



*Fairmont*  
WINNIPEG

# HOLIDAY GUIDE

Fairmont Winnipeg  
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fairmont.com/winnipeg

2024





## 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.



## 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 Glove'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.*



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**



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# 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, Cocoa 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

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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  
Chicken/Beef/Tofu

### **DESSERT STATION - SCHMOO CAKE - \$20 PER PERSON**

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



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## 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





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## 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



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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





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## 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.**



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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 Avocados, 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.**





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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**





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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)

BBQ Sauce

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

Chimichurri

##### Cauliflower Bites (DF)

Korean Bbq Sauce

##### Spiced Tofu & Vegetable Kebab (GF)

Mint Yogurt Dip

##### 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

##### 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

##### 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



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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**



CREATE MEMORABLE MOMENTS WITH YOUR LOVED ONES WHILE WE FOCUS ON THE COOKING WITH OUR...

## 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

# HOLIDAY GUIDE

DF = Dairy Free  
GF = Gluten Free  
V = Vegetarian

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All pricing subject to 7% PST and 5% GST.



CREATE MEMORABLE MOMENTS WITH YOUR LOVED ONES WHILE WE FOCUS ON THE COOKING WITH OUR...

## 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

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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.



# HOLIDAY GUIDE

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CHEERS TO CREATING ICONIC MEMORIES

# 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



# HOLIDAY GUIDE

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CHEERS TO CREATING ICONIC MEMORIES

# Beverage Services

## HOST BARS

+ applicable taxes and service charge

## CASH BARS

includes 7% PST and 5% GST

<b>LIQUOR – PREMIUM TIER</b> (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
<b>LIQUOR – SUPER PREMIUM TIER</b> (1 oz) (BACARDI 8 YEAR RUM, KATEL ONE VODKA, BOMBAY SAPPHIRE, MAKER'S MARK BOURBON WHISKY, CROWN ROYAL, LOT 40 RYE, CHIVAS, COSAMIGOS TEQUILA, MARTINI VERMOUTH)	\$9.50	\$10.00
<b>LIQUOR – LUXURY TIER</b> (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
<b>DOMESTIC BEER</b> (341 ml) (CANADIAN, LABATT BLUE, BUDWEISER, KOKANEE, LABATT LITE, BUD LITE)	\$8.50	\$9.00
<b>PREMIUM BEER</b> (341 ml) (MILLER GENUINE DRAFT, BIG ROCK, FORT GARRY DARK)	\$9.00	\$9.50
<b>IMPORTED BEER</b> (330 ml) (STELLA ARTOIS, CORONA, HEINEKEN)	\$9.50	\$10.00
<b>HOUSE WINES BY THE GLASS</b>	\$9.50	\$10.00
<b>LIQUEURS</b> (1 oz) (BAILEYS, KAHLUA, DRAMBUIE, AMARETTO)	\$9.50	\$10.00
<b>DELUXE LIQUEURS</b> (1 oz) (COURVOSIER, GRAND MARNIER)	\$10.00	\$10.50
<b>MARTINIS</b> (1 ½ oz)	\$12.00	\$13.00
<b>SOFT DRINKS</b>	\$5.00	\$5.00
<b>SPARKLING WATER</b>	\$5.00	\$5.00
<b>O'DOULS BEER</b>	\$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).

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# HOLIDAY GUIDE

SPECIAL HOLIDAY OFFER

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!

HOLIDAY  
GUIDE

**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.*