Smashed Potatoes

Cheesy Potato Gratin

Truffle Macaroni And Cheese

Buttered Green Beans, Glazed Pearl Onions

Charred Brussel Sprouts

Creamy Spinach with Parmesan

Chefs Selection of Winter Vegetable Medley

DESSERTS

(choice of 3)

Traditional Yule Log

Chocolate Pecan Pie

Pumpkin Cheesecake

Apple Pie

Fresh Sliced Fruits & Berries (DF/GF)

Accompanied by Freshly Brewed Regular & Decaffeinated Coffee, and a Selection of Signature Teas.



EXPERIENCE GRAND TRADITIONS WITH OUR SIGNATURE BRUNCH

Signature Brunch

\$89 per person, minimum 50 guests Includes gifting table for your guests

FRESHLY BAKED PASTRIES

Classic Croissants, Pain Au Chocolate, Pistachio Crème, Blueberry, Bran & Raisin Muffins, Jams, Preserves, Marmalades

CONTINENTAL

Fruits & Berries (DF/GF), Granola Parfait, Chia Seed Pudding (DF/GF), Grilled Avocadoes, Tomato Mozzarella & Arugula Salad

YOGURT BAR

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

SMOKED SALMON PLATTER

Cream Cheese, Boiled Eggs, Pickled Onions & Capers

TARTINES SPECIAL

Tea Smoked Salmon & Cream Cheese Brie, Fig Jam, And Prosciutto Ricotta, Honey, & Pear Mushroom, Thyme & Gruyère

SOCIALS

Cheese & Charcuterie:

Bothwell Cheese, Chaeban's Salami, Prosciutto, Calabrese, Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers, Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill, Grilled Herbed Focaccia, Baguette

FEATURES

Classic Eggs Benny

Poached Eggs, Back Bacon, English Muffins, Hollandaise Sauce

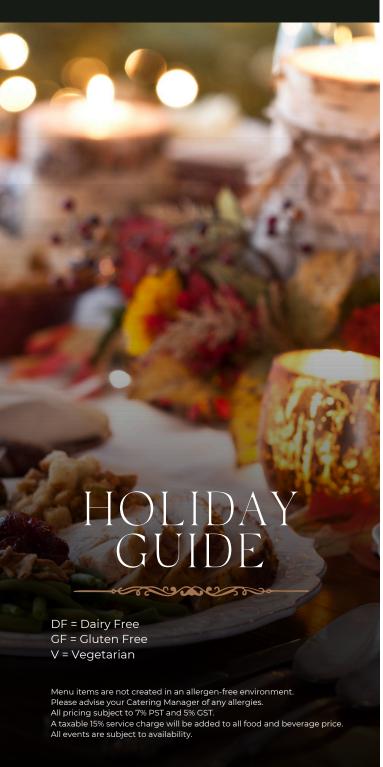
Chicken & Waffle

8552 Beer Battered Chicken Thigh, Jalapeño & Cheddar Waffle, Maple Bacon Aioli, Pickled Onions

Breakfast Poutine

Crispy Hashbrowns, Nature's Farm Scrambled Eggs, Bothwell Cheese Curds, Sausage, Bacon, Green Onion, Hollandaise Sauce

Accompanied by Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Signature Teas and Fresh Juices.



ENJOY TIME TOGETHER WITH A...

Festive Lunch

\$58 per person, served 3-course menu

STARTERS

Choice of One (1) Soup or Salad

SOUP

Parsnip & Pear Bisque

Maple Bacon, Savory Granola

Coconut Squash Soup (GF/DF/VEGAN)

Scallion Oil, Pumpkin Seeds

Minestrone Soup

Turkey Meat Balls, Parmesan & Sage Croutons

SALAD

Festive Green (GF)

Poached Cranberries, Marinated Kalamata, Fresh Radish, Cherry Tomatoes, Hazelnuts, Feta (On Side), Champagne Dressing

Classic Caesar

Romaine Heart, Garlic Crouton, Bacon Bits, Parmesan, Lemon Garlic Dressing

MAINS

Multiple Choice Entrée Selections Choice of One (1) Main

Roasted Turkey

Mash Potatoes, Caramelized Brussel Sprouts, Sage Stuffing, Cranberry Sauce, Gravy

Mustard Herbed Pork Loin

Mash Yam, Braised Red Cabbage, Glazed Carrots, Seeded Mustard Sauce

Lemon And Thyme Chicken Supreme, 5 Oz (GF)

Garlic Mash, Wild Mushrooms, Asparagus, Natural Jus

Spice Marinated Tofu (GF/DF/VEGAN)

Quinoa Edamame, Grilled Vegetable, Tomato Basil Purée, Salsa Verde

Braised CAB Boneless Short Rib, 6 Oz (GF/DF) +\$5 PER PERSON

Creamy Polenta, Mushroom Ragout, Garlic Haricot Verts, Cabernet Sauce

DESSERTS

Choice of One (1) Dessert

Eggnog Crème Brulée

Mulled Spiced Short Bread

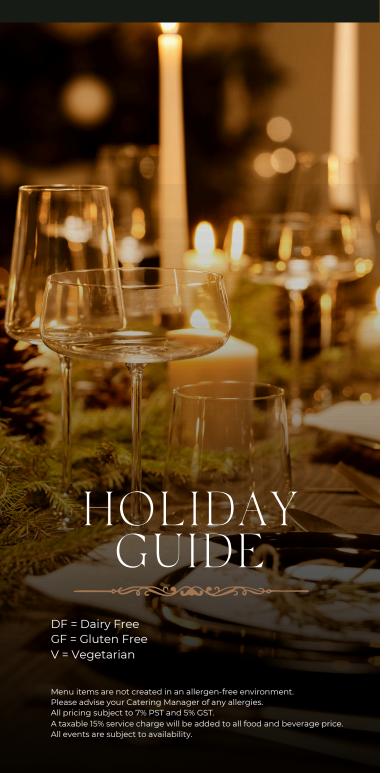
Pumpkin Cheesecake

Candied Pumpkin Seeds

Apple Crumble Tart

Vanilla Cream Mousse, Caramel Drizzle

Pastry Chef's Choice Assorted Sweets



INDULGE IN AN EXTRAVAGANT...

Festive Dinner

Three-Course Dinner - \$98 per person

includes: 3 pieces of Hors D'Oeuvres, Soup or Salad, Entrée and Dessert

Four-Course Dinner - \$115 per person

Includes: 5 pieces of Hors D'Oeuvres, Soup, Salad, Entrée and Dessert

HORS D'OEUVRES

HOT

Shrimp Hakao (DF)

Lemon Soy Dip

Bacon Wrapped Scallops (GF/DF)

Gremolata

Sesame Crusted Chicken (DF)

Teriyaki Sauce

Marinated Lamb Chops (GF)

Mint Yogurt

Confit Pork Belly Skewer (GF/DF)

BBO Sauce

Beef Kebab, Onion, Bell Pepper (GF/DF)

Chimichurri

Cauliflower Bites (DF)

Korean Bbg Sauce

Spiced Tofu & Vegetable Kebab (GF)

Mint Yogurt Dip

COLD SERVED SEAFOOD

Tuna Tartar, Cucumber On Corn Chips (GF)

Sesame Ginger Dressing

Coronation Chicken Salad, On Pita Chips (DF)

Pineapple Salsa

Minted Crab Salad On Cucumber Disk (GF/DF)

Caper Remoulade

Prosciutto & Melon Skewer (GF/DF)

Olive Oil Drizzle

Miniature Beef Yorkshire Puddings

Horseradish Cream Crispy Onion

Poached Pear Crostini

Stilton Mousse, Fig Jam

Candied Pecan & Goat Cheese Truffles

Honey Whipped Goat Cheese on Profiterole

Cracked Pepper

SOUP

Parsnip & Pear Bisque

Maple Bacon, Savory Granola

Coconut Squash Soup (GF/DF/VEGAN)

Scallion Oil, Pumpkin Seeds

Potato Leek Soup (GF)

Crispy Bacon, Chives

Served with Freshly Baked Rolls and Lavosh with Whipped Butter and Dip

SALAD

Festive Green

Poached Cranberries, Marinated Kalamata, Fresh Radish, Cherry Tomatoes, Hazelnuts, Feta (On Side), Champagne Dressing

Beet Root Salad (GF)

Arugula & Pea Shoots, Broken Feta, Toasted Walnuts & Orange Vinaigrette

Classic Caesar

Romaine Heart, Garlic Crouton, Bacon Bits, Parmesan, Lemon Garlic Dressing



INDULGE IN AN EXTRAVAGANT...

Festive Dinner (Continued)

MAINS

Multiple Choice Entrée Selections Choice of One (1) Main

Roasted Turkey

Mash Potatoes, Caramelized Brussel Sprouts, Sage Stuffing, Cranberry Sauce, Gravy

Mustard Herbed Pork Tender Loin

Mash Yam, Braised Red Cabbage, Glazed Carrots, Seeded Mustard Sauce

Arctic Char

Scallion Orzo Pasta, Kalamata Olive, Lemon Asparagus, Citrus Emulsion

Lemon And Thyme Chicken Supreme, 7 Oz (GF)

Celeriac Mash, Wild Mushrooms, Asparagus, Natural Jus

King Oyster Mushrooms (GF/V)

Pickle Shimiji, Turmeric Parsnip Purée, Walnut-Kale Pistou

Spice Marinated Tofu (GF/ DF/VEGAN)

Quinoa Edamame, Grilled Vegetable, Tomato Basil Puree, Salsa Verde

CAB Herb & Pepper Beef Tenderloin, 5 Oz (GF)

+ \$5 PER PERSON

Potato Pave, Glazed Carrots, Sautéed Brussel Sprouts, Truffle Jus, Chimichurri

Braised CAB Boneless Short Rib, 8 Oz (GF/DF)

+ \$8 PER PERSON

Creamy Polenta, Mushroom Ragout, Garlic Haricot Verts, Cabernet Sauce

DESSERTS

Choice of one (1) Dessert

Eggnog Crème Brulée

Mulled Spiced Short Bread

Pumpkin Cheesecake

Candied Pumpkin Seeds

Apple Crumble Tart

Vanilla Cream Mousse, Caramel Drizzle

Accompanied by Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Signature Teas

Festive To-Go

FULL TURKEY

serves 15 - \$649

HALF TURKEY

serves 8 - \$429

Comes with:

Freshly Baked Rolls & Butter Apple And Sage Stuffing House Made Cranberry Sauce Thyme Pan Gravy Roasted Vegetable Medley Buttermilk Mashed Potato

Choice of Pie:

Pecan Pie Pumpkin Pie Apple Pie Strawberry Rhubarb Pie Blueberry Pie

SLOW ROASTED CAB TENDERLOIN

serves 8 to 10 - \$649

Comes with:

Freshly Baked Rolls and Butter
Arugula & Roasted Pumpkin, Feta
Candied Pecans, Balsamic Dressing
Truffle Jus and Chimichurri
Roasted Vegetable Medley
Charred Brussel Sprouts
Sautéed Mushrooms
Buttermilk Mashed Potato

Choice of Pie:

Pecan Pie Pumpkin Pie Apple Pie Strawberry Rhubarb Pie Blueberry Pie

MAPLE GLAZED BONE-IN SPICED HAM LEG

serves 10 to 12 - \$649

Comes with:

Freshly Baked Rolls and Butter
Arugula & Roasted Pumpkin, Feta,
Candied Pecans, Balsamic Dressing
Braised Red Cabbage
Pineapple Rum Sauce
Roasted Vegetable Medley
Sautéed Mushrooms
Buttermilk Mashed Potato

Choice of Pie:

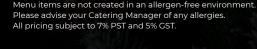
Pecan Pie Pumpkin Pie Apple Pie Strawberry Rhubarb Pie Blueberry Pie

INDIVIDUAL 2-COURSE TURKEY DINNER

\$59

Comes with:

Freshly Baked Rolls and Butter House Made Cranberry Sauce Slow Roasted Turkey Roll Traditional Root Vegetables Apple and Sage Stuffing Buttermilk Mash Potato Thyme Pan Gravy Strawberry Rhubarb Tart



DF = Dairy Free

V = Vegetarian

GF = Gluten Free

HOLIDAY

GUIDE

Festive To-Go (Continued)

À LA CARTE

Turkey Carving (Half & Whole) - \$19

Sage & Apple Butter Stuffing - \$25

Buttermilk Mashed Potatoes - \$35

Roasted Baby Potatoes - \$35

Extra Truffle Veal Jus (1 ltr) - \$25

Extra Pineapple Rum Sauce(1ltr) - \$20

Extra Thyme Pan Gravy (GF)-(1ltr) - \$15

Extra Cranberry Sauce (500 ml) - \$15

Extra Cellar Vegetables - \$50

Brussel Sprouts - \$45

Glazed Carrots and Green Beans - \$45

Extra Pie - \$35

Selection of: Pecan, Pumpkin, Apple, Strawberry Rhubarb or Blueberry Pie

Yule log (12 inch) - \$55

ADD-ONS

Artisan Greens, Garden Crudité, Balsamic Dressing (Serves 8) - \$50 Caesar Salad, Brioche Croutons, Bacon Lardons, Parmesan Cheese, Caesar Dressing (Serves 8) \$65

Potato Cheddar Pierogis (1kg) Side Sour Cream (500 ml), Garnished with Caramelized Onion & Bacon -\$35 Potato Cheddar Pierogis (2.25kg) Side Sour Cream (1Ltr) Garnished with Caramelized Onion & Bacon -\$65

Sweet & Sour CAB All Beef Meatballs (1 Kg) - \$55 Sweet & Sour CAB All Beef Meatballs (2.25Kg) - \$105

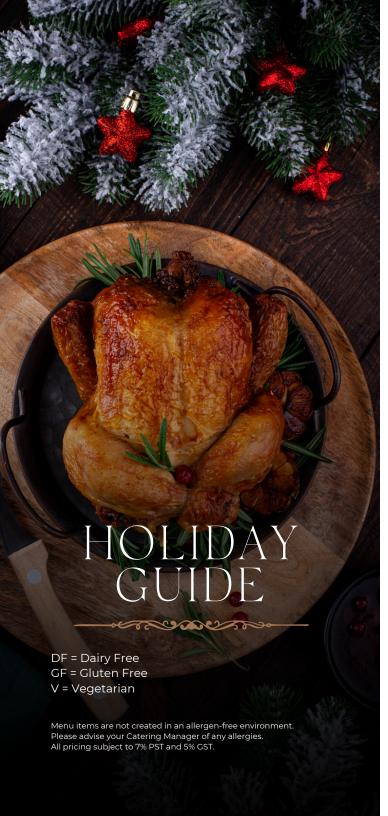
Truffle Mac & Cheese - Full Pan - \$75 Truffle Mac & Cheese - Half Pan - \$40

Add Full Turkey (with 1 ltr Thyme Pan Gravy) - \$399

Add Half Turkey (with 1 ltr Thyme Pan Gravy) - \$299

Add Slow Roasted CAB Beef Tenderloin (with 1 ltr Truffle Veal Jus) - \$399

Add Glazed Bone-In Ham (with 1 ltr Pineapple Rum Sauce) - \$299



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 includes 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 permitee is legally responsible for any and all guests. The permitee 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.



Beverage Services

SIGNATURE CAESAR BAR

\$16.00 Per Cocktail

Selection Of Toppings And Garnishes For Bar-Served Caesar Cocktails Pepperettes, Garlic Stuffed Olives, Dill Pickle Wedges, Celery Sticks, Pearl Onions, Cheery Tomatoes, Roasted Red Peppers, Pickles Asparagus

Add Jumbo Shrimp On Skewers For \$49.00 Per Dozen

SIGNATURE JOLLY GNOME: FESTIVE BAR

Selection of Festive Cocktails - \$18.00 Per Cocktail

(Bad Santa, Jingle Juice and Gnome's Mulled Wine)

Hot Beverage Station (Coffee, Tea, Hot Chocolate) - \$7.00 Per Person

Specialty Coffee/Tea (Irish Coffee, Bailey's Coffee) - \$14.00 Per Cocktail

CHAMPAGNE & SPARKLING BAR

Bottle of Blanc De Blanc Brut, Chamdeville France - \$55.00 Per Bottle
Bottle of Champagne, Ployez-Jacquemart, France - \$185.00 Per Bottle
Selection of Flavored Sparkling Cocktails (Mimosa, Bellini, Rossini) - \$12.00 Per Cocktail
Champagne, Veuve Clicquot Yellow Label Brut, France - \$195.00 Per Bottle
Champagne, Dom Perignon Brut, France - \$699 Per Bottle

WINE & BEER BAR

Sauvignon Blanc, St. Martin, France - \$45.00 Per Bottle/ \$8.50 Per Glass Cabernet Sauvignon, St. Martin, France - \$45.00 Per Bottle/ \$8.50 Per Glass Local Beer (Kilter Selection, Little Brown Jug Belgian Pale Ale) - \$7.50 Per Beer



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, TITO'S VODKA, CANADIAN CLUB, BEEFEATER GIN, JACK DANIEL'S, HORNITOS PLATA SILVER TEQUILA, THE FAMOUS GROUSE SCOTCH, CAPTAIN MORGAN SPICED RUM, MARTINI VERMOUTH)	\$8.50	\$9.00
LIQUOR – SUPER PREMIUM TIER (1 oz) (BACARDI 8 YEAR RUM, KATEL ONE VODKA, BOMBAY SAPHIRE, MAKER'S MARK BOURBON WHISKY, CROWN ROYAL, LOT 40 RYE, CHIVAS, COSAMIGOS TEQUILA, MARTINI VERMOUTH)	\$9.50	\$10.00
LIQUOR – LUXURY TIER (1 oz) (BELVEDER VODKA, BOTANIST GIN, BACARDI WHITE RUM, DON JULIO BLANCO TEQUILA, WOODFORD BOURBON, MACCALAN 12 YEAR SCOTCH, MARTINI VERMOUTH)	\$12.00	\$14.00
DOMESTIC BEER (341 ml) (CANADIAN, LABATT BLUE, BUDWEISER, KOKANEE, LABATT LITE, BUD LITE)	\$8.50	\$9.00
PREMIUM BEER (341 ml) (MILLER GENUINE DRAFT, BIG ROCK, FORT GARRY DARK)	\$9.00	\$9.50
IMPORTED BEER (330 ml) (STELLA ARTOIS, CORONA, HEINEKEN)	\$9.50	\$10.00
HOUSE WINES BY THE GLASS	\$9.50	\$10.00
LIQUEURS (1 oz) (BAILEYS, KAHLUA, DRAMBUIE, AMARETTO)	\$9.50	\$10.00
DELUXE LIQUEURS (1 oz) (COURVOSIER, GRAND MARNIER)	\$10.00	\$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	\$6.50

A bartender charge of \$40 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed \$500 per bartender (before taxes).







TAKE THE ELEVATOR HOME

Leave your keys with us and embrace the holiday season with our special "Take the Elevator Home" room rate offer.

Exclusive to those attending holiday events at the hotel and the downtown Winnipeg area, the offer includes:

-Self-parking for one (1) vehicle -Fairmont Rooms starting at only \$139/night

Upgrade your stay to Fairmont Gold and enjoy deluxe breakfast in the private Fairmont Gold lounge for \$199/night!



FOR FULL OFFER DETAILS AND TO RESERVE YOUR ROOM, CONTACT OUR SALES & CATERING DEPARTMENT AT 204-985-6212

Offer is subject to availability and is excluded for room nights on New Year's Eve. Guest must be attending (or working at) an event at the hotel or in the downtown Winnipeg area. Event must occur on or before January 31st, 2025. All prices exclusive of taxes and gratuities. Cancellable up to 24 hours prior to arrival. This rate does not apply for groups (8 or more rooms per night). Groups must contract a rate through the hotel directly - else, the hotel may cancel the reservation at their discretion without penalty.